

MENU

SALADS

Served with Homemade Focaccia Bread

- Arugula** \$9
Baby Arugula, Cherry Tomatoes, Parmesan Cheese, Lemon Dressing
 - Classic Caesar** \$9
Romaine Lettuce, Creamy Classic Caesar Dressing, Croutons
 - Green Mixed** \$9
Mixed Greens with Cherry Tomatoes, Balsamic Vinaigrette Dressing
 - Kale Salad** \$11
Fresh Kale, Roasted Butternut Squash, Toasted Almonds, Dried Cranberries, Raspberry/Walnuts Dressing, Pecorino Cheese
 - Roasted Beets** \$11
Roasted Beets, Baby Arugula, Goat Cheese, Sliced Apple, Roasted Walnuts, Lemon Dressing
 - Caprese** \$13
Mozzarella Burrata (Double Cream Mozzarella), Sliced Tomatoes, Baby Arugula, Balsamic Vinegar Reduction
- Add *Chicken \$7; *Salmon \$7; Shrimp \$7**

SOUP

Served with Homemade Focaccia Bread

- Soup of the Day** \$7

SANDWICHES

All Sandwiches Served with Pickle Chips

- Caprese** \$11
Mozzarella, Tomatoes and Arugula on Ciabatta Bread
- Chicken Parmigiana** \$11
Breaded Chicken with Tomato Sauce & Mozzarella on Ciabatta Bread
- Cubano** \$12
Ham, Homemade Porchetta, Swiss Cheese, Pickles, Mustard on Homemade Ciabatta Bread
- Dal Grano Steak and Cheese** \$12
Sliced Steak, Red Bell Peppers, Sweet Onions, Fontina Cheese, Dijon Mustard, Balsamic Vinegar Reduction on Homemade Ciabatta Bread
- Reuben** \$13
Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread
- Tuna Sandwich** \$12
White Albacore Tuna Salad with Mayo Served with Romaine Lettuce and Sliced Tomatoes on Toasted Rye Bread

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** \$7
Small Dumplings Made of Ricotta Impastata, Flour, Eggs and Parmesan
- Sauce**
- Butter Sauce* \$7
- Fresh Homemade Tomato Sauce* \$7
- Garlic and Extra Virgin Olive Oil Sauce* \$7
- Mozzarella, Cherry Tomatoes and Basil Sauce* \$7
- Puttanesca (Spicy Tomato Sauce, Anchovies, Olives, Capers, Garlic)* \$9
- Creamy Parmesan Sauce* \$9
- Pesto Sauce (Pine Nuts, Garlic, Basil, Parmesan)* \$9
- All'amatriciana (Spicy Tomato Sauce, Guanciale, Onion, Pecorino)* \$11
- Traditional Bolognese Meat Sauce* \$12
- Creamy Mushrooms Sauce* \$12
- Carbonara with Eggs, Guanciale and Pecorino Cheese* \$12
- Meatballs with Tomato Sauce* \$13
- Pork Sausage, Broccoli, Creamy Sauce and Pecorino* \$14
- Salmon, Shallots, Capers, Dill, Creamy Sauce* \$14
- Seafood, Mussels, Squid, Shrimp, Cherry Tomatoes* \$15
- Seafood, Mussels, Squid, Shrimp, Garlic in White Wine Sauce* \$15

STUFFED PASTA, LASAGNA

- Stuffed Pasta**
- Butternut Squash Round Ravioli in Brown Butter Sauce* \$16
- Ravioli with Spinach and Ricotta in Creamy Parmesan Sauce* \$16
- Raviolini Roasted Veal, Butter, Sage, Veal Glaze Sauce* \$17
- Ravioli Short Ribs with Braised Vegetable Sauce* \$17
- Ravioli Mushrooms, Kale and Ricotta with Pistachio Sauce* \$17
- Lasagna**
- Beef Lasagna with Béchamel* \$17
- Vegetarian with Portobello, Spinach, Zucchini, Béchamel* \$16

RISOTTO

- Risotto with Mushrooms* \$16
- Risotto Seafood, Mussels, Squid, Shrimp* \$19

Parmesan Cheese and/or Olive Oil Served Upon Request

SPECIALTY ENTREES

- Eggplant Parmigiana with a Side of Your Choice* \$17
- * Chicken Parmigiana with a Side of Your Choice** \$19
- * Chicken Piccata with Lemon Juice, Capers, Parsley Sauce** \$19
- * Chicken Marsala with Marsala Wine and Mushroom Sauce** \$20
- * Pork "Saltimbocca all Romana" Sage, Prosciutto, White Wine, Butter** \$21
- * Fillet of *Salmon with Salsa Verde** \$22
- * Cioppino (Fisherman Stew) Shrimp, Calamari, Mussels, Salmon.** \$22

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)** \$7
- Chocolate Mousse** \$7
- Oreo Mousse** \$7
- Homemade Creme Brulee** \$7
- Homemade Tiramisu** \$7
- Ricotta and Pistachio Cake** \$8

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.