

MENU

SALADS

Served with Homemade Focaccia Bread

- Arugula** \$10
Baby Arugula, Cherry Tomatoes, Parmesan Cheese, Lemon Dressing
 - Classic Caesar** \$10
Romaine Lettuce, Creamy Classic Caesar Dressing, Croutons
 - Green Mixed** \$10
Mixed Greens with Cherry Tomatoes, Balsamic Vinaigrette Dressing
 - Kale Salad** \$13
Fresh Kale, Roasted Butternut Squash, Toasted Almonds, Dried Cranberries, Raspberry/Walnuts Dressing, Pecorino Cheese
 - Roasted Beets** \$13
Roasted Beets, Baby Arugula, Goat Cheese, Sliced Apple, Roasted Walnuts, Lemon Dressing
 - Caprese** \$15
Mozzarella Burrata (Double Cream Mozzarella), Sliced Tomatoes, Baby Arugula, Balsamic Vinegar Reduction
- Add *Chicken \$8; *Salmon (4oz)\$9; Shrimp (7 pcs 21/25)\$10**

SOUP

Served with Homemade Focaccia Bread

- Soup of the Day** \$8

SANDWICHES

All Sandwiches Served with Pickle Chips

- Caprese** \$13
Mozzarella, Tomatoes and Arugula on Ciabatta Bread
- Chicken Parmigiana** \$14
Breaded Chicken with Tomato Sauce & Mozzarella on Ciabatta Bread
- Cubano** \$14
Ham, Homemade Porchetta, Swiss Cheese, Pickles, Mustard on Homemade Ciabatta Bread
- Dal Grano Steak and Cheese** \$14
Sliced Steak, Red Bell Peppers, Sweet Onions, Fontina Cheese, Dijon Mustard, Balsamic Vinegar Reduction on Homemade Ciabatta Bread
- Meatball** \$14
Homemade Meatballs (Veal, Pork, Beef), Mozzarella, tomato Sauce

FRESH HOMEMADE PASTA

Whole Wheat and Gluten-free Pasta Available
Available Flavors: Red Beets, Spinach, Black Ink

- Short and Long Pasta** \$5
Short: Campanelli, Fusilli, Gemelli, Penne, Radiatore, Rigatoni
Long: Bucatini, Fettuccine, Pappardelle, Spaghetti, Capellini
- Gnocchi di Ricotta** \$8
Small Dumplings Made of Ricotta Impastata, Flour, Eggs and Parmesan
- Sauce**
- Butter Sauce* \$8
- Fresh Homemade Tomato Sauce* \$8
- Garlic and Extra Virgin Olive Oil Sauce* \$8
- Mozzarella, Cherry Tomatoes and Basil Sauce* \$9
- Puttanesca (Spicy Tomato Sauce, Anchovies, Olives, Capers, Garlic)* \$10
- Creamy Parmesan Sauce* \$11
- Pesto Sauce (Pine Nuts, Garlic, Basil, Parmesan)* \$12
- All'amatriciana (Spicy Tomato Sauce, Guanciale, Onion, Pecorino)* \$13
- Traditional Bolognese Meat Sauce* \$14
- Creamy Mushrooms Sauce* \$14
- Carbonara with Eggs, Guanciale and Pecorino Cheese* \$14
- Meatballs with Tomato Sauce* \$15
- Pork Sausage, Broccoli, Creamy Sauce and Pecorino* \$16
- Salmon, Shallots, Capers, Dill, Creamy Sauce* \$16
- Seafood, Mussels, Squid, Shrimp, Cherry Tomatoes* \$17
- Seafood, Mussels, Squid, Shrimp, Garlic in White Wine Sauce* \$17

STUFFED PASTA, LASAGNA

- Stuffed Pasta**
- Butternut Squash Round Ravioli in Brown Butter Sauce* \$18
- Ravioli with Spinach and Ricotta in Creamy Parmesan Sauce* \$19
- Raviolini Roasted Veal, Butter, Sage, Veal Glaze Sauce* \$21
- Ravioli Short Ribs with Braised Vegetable Sauce* \$21
- Ravioli Mushrooms, Kale and Ricotta with Pistachio Sauce* \$20
- Lasagna**
- Beef Lasagna with Béchamel* \$19
- Vegetarian with Portobello, Spinach, Zucchini, Béchamel* \$18

RISOTTO

- Risotto with Mushrooms* \$20
- Risotto Seafood, Mussels, Squid, Shrimp* \$24

Parmesan Cheese and/or Olive Oil Served Upon Request

SPECIALTY ENTREES

- Eggplant Parmigiana with a Side of Your Choice* \$19
- * Chicken Parmigiana with a Side of Your Choice** \$21
- * Chicken Piccata with Lemon Juice, Capers, Parsley Sauce** \$21
- * Chicken Marsala with Marsala Wine and Mushroom Sauce** \$22
- * Pork "Saltimbocca all Romana" Sage, Prosciutto, White Wine, Butter** \$23
- * Fillet of *Salmon with Salsa Verde** \$24
- * Cioppino Fisherman Stew** Shrimp, Calamari, Mussels, Salmon. \$24

One Side Included (each additional at \$7)

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| <i>Sautéed Asparagus</i> | <i>Roasted Red Beets</i> |
| <i>Sautéed Broccoli</i> | <i>Sautéed Spinach</i> |
| <i>Sautéed Brussels Sprouts</i> | <i>Sautéed Zucchini</i> |
| <i>Roasted Potatoes</i> | <i>Campanelli Garlic & EVOO</i> |

ASK ABOUT OUR DAILY SPECIALS

DESSERTS

- Homemade Dal Grano Gelato (4oz)** \$5
- Cannoli (2)** \$8
- Chocolate Mousse** \$8
- Oreo Mousse** \$8
- Homemade Creme Brulee** \$8
- Homemade Tiramisu** \$9
- Ricotta and Pistachio Cake** \$9

Wine and Beer On and Off Premises Available

AVOID THE LINE

- Order Online at www.DalGrano.com
- Call Us at **(703) 821-6725**

* This food contains raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or poultry may increase your risk of foodborne illness.

Prices subject to change without notice.