

# MENU

## SALADS

Served with Homemade Focaccia Bread

<b>Arugula</b> .....	\$7
<i>Baby Arugula, Cherry Tomatoes, Parmesan Cheese, Lemon Dressing</i>	
<b>Classic Caesar</b> .....	\$7
<i>Romaine Lettuce, Creamy Classic Caesar Dressing, Croutons</i>	
<b>Green Mixed</b> .....	\$7
<i>Mixed Greens with Cherry Tomatoes, Balsamic Vinaigrette Dressing</i>	
<b>Fennel Salad</b> .....	\$8
<i>Shaved Fresh Fennel, Lime Honey Dressing, Mandarins</i>	
<b>Kale Salad</b> .....	\$8
<i>Fresh Kale, Roasted Butternut Squash, Toasted Almonds, Dried Cranberries, Raspberry/Walnuts Dressing, Pecorino Cheese</i>	
<b>Roasted Beets</b> .....	\$8
<i>Roasted Beets, Baby Arugula, Goat Cheese, Sliced Apple, Roasted Walnuts, Lemon Dressing</i>	
<b>Caprese</b> .....	\$10
<i>Mozzarella Burrata (Double Cream Mozzarella), Sliced Tomatoes, Baby Arugula</i>	

Add \*Chicken \$5; \*Salmon \$7; Shrimp \$7

## SOUP

Served with Homemade Focaccia Bread

<b>Soup of the Day</b> .....	\$6
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## SANDWICHES

All Sandwiches Served with Pickle Chips

<b>Caprese</b> .....	\$9
<i>Mozzarella, Tomatoes and Arugula on Baguette</i>	
<b>Chicken Parmigiana</b> .....	\$9
<i>Breaded Chicken with Tomato Sauce and Mozzarella on Ciabatta Bread</i>	
<b>Cubano</b> .....	\$9
<i>Ham, Homemade Porchetta, Swiss Cheese, Pickles, Mustard on Homemade Ciabatta Bread</i>	
<b>Dal Grano Steak and Cheese</b> .....	\$9
<i>Sliced Steak, Red Bell Peppers, Sweet Onions, Fontina Cheese, Dijon Mustard, Balsamic Vinegar Reduction on Homemade Ciabatta Bread</i>	
<b>Meatballs</b> .....	\$9
<i>Homemade Meatballs with Tomato Sauce and Mozzarella on Homemade Ciabatta Bread</i>	
<b>Tunafish Sandwich</b> .....	\$9
<i>White Albacore Tuna Salad with Mayo Served with Romaine Lettuce and Sliced Tomatoes on Toasted Ray Bread</i>	

## FRESH HOMEMADE PASTA

Whole Wheat and Gluten-free Pasta Available  
Available Flavors: Red Beets, Spinach, Carrot, Black Ink

<b>Short and Long Pasta</b> .....	\$4
<i>Short: Campanelli, Fusilli, Gemelli, Penne, Radiatore, Rigatoni</i>	
<i>Long: Bucatini, Fettuccine, Pappardelle, Spaghetti, Capellini</i>	
<b>Gnocchi</b> .....	\$7
<i>Small Dumplings Made of Flour, Eggs, Ricotta Impastata and Parmesan</i>	
<b>Sauce</b>	
Butter Sauce .....	\$4
Fresh Homemade Tomato Sauce .....	\$4
Garlic and Extra Virgin Olive Oil Sauce .....	\$4
Mozzarella, Cherry Tomatoes and Basil Sauce .....	\$6
Puttanesca (Spicy Tomato Sauce, Anchovies, Olives, Capers, Garlic) .....	\$7
Creamy Parmesan Sauce .....	\$7
Pesto Sauce (Pine Nuts, Garlic, Basil, Parmesan) .....	\$7
All'amatriciana (Spicy Tomato Sauce, Guanciale, Onion, Pecorino) .....	\$8
Traditional Bolognese Meat Sauce .....	\$9
Creamy Mushrooms Sauce .....	\$9
Creamy Veggie Sauce .....	\$10
Carbonara with Eggs, Guanciale and Pecorino Cheese .....	\$10
Meatballs with Tomato Sauce .....	\$10
Pork Sausage, Broccoli, Creamy Sauce and Pecorino .....	\$10
Salmon, Shallots, Capers, Dill, Creamy Sauce .....	\$10
Seafood, Mussels, Squid, Shrimp, Cherry Tomatoes .....	\$12
Seafood, Mussels, Squid, Shrimp, Garlic in White Wine Sauce .....	\$12

## STUFFED PASTA, LASAGNA

<b>Stuffed Pasta</b>	
Butternut Squash Round Ravioli in Brown Butter Sauce .....	\$14
Ravioli with Spinach and Ricotta in Creamy Parmesan Sauce .....	\$14
Raviolini Roasted Veal, Butter, Sage, Veal Glaze Sauce .....	\$15
Ravioli Short Ribs with Braised Vegetable Sauce .....	\$15
Ravioli Salmon with Smoked Salmon Butter Sauce .....	\$15
Ravioli Mushrooms, Kale, Ricotta with Pistachio Sauce .....	\$15
<b>Lasagna</b>	
Beef Lasagna with Béchamel .....	\$14
Vegetarian with Portobello, Spinach, Zucchini, Béchamel .....	\$14

## RISOTTO

Risotto Asparagus .....	\$14
Risotto with Mushrooms .....	\$14
Risotto Seafood, Mussels, Squid, Shrimp .....	\$16

## SPECIALTY ENTREES

<b>Eggplant Parmigiana</b> with a Side of Spaghetti Garlic EVOO .....	\$14
* <b>Chicken Milanese</b> with Arugula and Cherry Tomatoes .....	\$15
* <b>Chicken Parmigiana</b> with a Side of Spaghetti Garlic EVOO .....	\$16
* <b>Chicken Piccata</b> with Lemon Juice, Capers, Parsley Sauce .....	\$16
* <b>Chicken Marsala</b> with Marsala Wine and Mushroom Sauce .....	\$16
<b>Roasted *Chicken Breast</b> with Mushroom Sauce .....	\$16
Fillet of Chilean * <b>Salmon</b> with Salsa Verde .....	\$16

Sides (choose one; each additional at \$5)

Asparagus	Sautéed Carrots
Broccoli	Sautéed Spinach
Brussels Sprouts	Sautéed Zucchini
Roasted Potatoes	Sautéed Sweet Corn
Roasted Red Beets	

## ASK ABOUT OUR DAILY SPECIALS

## DESSERTS

<b>Gelato</b> (Dolci Gelati 4oz) .....	\$4.75
<b>Homemade Dal Grano Gelato</b> (2 scoops) .....	\$5
<b>Cannoli</b> (2) .....	\$6
<b>Chocolate Mousse</b> .....	\$6
<b>Homemade Cheesecake</b> .....	\$6
<b>Homemade Creme Brulee</b> .....	\$6
<b>Homemade Tiramisu</b> .....	\$6

Wine and Beer On and Off Premises Available

## AVOID THE LINE

- Order Online at [www.DalGrano.com](http://www.DalGrano.com)
- Call Us at (703) 821-6725

\* This food contains raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or poultry may increase your risk of foodborne illness.

Prices subject to change without notice.