

DILISIO'S



APPETIZERS

Fried Calamari*	crispy fried calamari served with our house marinara sauce	10
Calamari Ortaggi*	crispy fried calamari, zucchini and red peppers with a sweet chili sauce	13.5
Mussels Marinara*	mussels sautéed in garlic white wine and herbs in our marinara sauce	9.5
Zuppa di Vongole*	sautéed clams with your choice of garlic, herbs and white wine or marinara sauce	8.5
Mozzarella In Carozza	hand-breaded mozzarella served with our house marinara sauce	9.5
Capasanta Tartufo*	jumbo sea scallops, sautéed spinach and shiitake mushrooms with a touch of truffle oil	15
Antipasto	a delicious selection of authentic Italian cured meats and cheeses	15
Antipasto Misto*	a trifecta of our fresh bruschetta, caprese and crispy fried calamari	17
Caprese	fresh mozzarella, tomatoes, olive oil, oregano and fresh basil	9
Polpa Di Granchio*	fresh mozzarella, fresh basil, olive oil topped with fresh lump crab meat and lemon zest	13
Garlic Bread	fresh house bread with creamy garlic butter 3.50 / w/cheese 4.5 / w/cheese & tomato	5.5
Fried Ravioli	breaded ravioli stuffed with a blend of four cheeses and served with marinara sauce	8
Bruschetta	toasted bread topped with fresh diced tomato, fresh basil, olive oil and spices	8
Carpaccio*	thinly sliced raw beef or salmon served with arugula, shaved parmigiana cheese and capers	14.5
Madre Perla*	baked smoked salmon in a creamy béchamel sauce and breadcrumbs	15.5

SPECIALTY DISHES

	served with a house or caesar salad and fresh bread	
Paccheri Al Vesuvio*	clams, chopped scallops, calamari, l'angostino, cherry tomato with a shrimp reduction sauce	26
Veal Osso Bucco*	braised veal shank on a bed of tartufo risotto, shiitake mushrooms and a hint of truffle oil	30
Filet Mignon*	filet medallions atop mashed potatoes, bacon wrapped shrimp and a mushroom marsala wine sauce	26
Fresh Whole Lobster*	a whole fresh north atlantic lobster served with a l'angostino cherry tomato sauce over linguini	37
Stuffed Salmon*	almond crusted, crab stuffed salmon fillet over sautéed spinach and topped with a cool shrimp salad	24
Nero di Seppia*	squid ink linguini, calamari and two large l'angostino shrimp in a white wine reduction sauce	25
Paccheri Montese*	spicy Italian sausage, broccoli rabe sautéed in garlic and olive oil with a white wine sauce	19

DILISIO HOUSE DISHES

	served with a house or caesar salad and fresh bread	
Meat Lasagna*	homemade lasagna with beef and ricotta between fresh pasta with mozzarella and meat sauce	14.5
Seafood DiLisio*	sautéed shrimp, mussels, clams, lobster and calamari in a marinara sauce served over linguini	28
Veal Saltimbocca*	sautéed veal with fresh herbs and prosciutto in a marsala mushroom sauce served with pasta	19
Chicken Saltimbocca*	sautéed chicken with fresh herbs and prosciutto in a marsala mushroom sauce served with pasta	18
Ravioli DiLisio*	lobster filled ravioli topped with sautéed lobster, shrimp and fresh crabmeat in a cherry tomato sauce	29
Chicken Cacciatore	roasted chicken breast, onions, peppers, mushrooms and peas in a rosemary cherry tomato sauce	15.5
Scallops Salvia*	seared fresh jumbo sea scallops served over creamy sage risotto	21
Risotto Mare e Monti*	mushrooms, shrimp and lump crabmeat cooked in a white wine sauce	19
Chicken Sinatra*	chicken, shrimp, garlic, mushroom & cherry tomato, ham and fresh mozzarella in a blush wine sauce	18
Veal Sinatra*	veal, shrimp, garlic, mushroom & cherry tomato, ham and fresh mozzarella in a blush wine sauce	19.5
Seafood Risotto*	shrimp, mussels, clams, lobster sautéed with garlic, olive oil & cherry tomatoes in a white wine sauce	26
Gnocchi Arugula*	sautéed potato gnocchi, shrimp, arugula and fresh mozzarella tossed in a cherry tomato sauce	19
Paccheri Napoli*	sautéed lobster cooked in a fresh cherry tomato sauce and topped with fresh lump crab meat	24
Braciola all Mamma*	veal stuffed with provolone, pine nuts, raisins, garlic, basil and parsley served with pasta	19
Chicken Veggie*	with garlic, roasted peppers, olives, spinach, red onion, garlic wine sauce over angel hair pasta	16.5
Shrimp Veggie*	with garlic, roasted peppers, olives, spinach, red onion, garlic wine sauce over angel hair pasta	19
Linguine Alla Vongole*	fresh clams sautéed with olive oil and garlic in a white wine or red sauce over linguini pasta	18.5

SIDE DISHES

	sautéed broccoli, mushrooms, spinach or broccoli rabe	4.5
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ENTREES*

Choice of meat or seafood in your favorite sauce and served with salad, bread and side of spaghetti

Chicken 15 / Veal 18 / Shrimp 17 / Salmon 18 / Mussels 16 / Clams 15 / Lobster Tail 19

Marsala	fresh sliced mushrooms in a marsala wine sauce	Chardonnay	olives, capers, tomatoes in chardonnay wine
Pizzaiola	olives, capers, mushroom, garlic marinara sauce	Scampi	sautéed with garlic, lemon and butter
Marinara	rich chunky tomato and garlic sauce	Piccatta	garlic and capers in a fresh lemon sauce
Fra Diavolo	marinara sauce with a touch of red pepper flakes	Tuscana	alfredo sauce, sundried tomatoes and pesto

RAVIOLI DISHES

served with a house or caesar salad and fresh baked bread

Veal Osso Bucco Ravioli	saffron pasta filled with tender braised veal in a creamy veal glaze sauce	22
Crab & Shrimp Ravioli *	three stuffed ravioli, scallops, jumbo l'angostino and cherry tomato with a creamy shrimp reduction	29
Lobster Ravioli*	striped pasta filled with chopped lobster, served with crabmeat and onions in a creamy bisque	20
Chicken Ravioli*	smoked chicken and cheese filled pasta with sautéed red peppers and artichokes in a cream sauce	16
Cheese Ravioli	a blend of ricotta, romano and parmigiana in tomato sauce	13

BAKED DISHES

all dishes served with a house or caesar salad and fresh baked bread

Chicken Parmigiana*	breaded chicken topped with tomato sauce and mozzarella cheese with side of spaghetti	15.5
Veal Parmigiana*	lightly breaded veal cutlet topped with tomato sauce and mozzarella cheese with side of spaghetti	17
Eggplant Parmigiana	fresh eggplant topped with tomato sauce and mozzarella cheese with side of spaghetti	14.5
Gnocchi Sorrento	potato dumplings in meat sauce and topped with mozzarella cheese	13.5
Vitello Napolitano*	lightly breaded veal cutlet topped with eggplant, tomato sauce and mozzarella cheese and spaghetti	19
Meat Cannelloni*	meat, ricotta and mozzarella filled tube pasta topped with meat sauce	14.5
Manicotti	ricotta filled pasta topped with tomato sauce and mozzarella cheese	13.5
Eggplant Rollatini	eggplant rolled with ham or spinach, ricotta cheese, tomato sauce, mozzarella cheese and spaghetti	16
Baked Ziti	tubular pasta tossed in our meat sauce and ricotta and topped with mozzarella cheese	12
Baked Spaghetti	topped with meat sauce and mozzarella cheese	11.5

PASTA- CREATE YOUR OWN

served with house or caesar salad and fresh baked bread

PASTA SELECTIONS

Spaghetti / Angel Hair / Penne / Fettuccini / Linguini / Paccheri / Tortellini (add \$2) / Gnocchi (add \$2)

SAUCE SELECTIONS

Classic Tomato Sauce / Chunky Tomato & Garlic Marinara / Hearty Meat Sauce*

House Sauce	your favorite pasta with your favorite sauce	11.5
Meatballs or Sausage*	pasta and tomato sauce topped with house-made meatballs or sausage	14
Sausage & Mushroom*	savory Italian sausage & mushrooms sautéed with garlic in our marinara sauce	14
Carbonara*	sautéed bacon, egg, onions (classic) or with a touch of cream	15.5
Arrabiata	mushroom, ham & onion in a spicy marinara sauce	14.5
Puttanesca*	anchovies, olives, tomatoes, capers, garlic and olive oil	15.5
Pesto	classic fresh basil, garlic, pinenuts and olive oil or with a touch of cream	15
Vodka	mushrooms, onions in a pink vodka sauce	14.5
Alfredo	delicious parmigiana cheese and fresh cream	14
Amici*	shrimp, chicken, mushrooms, bacon and in a cream sauce	18.5
Primavera	broccoli, spinach, tomatoes and mushrooms in a parmigiana cream sauce	16
Siciliano	diced eggplant in a cherry tomato sauce topped with mozzarella and fresh basil	16