

ANTIPASTI | APPETIZERS

Zuppa del giorno cup | bowl
Soup of the day 6 | 8

DALLA TERRA | FROM THE EARTH

Bruschetta 10
Slice of homemade bread topped with fresh tomatoes, garlic, basil and extra virgin olive oil.

Peperonata con Burrata 15
Bell peppers and eggplant stewed with tomatoes, celery, onions topped with imported fresh burrata.

Parmigiana di Melanzane 15
Eggplant baked with tomato sauce, fresh mozzarella and parmesan cheese.

Vegetali Misti 15
Roasted bell peppers, zucchini, grilled eggplant rapini, mushroom.
(Vegetables can also be served individually as a side order - \$5 per item -)

CARNE | MEAT

Carpaccio di Manzo 14
Very thin sliced raw filet mignon topped with arugola, artichokes, shaved parmesan cheese, lemon juice dressing and extra virgin olive oil.

Bresaola 14
Dry cured beef, parmesan cheese and extra virgin olive oil.

Prosciutto San Daniele 15
Imported prosciutto San Daniele served with your choice of mozzarella or burrata or melon.

Affettato Misto con Formaggi 18
Selection of cold cuts, cheeses, figs jam and walnut.

DAL MARE | FROM THE SEA

Carpaccio di Tonno 15
Very thin sliced Ahi tuna topped with arugola, fennel, lemon juice and extra virgin olive oil.

Frutti di Mare al Guazzetto 15
Sautéed clams, mussels and shrimps in a touch of spicy fresh tomato sauce.

Grigliata di Gamberi e Calamari 15
Grilled shrimps and calamari on a bed of arugola in a lemon juice dressing.

INSALATE | SALADS

Mista 10
Mixed lettuce, tomatoes, cucumbers, radishes, extra virgin olive oil and balsamic vinegar.

Verde con Finocchio 11
Mixed baby green, fennel, extra virgin olive oil, lemon juice and garlic.

Caesar Salad 12
Add anchovies \$1 (contains raw eggs)

Tre Colori con Parmigiano 13
Arugola, radicchio, endive, extra virgin olive oil, balsamic vinegar and shaved parmesan cheese.

Caprese 14
Tomatoes, basil, fresh mozzarella, extra virgin olive oil and balsamic vinegar.

Insalata di Cannellini 15
Marinated Cannellini beans, arugola, lemon dressing and large crutons.

Insalata di Bietole 16
Beetsm arugola, cherry tomatoes, walnut and burrata cheese in a balsamic dressing.

CONTORNI | SIDE ORDERS

HOT SIDES

Homemade Meatballs 8

Shrimps (grilled) 8

Chicken Breast (grilled) 7

Spinach (sauteed or steamed) 4

Green Beans (sauteed or steamed) 6

Rapini (sauteed) 7

Roasted Potatoes 4

18% gratuity will be added for party of 6 people or more.

Split dish - \$3 -
Corkage Fee - \$20 -

Buon Appetito by Anna Morra,
Da Pasquale Executive Chef.

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We reserve the right to refuse service to anyone

PASTA

VEGETARIAN

- Spaghetti al Filetto di Pomodoro** 15
Fresh tomato sauce, basil, garlic and extra virgin olive oil.
- Spaghetti Aglio e Olio** 14
Garlic sauteed in extra virgin olive oil with hot pepper and parsley.
- Penne all' Arrabbiata** 15
Spicy tomato sauce with garlic and parsley.
- Ziti alla Siciliana** 16
Tomato sauce, eggplant, mozzarella and basil.
- Lasagna Vegetariana** 17
Meatless lasagna with eggplant, spinach, ricotta cheese, bechamel sauce, tomato sauce and parmesan cheese.
- Ravioli al Sugo di Pomodoro** 18
Filled with Ricotta cheese and spinach, tossed in a puree of tomato sauce and basil.

CARNE | MEAT

- Gnocchi alla Sorrentina** 18
Homemade potato dumplings, with tomato sauce, shredded beef, smoked mozzarella and basil. Dish can be served without meat (\$16).
- Lasagna Napoletana** 18
Homemade lasagna with ricotta cheese, tomato sauce, fresh mozzarella and small meatballs.
- Fettuccine Bolognese** 17
Ground beef in a smooth tomato sauce.
- Pappardelle con Asparagi e Pollo** 17
Asparagus and chicken in a light pink sauce.

PESCE | SEAFOOD

- Linguine alle Vongole** 18
Clams, garlic, extra virgin olive oil, hot pepper, parsley and white wine.
- Spaghetti alla Pescatora** 19
Clams, mussels, shrimps, fresh tomato sauce, garlic, parsley and hot peppers.
- Mezze Maniche alla Posillipo** 19
Wide tubes shaped pasta in a light spicy tomato sauce with crabmeat and chopped shrimps.

SECONDI | ENTREES

- Petto di Pollo alla Griglia** 18
Pounded grilled chicken breast. Served with spinach and potatoes.
- Pollo Parmigiana** 19
Chicken Parmigiana. Served with spinach and potatoes.

- Pollo Arrosto** 19
Half chicken baked with potatoes, onions and a touch of tomatoes.

- Ossobuco** 29
Braised veal shank with peas, mushrooms served with spinach and roasted potatoes.

- Costolette di Agnello alla Griglia** 29
Grilled lamb chop served with daily vegetables.

- Zuppa di Pesce** 26
Clams, mussels, shrimps, calamari and pieces of fish cooked with fish broth, tomatoes, parsley and hot pepper.

- Fish of the Day** MP
Ask your server.

PIZZA

- Margherita** 15
D.O.P. with fresh buffalo mozzarella, tomato sauce and basil.

- Napoletana** 15
Tomato sauce, mozzarella oregano and anchovies.

- Campione** 16
Tomato sauce, mozzarella, salami, arugola, shaved parmesan cheese and truffle oil.

- Salamino Piccante** 16
Tomato sauce, mozzarella and spicy salami.

- Prosciutto e Funghi** 16
Tomato sauce, mozzarella, mushrooms and Italian Ham.

- Vegetariana** 17
Tomato sauce, mozzarella, caramelized onions, eggplant, artichokes, spinach and sun-dried tomatoes.

- Diavola** 17
Tomato sauce, mozzarella, spicy sausage and bell pepper.

- Quattro Stagioni** 15
¼ Margherita, ¼ Mushrooms and Ham, ¼ Artichokes, ¼ Olives.

- Bianca** 17
Mozzarella, arugola, shaved parmesan cheese, prosciutto crudo di Parma.

- Speck e Gorgonzola** 16
Smoked Italian prosciutto, gorgonzola and mozzarella cheese.

- Pizza Gio** 16
Caramelized onions, pancetta, Italian ham, mozzarella and egg.

- Checca** 15
Cherry tomatoes, garlic, basil and mozzarella.

- Calzone al Forno** 17
Mozzarella, ricotta, spinach, mushrooms, olives and tomato sauce.

- Calzone Parmigiana** 17
Smoked cheese, artichokes, eggplant, parmesan cheese and tomato sauce.

- Calzone Napoletano** 17
Mozzarella, ricotta, fresh tomatoes and salami.