

# Da Edoardo

## Antipasti

<b>Cheese Garlic Bread</b> . . . . .	<b>9.95</b>
<b>Bruschetta</b> . . . . .	<b>10.95</b>
<i>Sliced baguette with tomato, basil &amp; garlic</i>	
<b>Charbroiled Hanger Steak</b> . . . . .	<b>28.95</b>
<i>Sliced, zip sauce, served with garlic bread</i>	
<b>Calamari Trifolati</b> . . . . .	<b>18.95</b>
<i>French fried squid</i>	
<b>Calamari Arrabbiata</b> . . . . .	<b>20.95</b>
<i>Flash fried and tossed, spicy hot</i>	
<b>Roasted Red Bell Peppers and Sausage</b> . . . . .	<b>18.95</b>
<b>Parmesan Rosemary Fries</b> . . . . .	<b>10.95</b>
<b>Sautéed Spinach, Olive Oil, Garlic</b> . . . . .	<b>9.95</b>
<b>Meatballs with Ricotta</b> . . . . .	<b>16.95</b>
<b>Carciofi Fritti</b> . . . . .	<b>19.95</b>
<i>Tempura fried artichoke hearts, limoncello aioli</i>	
<b>Scampi Calabrese</b> . . . . .	<b>24.95</b>
<i>Sautéed shrimp, white wine, spicy Nduja</i>	
<b>Escargot Bourguignonne</b> . . . . .	<b>16.95</b>
<i>Baked with mushroom caps, butter, garlic, bread crumbs &amp; parsley</i>	

## Pizze

<b>Fiorentina</b> . . . . .	<b>16.95</b>
<i>E.V.O.O., garlic, spinach, mozzarella</i>	
<b>Margherita</b> . . . . .	<b>15.95</b>
<i>Tomato sauce, mozzarella, basil</i>	
<b>Americana</b> . . . . .	<b>16.95</b>
<i>Tomato sauce, pepperoni, mushrooms, mozzarella</i>	
<b>Lombardia</b> . . . . .	<b>16.95</b>
<i>Tomato sauce, mushrooms, Italian sausage, green olives, mozzarella</i>	
<b>Quattro Formaggi</b> . . . . .	<b>16.95</b>
<i>Mozzarella, parmigiano, provolone, fontina, spring mix</i>	
<b>Da Edoardo</b> . . . . .	<b>15.95</b>
<i>E.V.O.O., parmigiano, mozzarella, fresh and sundried tomatoes</i>	
<b>Calabrese</b> . . . . .	<b>18.95</b>
<i>Tomato sauce, Nduja sausage, gourmet mushrooms, mozzarella</i>	
<b>Liguria</b> . . . . .	<b>19.95</b>
<i>Rock shrimp, artichoke hearts, capers, E.V.O.O., garlic, light mozzarella</i>	
<b>Caprese</b> . . . . .	<b>16.95</b>
<i>White pizza finished with fresh tomatoes, mozzarella, basil, and balsamic glaze</i>	

**GLUTEN FREE CRUST \$5 ADDITIONAL CHARGE**

## Zuppe e Insalate

<b>Minestrone Da Edoardo</b> . . . . .	<b>7.95</b>
<b>Da Edoardo Side House Salad</b> . . . . .	<b>8.95</b>
<b>Da Edoardo Dinner House Salad</b> . . . . .	<b>12.95</b>
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7</i>	
<b>Caesar Salad*</b> . . . . .	<b>14.95</b>
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7</i>	
<b>Bistecca con Rucola</b> . . . . .	<b>32.95</b>
<i>Sliced hanger steak, arugula, Maytag bleu cheese, grape tomatoes, pickled red onion</i>	
<b>Insalata alla Milanese</b> . . . . .	<b>26.95</b>
<i>Arugula, Parmigiano Reggiano, grape tomatoes, lemon vinaigrette, breaded chicken</i>	
<i>Da Edoardo house made creamy bleu or crumbled bleu cheese additional.</i>	

## Pasta della Casa

*Served with Da Edoardo house salad or Da Edoardo minestrone  
Da Edoardo house made creamy bleu or crumbled bleu cheese additional.  
Caesar salad \$8 with entree*

<b>Lasagne Verde alla Bolognese</b> . . . . .	<b>26.95</b>
<i>Layered spinach pasta, béchamel, Bolognese sauce, oven baked</i>	
<b>Cannelloni alla Fiorentina</b> . . . . .	<b>26.95</b>
<i>Spinach pasta filled with ricotta cheese, light tomato cream sauce, oven baked</i>	
<b>Cannelloni Da Edoardo</b> . . . . .	<b>26.95</b>
<i>Pasta filled with chicken and veal, Bolognese sauce, oven baked</i>	
<b>Tortellini "Marcella Hazan"</b> . . . . .	<b>28.95</b>
<i>Chicken and veal filled pasta tossed with light cream, prosciutto, peas</i>	
<b>Gnocchi di Patate</b> . . . . .	<b>28.95</b>
<i>Potato dumplings, Palomino (meat sauce, light cream) or Pomodoro (tomato, light cream)</i>	

## Carni

*Hand Cut Aged, USDA Prime*

*Entrees served with Da Edoardo house salad or  
Da Edoardo minestrone, starch & fresh vegetable accompaniment*

<b>18 oz. Delmonico Steak, Charbroiled</b> . . . . .	<b>68.95</b>
<i>Boneless ribeye, rosemary cracked pepper butter</i>	
<b>12 oz. Tomahawk Pork Chop, Charbroiled</b> . . . . .	<b>34.95</b>
<i>Brown butter roasted sweet potatoes, crispy pork belly, dried cranberries, baby spinach. Fig balsamic</i>	
<b>16 oz. Kansas City Steak</b> . . . . .	<b>59.95</b>
<i>Bone-in New York, green peppercorn sauce</i>	
<b>Braised Lamb Shank</b> . . . . .	<b>44.95</b>
<i>Gourmet mushroom risotto, natural jus</i>	
<b>Filet Mignon, Charbroiled</b> . . . . .	<b>9 oz. 58.95</b>
<i>Demi glacé, mushroom cap. . . . . 5 oz. 33.95</i>	
<b>Steak Diane, "Elegante"</b> . . . . .	<b>58.95</b>
<i>Two petite filets of beef, brandy sauce, fresh mushrooms</i>	
<b>Terra e Mare</b> . . . . .	<b>48.95</b>
<i>5 oz. filet , 2 grilled shrimp</i>	

## Piatti Speciali

<b>Scaloppine di Vitello Saltimbocca alla Romana</b> . . . . .	<b>38.95</b>
<i>Medallions of veal sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
<b>Scaloppine di Vitello Marsala</b> . . . . .	<b>34.95</b>
<i>Medallions of veal sautéed in marsala wine, fresh mushrooms</i>	
<b>Scaloppine di Vitello Piccata</b> . . . . .	<b>34.95</b>
<i>Medallions of veal sautéed in white wine, lemon, butter, baby artichoke hearts</i>	
<b>Petto di Pollo Saltimbocca</b> . . . . .	<b>30.95</b>
<i>Breast of chicken sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
<b>Petto di Pollo Marsala</b> . . . . .	<b>28.95</b>
<i>Breast of chicken sautéed in marsala wine, fresh mushrooms, sun-dried tomatoes</i>	
<b>Petto di Pollo Piccata</b> . . . . .	<b>28.95</b>
<i>Breast of chicken sautéed in white wine, lemon, butter, baby artichoke hearts, capers</i>	
<b>Petto di Pollo alla Milanese</b> . . . . .	<b>28.95</b>
<i>Breaded chicken, arugula, lemon</i>	
<b>Risotto alla Primavera</b> . . . . .	<b>26.95</b>
<i>Fresh vegetables, Parmigiano Reggiano</i>	
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7</i>	

## Pesce

<b>Chilean Sea Bass Livornese</b> . . . . .	<b>46.95</b>
<i>Tomatoes, capers, Mediterranean olives, E.V.O.O</i>	
<b>Filetto di Salmone</b> . . . . .	<b>34.95</b>
<i>Scottish salmon, broiled, lobster sauce</i>	
<b>Scampi alla Griglia</b> . . . . .	<b>44.95</b>
<i>Grilled Gulf shrimp, garlic parsley butter</i>	
<b>Fried Michigan Lake Perch</b> . . . . .	<b>30.95</b>
<i>French fries, tartar sauce, lemon</i>	
<b>Pan Seared Branzino</b> . . . . .	<b>44.95</b>
<i>Brown butter, lemon, capers</i>	
<b>Broiled Half Maine Lobster</b> . . . . .	<b>38.95</b>
<i>Drawn butter, breadcrumbs</i>	

## Pasta Secca

*Served with Da Edoardo house salad or Da Edoardo minestrone  
Da Edoardo house made creamy bleu or crumbled bleu cheese additional.  
Caesar salad \$8 with entree*

<b>Spaghetti alla Napoletana**</b> . . . . .	<b>20.95</b>
<i>Spaghetti with fresh tomato sauce, fresh ricotta With meatballs 22.95</i>	
<b>Tagliatelle alla Bolognese**</b> . . . . .	<b>24.95</b>
<i>Meat sauce With sausage 26.95</i>	
<b>Penne Da Edoardo**</b> . . . . .	<b>26.95</b>
<i>Italian sausage, spicy tomato sauce, light cream</i>	
<b>Tagliatelle con Funghi di Bosco</b> . . . . .	<b>28.95</b>
<i>Gourmet mushrooms, thyme, butter</i>	
<b>Fettuccine all'Aragosta</b> . . . . .	<b>42.95</b>
<i>Broiled half lobster, rock shrimp and rich lobster sauce</i>	
<b>Cauliflower Linguine alla Primavera</b> . . . . .	<b>24.95</b>
<i>Fresh vegetables, E.V.O.O., garlic (GLUTEN FREE &amp; VEGAN)</i>	

**\*\* GLUTEN FREE PASTA AVAILABLE FOR \$4 ADDITIONAL CHARGE**

No separate checks please. Not responsible for lost or stolen articles. No Substitutions.

\*Can be cooked to order. \*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

20% gratuity added to parties of 6 or more

