

## ZUPPA

<b>Lobster Bisque</b> – Topped with Crabmeat and Sherry ~ a Family Favorite	\$9.95
<b>Pasta Fagioli</b> – Our hearty Italian favorite, passed on through many generations.	
This is our signature soup	\$6.95

## ANTIPASTI

<b>Kevin's Broiled Scallops Wrapped in Bacon</b> - sea scallops wrapped in crispy bacon coated in a spicy honey sauce "sweet heat"	\$12.95
<b>Broiled Jumbo Lump Crab Cake (1)</b> – served on a bed of arugula with a homemade mustard sauce	\$11.95
<b>Four Cheese Gnocchi Casserole</b> – mozzarella, pecorino, asiago and gorgonzola with mushrooms, topped with toasted garlic breadcrumbs and fresh basil	\$9.95
<b>Sweet Italian Pepper Stuffed with our own Italian Sweet Sausage</b> – baked in the oven with our famous pomodoro sauce and a hint of hot pepper; a house special	\$8.95
<b>Fried Mozzarella Triangles</b> – freshly made and coated with homemade breading served with our marinara sauce	\$8.95
<b>Calamari Duffinetti</b> – Fresh hand tossed calamari and sweet bell peppers in seasoned flour, lightly fried and served with our marinara sauce	\$11.95
<b>Tower of Pisa</b> – layers of eggplant and mozzarella with fresh basil, drizzled with a balsamic reduction	\$9.95
<b>Steamers</b> – 15 fresh little neck clams in our delicious wine, garlic butter sauce with just a touch of our famous seasoned bread crumbs	\$11.95
<b>Cannellini Cristina with Sausage</b> – Cannellini beans sautéed with Italian sausage, greens, olive oil, crushed red pepper, garlic, seasoned with thyme and pecorino	\$11.95
<b>Mussels Marinara</b> – A generous serving of our mussels sautéed in fresh garlic, olive oil, fresh basil and topped with a light marinara sauce	\$10.95
<b>Duffinetti's Famous Clams Casino</b> – 6 Freshly chopped middle neck clams, Freshly sautéed onions sweet red peppers topped with crispy bacon and our famous seasoned bread crumbs.	\$10.95
<b>Creamy Polenta</b> – topped with sautéed mushrooms and fresh Ricotta	\$9.95

## INSALATA E ANTIPASTI FREDDI

<b>Chopped Kale Caesar Salad</b> – served with house made croutons, shaved romano cheese and a drizzle of our house made caesar dressing	\$10.95
<b>Caprese Salad</b> – Fresh Mozzarella Cheese, Fresh Basil, Ripe Jersey Tomatoes (when in Season) – drizzled with our balsamic vinaigrette reduction and olive oil	\$9.75
<b>Burrata Salad</b> – Mozzarella Burrata topped with Truffle Honey over a bed of Arugula and Heirloom Tomatoes with a touch of balsamic glaze	\$11.95

## PASTO DELLA PASTA

All Dinners served with our Special House Salad, Hot Bread & Our Dipping Sauce.

<b>Spaghetti Marinara</b> – Our original marinara recipe over perfectly cooked pasta al dente topped with pecorino with meatballs, Italian sweet sausage, or fresh sautéed mushrooms.	\$17.95
<b>Homemade Cavatelli</b> – with 2 meatballs, 2 sweet sausage, or sautéed fresh mushrooms in marinara	\$19.95
<b>Duffinetti's Famous Lasagna (a meal fit for a king)</b> – Our homemade lasagna topped with marinara, pasta layers with ricotta, mozzarella and our special blend of seasoned meats	\$22.95
<b>Linguini with Clam Sauce</b> – Fresh little neck clams in the shell, in our special hearty clam sauce, red or white, served over Linguini	\$22.95
<b>Pasta Primavera</b> – Seasonal vegetables sautéed in olive oil, garlic, fresh herbs and vegetable broth and served over a bed of Linguini	\$19.95

## RAVIOLI

<b>Lobster Ravioli Fresca</b> – Lobster ravioli, sautéed with fresh tomatoes, fresh basil, hint of garlic, white wine and butter	\$26.95
<b>Mushroom Ravioli</b> – drizzled with a sherry-mushroom reduction and topped with ricotta, basil, parsley and thyme	\$24.95
<b>Homemade Cheese Ravioli</b> – with your choice of one of the following: 2 meat balls, 2 sweet sausage, or sautéed fresh mushrooms in marinara	\$19.95



## PASTO DELLA TERRA

All Dinners served with our Special House Salad, Hot Bread & Our Dipping Sauce.

<b>Eggplant Parmigiana</b> – Fresh breaded eggplant wheels, fried to a golden brown and topped with mozzarella cheese and our marinara sauce served with Linguini	\$21.95
<b>Chicken ala Nina</b> – Chicken breast stuffed with fresh basil, fresh mozzarella and roasted red peppers served with sautéed greens and roasted seasonal vegetables	\$25.95
<b>Chicken Piccata</b> – tender chicken breast, lightly floured and sautéed with white wine, lemon and capers served with Sautéed Greens	\$24.95
<b>Chicken Parmigiana</b> – Fresh breaded chicken breast deep fried to a golden brown then topped with mozzarella cheese and our marinara sauce served with Linguini	\$24.95
<b>Chicken Alfredo</b> – Grilled chicken breast tossed with perfectly cooked al dente pasta and our fresh cream sauce flavored with pecorino romano and parmigiano reggiano cheese finished with fresh herbs	\$26.95
<b>Veal Parmigiana</b> – Breaded milk fed veal cutlet, fried, and topped with mozzarella cheese and marinara sauce, served with linguini	\$26.95
<b>Veal Marsala</b> – Tender milk fed veal lightly coated in seasoned flour, sautéed with fresh mushrooms, Marsala wine and fresh herbs served with roasted seasonal vegetables	\$26.95
<b>12 oz. Center-cut Pork Chop Bone In</b> – brined overnight and grilled to perfection, served with sautéed greens and roasted seasonal vegetables	\$26.95
<b>14 oz. Pork Osso Bucco</b> – seasoned & simmered in it's own juices served over risotto	\$29.95
<b>12oz Charbroiled Fresh Cut Prime NY Strip Steak</b> – Topped with our Boursin cheese, served with sautéed greens and roasted seasonal vegetables	\$27.95
<b>16oz. Prime Rib au Jus</b> – slow roasted, perfectly seasoned, served to your liking with a homemade horseradish sauce, sautéed greens and roasted seasonal vegetables	\$30.95

## PASTO DEL MARE

All Dinners served with our Special House Salad, Hot Bread & Our Dipping Sauce.

<b>Gamberetto Broccolini con Cavatelli</b> – Gulf shrimp sautéed with fresh, tender broccolini and in olive oil, garlic, fresh herbs and lemon butter wine sauce served over Cavatelli	\$29.95
<b>Festa di Pescatore</b> – Shrimp, Sea Scallops, Mussels, Clams and Snow Crab cluster sautéed in olive oil, lemon, butter, hint of fresh garlic, white wine and fresh tomatoes with a hint of marinara served over a bed of Linguini	\$34.95
<b>Shrimp Scampi</b> – Succulent shrimp sautéed in olive oil, butter, fresh garlic, lemon & seasoned to perfection, topped with our seasoned breadcrumbs, served over Linguini	\$26.95
<b>Homemade Crab Cakes (broiled)</b> – (2) Jumbo Lump Crabmeat seasoned to perfection, topped with a Crab sauce served with sautéed greens and roasted seasonal vegetables	\$27.95
<b>Grilled Atlantic Salmon</b> – served on a bed of spinach, topped with a white wine, lemon-butter sauce, served with asparagus and our roasted seasonal vegetables	\$26.95
<b>Shrimp Fresca – Our Signature Dish</b> – Fresh shrimp dusted in seasoned flour sautéed in olive oil, fresh tomatoes with a hint of garlic, butter, white wine, fresh basil and a touch of our famous fresh flavoring mix served over Linguini	\$26.95
<b>Broiled Flounder Italiano</b> – broiled flounder with a white wine and butter sauce, topped with fresh tomatoes and spinach, mozzarella and our fresh seasoned bread crumbs served with roasted seasonal vegetables	\$26.95
<b>Broiled Seafood Platter</b> – Fresh flounder, shrimp, scallops, clams casino, crab cake, broiled to perfection, with lemon butter topped with our fresh seasoning blend, toasted and served with sautéed greens and roasted seasonal vegetables	\$28.95

## PER I D'AMBINI

### Kids Portioned Favorites

Includes House Salad and Lemonade

<b>Spaghetti and Meatballs</b>	\$7.95
<b>Cheese Ravioli or Cavatelli and Meatball</b>	\$8.95
<b>Chicken Parmigiano with Linguini or French Fries</b>	\$7.95
<b>Linguini Alfredo</b>	\$9.95
<b>Cheese Pizza</b>	\$7.95
<b>Lasagna</b>	\$8.95
<b>French Fries</b>	\$4.95