

Duffinetti's

ZUPPA

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

ANTIPASTI

- Broiled Jumbo Lump Crab Cake (1)** – served on a bed of arugula topped with a creamy Lobster Bisque \$12.95
Italian Pepper Stuffed with our own Italian Sweet Sausage – baked in the oven with our famous pomodoro sauce and a hint of hot pepper; a house special \$9.95
Calamari Duffinetti – Fresh tossed in seasoned flour, sweet and spicy peppers, lightly fried and served with our marinara sauce \$11.95
Eggplant Caprese – Layers of eggplant and mozzarella and fresh basil drizzled with a balsamic glaze \$9.95
Steamers – 14 fresh middle neck clams in our delicious wine, garlic butter sauce with just a touch of our famous seasoned bread crumbs \$12.95
Mussels Marinara – A generous serving of our mussels sautéed in fresh garlic, olive oil, fresh basil in a light marinara sauce \$11.95
Duffinetti's Famous Clams Casino – 6 middle neck clams, freshly sautéed onions, sweet red peppers topped with crispy bacon. \$11.95
Fresh Sea Scallops Wrapped in Crispy Bacon – served over a bed of arugula with a homemade sweet heat sauce a la Kevin \$12.95
NEW Antipasto Platter – An assortment of Italian meats and cheeses accompanied with garnishes \$12.95
NEW Grilled Shrimp and Scallops over Creamy Risotto – Can't say much more except it's delicious! \$12.95
NEW Meatballs, Ricotta Cheese and Long Hots – Our homemade meatballs topped with marinara sauce, fresh ricotta cheese and roasted Italian long hots \$11.95
NEW Bruschetta – Freshly chopped tomatoes, seasoned with fresh herbs and olive oil served on toasted seasoned semolina bread \$9.95
NEW Mushrooms stuffed with Crabmeat – Baked mushroom caps stuffed with our homemade jumbo lump crabmeat filling \$11.95

INSALATA E ANTIPASTI FREDDI

- Chopped Kale Caesar Salad** – served with house made croutons, shaved romano cheese with a drizzle of our house made Caesar dressing \$10.95
Caprese Salad – Fresh Mozzarella Cheese, Fresh Basil, Ripe Jersey Tomatoes (when in Season) – drizzled with our balsamic vinaigrette reduction and olive oil \$9.75

PASTO DELLA PASTA

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

- Pasta Marinara** – Our original red "GRAVY" recipe over perfectly cooked pasta al dente topped with pecorino with meatballs or sweet sausage. Choose from: Spaghetti, Linguini, Penne or Angel Hair \$18.95 (with Cavatelli add \$3.00)
Duffinetti's Famous Lasagna (a meal fit for a king) – Our homemade lasagna topped with marinara, pasta layers with ricotta, mozzarella and our special blend of seasoned meats. A Meal Fit for a King \$22.95
Linguini with Clam Sauce – Fresh Middle Neck Clams in the shell, in our special hearty clam sauce and white wine (red or white), served over Linguini \$23.95
Pasta Primavera – Seasonal vegetables sautéed in olive oil, garlic, fresh herbs, white wine and vegetable broth, served over a bed of Linguini \$19.95
Lobster Ravioli Fresca – Lobster ravioli, sautéed with fresh tomatoes, fresh basil, hint of garlic, white wine and butter \$26.95
Seafood Pescatore – A shellfish delight with mussels, clams, shrimp, scallops and Dungeness crab, with clam sauce, white wine, garlic, onions and fresh herbs served over linguini \$34.95
Cavatelli and Broccoli Rabe – Sautéed Shrimp and Andy Boy Broccoli Rabe in olive oil, garlic and fresh herbs with white wine, clam sauce, butter and Pecorino Romano cheese \$29.95
NEW Homemade Gnocchi and Crab – "Talk of the Town" Light as a feather Gnocchi with lump crabmeat in a fresh basil blush sauce \$28.95
Shrimp Fresco – Our signature Dish – Fresh shrimp dusted in seasoned flour, sautéed in olive oil, garlic, fresh tomatoes and fresh herbs deglazed with sherry and butter \$26.95
NEW Pasta Bolognese – Spaghetti, Linguini, Penne or Angel Hair in an old style meat sauce, speckled with celery, carrots and onions. A hearty dish. \$23.95
Chicken a la Nina – Chicken breast stuffed with fresh basil, fresh mozzarella and roasted red peppers served with sautéed greens and roasted seasonal vegetables \$25.95
Chicken Marsala – Lightly floured boneless breast of chicken sautéed with mushrooms in semi sweet Marsala sauce. \$25.95
Chicken Parmigiana – Fresh breaded chicken breast deep fried to a golden brown then topped with mozzarella cheese and our marinara sauce served with Linguini \$25.95
Chicken Alfredo – 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
NEW Chicken Sicilian – Tangy cherry peppers with Sigi olives and fresh sautéed mushrooms make up this flavorful but spicy sauce which is served over a sautéed chicken breast. \$26.95

NEW Chicken Francaise – Boneless breast of chicken dusted in flour then coated in a special egg batter and pan seared. Finished with a lemon butter sauce. \$26.95 (stuffed with Crabmeat \$6.00 extra)

- Veal Parmigiana** – Breaded milk fed veal cutlet, fried, and topped with mozzarella cheese and marinara sauce, served with linguini \$27.95
Veal Marsala – Tender milk fed veal lightly coated in seasoned flour, sautéed with fresh mushrooms, Marsala wine and fresh herbs served with roasted seasonal vegetables \$27.95
12 oz. Veal Chop – Frenched, center cut veal chop, grilled to order, topped with sautéed mushrooms, and served with seasonal vegetables. \$37.95
Veal Piccata – Sautéed medallions of tender veal dredged in flour then sautéed with capers and garlic in a fresh squeezed lemon, butter and white wine sauce \$27.95
Veal Saltimbucco – Veal medallions dusted in flour topped with thinly sliced Prosciutto and mozzarella cheese served in a vel stock reduction sauce. \$29.95
12 oz. Center-cut Pork Chop Bone In – brined overnight and grilled to perfection, served with sautéed greens and roasted seasonal vegetables \$27.95
"Chef's Special" ~ Osso Bucco – 14 oz. pork shank simmered in its natural juices "fall off the bone tender" served with a side of Risotto and honey glazed carrots. \$28.95
"Chef's Special" ~ Pork Milanese – 12 oz. bone in pork chop thinly pounded then dredged in panko bread-crumbs, fried and topped with an arugula salad drizzled with balsamic glaze. \$28.95
"Chef's Special" ~ Braised Short Ribs – Melt in your mouth Beef Short Ribs served with creamy garlic mashed potatoes and sautéed spinach. \$28.95
"Chef's Special" Burk Ave Steak – 14 oz. Charbroiled Fresh Cut Prime NY Strip Steak – Topped with sautéed sweet peppers and burnt onions served with sautéed spinach and creamy garlic mashed potatoes \$29.95
"Chef's Special" Eggplant Parmigiana – Layers of breaded Eggplant topped with the best "GRAVY" ever, topped with mozzarella cheese and served with a side of linguini. \$21.95
"Chef's Special" NEW STUFFED SHRIMP – 4 Large shrimp with crab stuffing, coated in butter and white wine topped with our homemade seasoned breadcrumbs then broiled and served with summer roasted vegetables. \$29.95
"Chef's Special" NEW BRONZINO – A mild and sweet fish with a delicate texture broiled and served with sautéed escarole and beans topped with a fresh tomato bruschetta \$28.95

PASTO DELLA TERRA PASTO DEL MARE

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

- Shrimp, Broccoli Rabe and Cavatelli** – Shrimp and Andy Boy Broccoli Rabe sautéed in olive oil, garlic, butter, fresh herbs and Romano cheese in a lemon butter wine sauce served over Cavatelli. \$29.95
Seafood Pescatore – A shellfish Delight ~ Fresh Shrimp, Sea Scallops, Mussels, Clams and Dungeness crab cluster sautéed in olive oil, fresh garlic, fresh herbs, white wine with a hint of marinara served over a bed of Linguini \$34.95
Homemade Crab Cakes (broiled) – (2) Jumbo Lump Crabmeat seasoned to perfection, topped with a lobster bisque, served with sautéed greens and roasted seasonal vegetables \$27.95
Grilled Atlantic Salmon – Center Cut Salmon rubbed with olive oil and seasonings, chargrilled and topped with a creme fresca and served on a bed of spinach. \$26.95
Shrimp Fresca – Our Signature Dish – Fresh shrimp dusted in seasoned flour sautéed in olive oil, fresh tomatoes with a hint of garlic, butter, white wine, fresh basil served over Linguini \$27.95
Broiled Flounder Italiano – Broiled flounder brushed with fresh garlic, white wine and butter, fresh herbs, topped with fresh tomatoes and spinach, mozzarella and our fresh seasoned bread crumbs served with roasted seasonal vegetables \$28.95
Broiled Seafood Platter – Fresh flounder, shrimp, scallops, clams casino, crab cake, baked with butter, white wine, fresh herbs, lemon, a hit of garlic topped with our fresh seasoned bread crumbs then finished in our broiler, served with sautéed greens and roasted seasonal vegetables \$28.95

KIDS MENU AVAILABLE

**COME IN & CHECK OUT
TRISHA'S SPECIAL
LOUNGE MENU
AT THE BAR ONLY.**

**CHECK OUT FULL
MENU ONLINE
DUFFINETTIS.COM**