

D'Napoli's Stone Mill Restaurant

Fall Restaurant Week

November 4th to November 17th 2019

Dinner Menu \$32.95

Your Choice of One

(Choose Appetizer or Soup or Salad)

Antipasti – Appetizers

Fried Zucchini

Served with Marinara Sauce

Mozzarella Caprese

Fresh Mozzarella, Tomato, Roasted Peppers, Black Olives,
Fresh Basil & Drizzled with Extra Virgin Olive Oil

Burrata

Fresh Mozzarella with a Creamy Center, Served with Prosciutto
Sliced Roasted Peppers and Fig Jam

Sicilian Meatball

"Italian Specialty" Pork, Veal & Beef with Pine Nuts & Raisons
Served with Marinara Sauce

Sweet & Spicy Shrimp

Crispy Shrimp Served Over Romaine Lettuce
With Sesame Seeds

Baked Clams Casino

Chopped Top Necks with Pimento, Bacon
and Seasoned Bread Crumbs

Eggplant Stacker

Crispy Eggplant Slices, Tomato, Fresh Mozzarella, Basil,
Topped with Sweet Potato Fondit & Balsamic Glaze

Salsiccia e Broccoli Rabe

Sweet Italian Sausage with Sautéed Broccoli Rabe,
Served over Garlic Bread

Fried Calamari

Deep Fried Calamari with "Hot" Cherry Peppers

Crab Cakes

Lump Blue Crab with Caper Remoulade

Soup

French Onion Soup

Sweet Onions Simmered in a Traditional Broth

Our Chef's Soup of The Day

Salads

Traditional Mesculin

Mixed Greens, Orange, Gorgonzola
And Walnuts with Raspberry Vinaigrette

Arugula

Artichoke Fritte, Parmesan Cheese & Tomatoes,
Served with Citrus Vinaigrette

Antipasto Insalata

Lettuce Tomatoes, Onions, Olives, Salami, Pepperoni,
& Provolone with Italian Dressing

Roasted Beets

Gorgonzola, Candied Walnuts, Fig Balsamic,
Extra Virgin Olive Oil and Mediterranean Sea Salt

Classic Caesar

Romaine with Caesar Dressing, Garlic Croutons
And Parmesan Cheese

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Choice of Entrée

Rigatoni Bolognese

Traditional Beef, & Pork with San Marzano Tomato Sauce

Penne alla Vodka

Prosciutto, Sweet Onions, San Marzano Tomato, and a Hint of Cream

Fusilli Col Bucco with Meatballs

Long Fusilli with Meatballs & Pomodoro Sauce

Cavatelli Barese

With Crumbled Sweet Sausage, Broccoli, Garlic, Cannellini Beans & Olive Oil

Linguine Vongole

Little Neck Clams Sautéed in Olive Oil, Garlic & Parsley

Eggplant Lasagna

Tender Egg Battered Slices Stacked Lasagna Style With Ricotta, Mozzarella & Pomodoro Sauce

Chicken Parmigiana

Double Breaded Chicken Cutlet with Mozzarella & Marinara Served with Linguine

Chicken Capriciosa

Double Breaded Cutlet over Arugula Salad, Breaded Artichoke and Balsamic Glaze

Chicken Scarpariello

Oven Braised Free Range Bone in Chicken with Sweet Sausage, "Hot" & Sweet Cherry Peppers, Sliced Potatoes

Parmesan Crusted Chicken Martini

With Lemon, Butter, White Wine Served with Potato Croquette & Vegetable

Pork Osso Bucco

Braised Pork Shank with Red Wine & Veal Ragù over Garlic Mash Potatoes

Porterhouse Pork Chop

With Sausage, Hot & Sweet Cherry Peppers, Crispy Potatoes in a Spicy Savory Sauce

Gnocchi Gamberoni

Fresh Gnocchi and Shrimp with Prosciutto and Peas in a Pink Tomato Sauce

Shrimp Scampi over Angel Hair

Garlic, Butter, White Wine and Fresh Herbs

Vitello Sorrentino

Scalopini of Veal Topped with Eggplant, Prosciutto & Mozzarella with Light Red Sauce & Potato Croquette

Vitello Piccata

Scalopini of Veal Sautéed with White Wine, Lemon & Capers, Served with Potato Croquette

Vitello Oscar

Scalopini of Veal Topped with Crab Meat, White Wine and a Touch of Cream, Potato Croquette & Vegetable

Petite Shell Steak

10oz. Shell Steak, Chianti Mushroom Demi-Glace, Crispy Onions & Mash Potatoes

Tilapia Francese

Served with Potato Croquette & Vegetable

Pan Roasted Tilapia Tuscano

With Artichoke Hearts, Roasted Tomatoes & Capers

Oven Roasted Salmon

Almond Crust, Salmon, Risotto & Seasonal Vegetable

Filet of Sole Murnier

Lightly Floured, Sautéed in Butter, Lemon & Parsley Served with Vegetable & Potato Croquette

Gamberi Bazara

Shrimp Sautéed with Fresh Tomato & Garlic In a light Cognac Cream Sauce Served with Mushroom & Scallion Risotto

Dessert of the Day, Coffee, Tea or Espresso

AVAILABLE SIDES ADDITIONAL

Sautéed Spinach 6

Sautéed Mushrooms 6

Two Potato Croquettes 8

Mashed Potatoes 6

Sautéed Broccoli 8

Sautéed Broccoli Rabe 12

"If You Have A Food Allergy Please Speak To The Owner, Chef, Manager Or Your Food Server."

