ANTIPASTI | APPETIZERS

Zuppa del Giorno Soup of the day. 8

Antipasto della Casa 14
Roasted bell peppers, zucchini, grilled eggplant, rapini, mushroom. (Vegetables can also be served individually as a side order - $5 per item - )

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

Melanzane al Funghetto 11
Italian eggplant diced in a fresh tomato sauce, with basil, garlic and extra virgin olive oil.

Melanzane alla Parmigiana 13
Italian eggplant parmigiana.

Affettato Misto con Formaggi 18
Assortments of cured Italian meats, cheeses, fig jam and walnut. (For 2 people)

Prosciutto San Daniele 15
Prosciutto San Daniele with a choice of Burrata or Mozzarella or melon.

Guazzetto 14
Clams, mussels, shrimps sauteed in light tomato broth, with garlic, parsley and a touch of hot pepper.

Grigliata 15
Grilled calamari and shrimps on a bed of arugola.

INSALATE | SALADS

Insalata Mista 9
Mixed lettuce, tomatoes, cucumbers, radishes, extra virgin olive oil and balsamic vinegar.

Insalata Verde 10
Mixed baby lettuces, fennel, garlic, lemon juice and extra virgin olive oil.

Insalata di Cesare 10
Caesar salad. (contains raw eggs)

Insalata Caprese 11
Tomatoes, basil, fresh mozzarella, extra virgin olive oil and balsamic vinegar.

Insalata Tre Colori 12
Arugola, radicchio, endive, parmesan, extra virgin olive oil and balsamic vinegar.

Insalata Patate e Fagiolini 13
String beans, potatoes, extra virgin olive oil in a lemon garlic dressing.

Insalata di Pollo 12
Entree sized salad with grilled chicken breast, lettuce, celery, carrots, extra virgin olive oil and balsamic dressing.

Insalata Pasquale 12
Chopped salad with tomatoes, bell peppers, chicken, cucumber, gorgonzola cheese and vinaigrette dressing.

Insalata di Fagioli e Tonno 14
Arugola, white beans, Italian canned tuna, green olives, cherry tomatoes, lemon juice topped with red onions.

PANINI | SANDWICHES

Served with small house salad.

Pollo 13
Grilled chicken breast over arugola in extra virgin olive oil.

Caprese 12
Tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic vinegar.

Tonno 12
Lettuce, tuna, tomatoes, green onions and olives.

Tacchino 12
Turkey breast, goat cheese, avocado and bell peppers.

Prosciutto e Mozzarella 12
Grilled eggplant, prosciutto and fresh mozzarella.

Napoletano 12
Meat balls, tomato sauce and melted mozzarella cheese.

Bistecca 14
Tenderloin beef grilled with herbs, served with lettuce and tomatoes.

Porchetta 14
Pork belly and rapini

BIBITE | SOFT DRINKS AND COFFEE

Coke, Diet Coke and Sprite 3
Large Pellegrino/Panna 7
Small Pellegrino 4
Panna Half Liter 4
S.Pellegrino sodas 3

Regular Espresso 3
Decaf. Espresso 3
Cappuccino 3
Decaf. Cappuccino 3.50
Latte 3.50
Decaf. Latte 4
Coffee and Iced Tea 3

ASK YOUR SERVER FOR DAILY SPECIALS

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**

**Lasagna Vegetariana** 16
Meatless lasagna with eggplant, spinach, ricotta cheese, bechamel sauce, tomato sauce and parmesan cheese.

**Spaghetti Aglio, Olio e Peperoncino** 14
Garlic sauteed in extra virgin olive oil with hot pepper and parsley.

**Spaghetti al Filetto di Pomodoro** 14
Fresh tomato sauce, basil, garlic and extra virgin olive oil.

**Ravioli al sugo di Pomodoro** 16
Filled with Ricotta cheese and spinach, tossed in a puree of tomato sauce and basil.

**Penne all’Arrabbiata** 14
Spicy tomato sauce with garlic and parsley.

**Ziti alla Siciliana** 16
Tomato sauce, eggplant, mozzarella and basil.

**Mezzanelli Lardiata**
Caramelized onions, guanciale, in a white wine sauce and tossed with pecorino romano.

**Tagliolini Puttanesca** 15
Fresh tomato sauce, garlic, black olives, capers, and hot peppers.

**SECONDI | ENTREES**

**Petto di Pollo alla Griglia** 17
Pounded grilled chicken breast

**Pollo Parmigiana** 19
Chicken Parmigiana

**Pollo al Limone** 18
Chicken Piccata

All the above are served with roasted potatoes and sauteed spinach.

**Pollo Arrosto** 18
Half chicken baked with potatoes, onions and fresh tomatoes.

**Ossobuco** 27
Braised veal shank with peas and mushrooms, served with roasted potatoes and spinach or a side of pasta.

**Costolette d’Agnello alla griglia** 28
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.

**Pesce del Giorno** M.P
Fish of the day served with daily vegetables.

**PIZZA**

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

**Napoletana** 14
Tomato sauce, mozzarella oregano and anchovies.

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

**Prosciutto e Funghi** 15
Tomato sauce, mozzarella, mushrooms and Italian Ham.

**Vegetariana** 16
Tomato sauce, mozzarella, caramelized onions, eggplant, artichokes, spinach and sun-dried tomatoes.

**Salamino Piccante** 15
Tomato sauce, mozzarella and spicy salami.

**Bianca** 15
Mozzarella, arugula, shaved parmesan cheese, prosciutto crudo di Parma.

**Checca** 14
Cherry tomatoes, garlic, basil and mozzarella. Add anchovies $1

**Puttanesca** 14
Tomato sauce, garlic, black olives and capers Add anchovies $1

**Calzone al Forno** 16
Mozzarella, ricotta, spinach, mushrooms, olives and a touch of tomato sauce.

**Calzone Napoletano** 16
Mozzarella, ricotta, salame and fresh tomato.