



Antipasti

Cheese Garlic Bread.	10
Bruschetta.	12
<i>Sliced baguette with tomato, basil & garlic</i>	
*8 oz. New York Strip, Char-broiled	30
<i>Sliced, zip sauce, garlic bread</i>	
Calamari Trifolati	20
<i>Flash fried squid</i>	
Calamari Arrabbiata.	22
<i>Flash fried and tossed, spicy hot</i>	
Roasted Red Bell Peppers and Sausage (GF).	20
Parmesan Rosemary Fries.. . . .	12
The "Stack"	18
<i>Breaded eggplant, buffalo mozzarella, heirloom tomatoes, basil, aged balsamic</i>	
Meatballs with Ricotta	18
Scampi Da Edoardo (GF)	26
<i>Sautéed shrimp, artichokes, capers, garlic, white wine, lemon</i>	
Sauteed Spinach (GF)	10
<i>E.V.O.O., garlic, Parmigiano Reggiano</i>	

Pizze

Margherita	17
<i>Tomato sauce, buffalo mozzarella, basil</i>	
Americana	18
<i>Tomato sauce, pepperoni, mushrooms, mozzarella</i>	
Lombardia	18
<i>Tomato sauce, mushrooms, Italian sausage, green olives, mozzarella</i>	
Quattro Formaggi.	18
<i>Mozzarella, parmigiano, provolone, fontina, spring mix</i>	
Da Edoardo.	16
<i>Fresh and sun-dried tomatoes, mozzarella, E.V.O.O.</i>	

GLUTEN FREE CRUST \$5

Zuppe e Insalate

Minestrone Da Edoardo.	8
Da Edoardo Side House Salad (GF)	10
Da Edoardo Dinner House Salad (GF)	14
<i>Add Chicken add 8 Add Salmon add 18 Add Shrimp (1) add 5</i>	
Caesar Salad**	16
<i>Add Chicken add 8 Add Salmon add 18 Add Shrimp (1) add 5</i>	
Insalata alla Milanese	28
<i>Arugula, Parmigiano Reggiano, grape tomatoes, lemon vinaigrette, breaded chicken</i>	
Tagliata con Rucola (GF)	38
<i>New York steak, arugula, Maytag bleu cheese, grape tomatoes, pickled red onion</i>	
Panzanella	18
<i>Heirloom tomatoes, cucumber, red onion, feta, basil, croutons, red wine vinaigrette</i>	
<i>Da Edoardo house made creamy bleu or crumbled bleu cheese additional.</i>	

Pasta della Casa

Lasagne Verdi alla Bolognese	30
<i>Layered spinach pasta, béchamel, Bolognese sauce, oven baked</i>	
Cannelloni alla Fiorentina	30
<i>Spinach pasta filled with ricotta cheese, light tomato cream sauce, oven baked</i>	
Cannelloni Da Edoardo	30
<i>Pasta filled with chicken and veal, Bolognese sauce, oven baked</i>	
Tortellini “Marcella Hazan”	30
<i>Chicken and veal filled pasta tossed with light cream, prosciutto, peas</i>	
Gnocchi di Patate.	30
<i>Potato dumplings, Palomino (meat sauce, light cream) or Pomodoro (tomato, light cream)</i>	

Carni

<i>Hand Cut Aged, USDA Prime</i>	
<i>Entrees served with Da Edoardo house salad or</i>	
<i>Da Edoardo minestrone, starch & fresh vegetable accompaniment</i>	
*18 oz. Delmonico Steak, Char-broiled (GF).	72
<i>Boneless ribeye, rosemary cracked pepper butter</i>	
*14 oz. Veal Loin Chop, Char-broiled (GF)	60
<i>Rosemary, lemon, garlic, butter</i>	
•Filet Mignon, Char-broiled	9 oz. 66
<i>Demi glacé, mushroom cap. 5 oz. 42</i>	
•Steak Diane, “Elegante”	66
<i>Two petite filets of beef, brandy sauce, fresh mushrooms</i>	
•Terra e Mare	58
<i>5 oz. filet , 2 grilled shrimp</i>	
Braised Beef Short Rib.	46
<i>Caramelized onion and Gorgonzola polenta</i>	

* Chef Steve's Steakhouse Burger 22

1/2 lb. brisket, chuck, & short rib burger, char-broiled, American cheese, sesame brioche bun, special sauce, lettuce, tomato, onion, served with fries

An homage to Ed Barbieri Jr., one of his favorites!

Piatti Speciali

Scaloppine di Vitello Saltimbocca Da Edoardo	40
<i>Medallions of veal sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
Scaloppine di Vitello Marsala	36
<i>Medallions of veal sautéed in marsala wine, fresh mushrooms</i>	
Scaloppine di Vitello Piccata	36
<i>Medallions of veal sautéed in white wine, lemon, butter, baby artichoke hearts</i>	
Petto di Pollo Saltimbocca Da Edoardo.	32
<i>Breast of chicken sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
Petto di Pollo Marsala	28
<i>Breast of chicken sautéed in marsala wine, fresh mushrooms, sun-dried tomatoes</i>	
Petto di Pollo Piccata.	28
<i>Breast of chicken sautéed in white wine, lemon, butter, baby artichoke hearts, capers</i>	
Petto di Pollo alla Milanese.	30
<i>Breaded chicken, arugula, lemon</i>	
Petto di Pollo alla Parmigiana	32
<i>Breaded chicken breast, rich tomato sauce, mozzarella, oven baked, spaghetti</i>	
Parmigiana di Melanzane	28
<i>Breaded eggplant, rich tomato sauce, mozzarella, oven baked, spaghetti</i>	

Pesce

Chilean Sea Bass Livornese (GF)	54
<i>Tomatoes, capers, Mediterranean olives, E.V.O.O</i>	
Filetto di Salmone (GF without sauce)	36
<i>Scottish salmon, broiled, lobster sauce</i>	
Scampi alla Griglia (GF).	46
<i>Grilled Gulf shrimp, garlic parsley butter</i>	
Fried Michigan Lake Perch.	32
<i>French fries, tartar sauce, lemon</i>	

Pasta Secca

Spaghetti alla Napoletana	22
<i>Fresh tomato sauce, fresh ricotta With meatballs 26</i>	
Tagliatelle alla Bolognese	26
<i>Meat sauce With sausage 28</i>	
Penne Da Edoardo	28
<i>Italian sausage, spicy tomato sauce, light cream</i>	
Penne alla Fiorentina	26
<i>Grilled chicken, spinach, garlic, chili, E.V.O.O.</i>	
Tagliatelle all'Astice	42
<i>Maine lobster, sherry cream</i>	

GLUTEN FREE PASTA AVAILABLE \$4

Pasta entrées served with Da Edoardo house salad or Da Edoardo minestrone,
Da Edoardo house made creamy bleu or crumbled bleu cheese additional.
Caesar salad \$6 with entrée

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

20% gratuity added to parties of 6 or more

*If you use a credit card, we will charge an additional 3% to help offset processing costs.
This amount is not more than what we pay in fees. We do not surcharge debit cards.*

No Separate Checks Please

NO SUBSTITUTIONS