

# MENU

## SALADS

Served with Homemade Focaccia Bread

- Arugula** ..... \$9  
*Baby Arugula, Cherry Tomatoes, Parmesan Cheese, Lemon Dressing*
  - Classic Caesar** ..... \$9  
*Romaine Lettuce, Creamy Classic Caesar Dressing, Croutons*
  - Green Mixed** ..... \$9  
*Mixed Greens with Cherry Tomatoes, Balsamic Vinaigrette Dressing*
  - Kale Salad** ..... \$11  
*Fresh Kale, Roasted Butternut Squash, Toasted Almonds, Dried Cranberries, Raspberry/Walnuts Dressing, Pecorino Cheese*
  - Roasted Beets** ..... \$11  
*Roasted Beets, Baby Arugula, Goat Cheese, Sliced Apple, Roasted Walnuts, Lemon Dressing*
  - Caprese** ..... \$13  
*Mozzarella Burrata (Double Cream Mozzarella), Sliced Tomatoes, Baby Arugula, Balsamic Vinegar Reduction*
- Add \*Chicken \$7; \*Salmon \$7; Shrimp \$7**

## SOUP

Served with Homemade Focaccia Bread

- Soup of the Day** ..... \$7

## SANDWICHES

All Sandwiches Served with Pickle Chips

- Caprese** ..... \$11  
*Mozzarella, Tomatoes and Arugula on Ciabatta Bread*
- Chicken Parmigiana** ..... \$11  
*Breaded Chicken with Tomato Sauce & Mozzarella on Ciabatta Bread*
- Cubano** ..... \$12  
*Ham, Homemade Porchetta, Swiss Cheese, Pickles, Mustard on Homemade Ciabatta Bread*
- Dal Grano Steak and Cheese** ..... \$12  
*Sliced Steak, Red Bell Peppers, Sweet Onions, Fontina Cheese, Dijon Mustard, Balsamic Vinegar Reduction on Homemade Ciabatta Bread*
- Reuben** ..... \$13  
*Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread*
- Tuna Sandwich** ..... \$12  
*White Albacore Tuna Salad with Mayo Served with Romaine Lettuce and Sliced Tomatoes on Toasted Rye Bread*

## FRESH HOMEMADE PASTA

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

- Short and Long Pasta** ..... \$5  
*Short: Campanelli, Fusilli, Gemelli, Penne, Radiatore, Rigatoni*  
*Long: Bucatini, Fettuccine, Pappardelle, Spaghetti, Capellini*
- Gnocchi di Ricotta** ..... \$7  
*Small Dumplings Made of Ricotta Impastata, Flour, Eggs and Parmesan*
- Sauce**
- Butter Sauce* ..... \$6
- Fresh Homemade Tomato Sauce* ..... \$6
- Garlic and Extra Virgin Olive Oil Sauce* ..... \$6
- Mozzarella, Cherry Tomatoes and Basil Sauce* ..... \$8
- Puttanesca (Spicy Tomato Sauce, Anchovies, Olives, Capers, Garlic)* ..... \$9
- Creamy Parmesan Sauce* ..... \$9
- Pesto Sauce (Pine Nuts, Garlic, Basil, Parmesan)* ..... \$9
- All'amatriciana (Spicy Tomato Sauce, Guanciale, Onion, Pecorino)* ..... \$10
- Traditional Bolognese Meat Sauce* ..... \$11
- Creamy Mushrooms Sauce* ..... \$11
- Carbonara with Eggs, Guanciale and Pecorino Cheese* ..... \$11
- Meatballs with Tomato Sauce* ..... \$12
- Pork Sausage, Broccoli, Creamy Sauce and Pecorino* ..... \$13
- Salmon, Shallots, Capers, Dill, Creamy Sauce* ..... \$13
- Seafood, Mussels, Squid, Shrimp, Cherry Tomatoes* ..... \$14
- Seafood, Mussels, Squid, Shrimp, Garlic in White Wine Sauce* ..... \$14

## STUFFED PASTA, LASAGNA

- Stuffed Pasta**
- Butternut Squash Round Ravioli in Brown Butter Sauce* ..... \$16
- Ravioli with Spinach and Ricotta in Creamy Parmesan Sauce* ..... \$16
- Raviolini Roasted Veal, Butter, Sage, Veal Glaze Sauce* ..... \$17
- Ravioli Short Ribs with Braised Vegetable Sauce* ..... \$17
- Ravioli Mushrooms, Kale and Ricotta with Pistachio Sauce* ..... \$17
- Lasagna**
- Beef Lasagna with Béchamel* ..... \$16
- Vegetarian with Portobello, Spinach, Zucchini, Béchamel* ..... \$15

## RISOTTO

- Risotto with Mushrooms* ..... \$16
- Risotto Seafood, Mussels, Squid, Shrimp* ..... \$19

Parmesan Cheese and/or Olive Oil Served Upon Request

## SPECIALTY ENTREES

- Eggplant Parmigiana with a Side of Your Choice* ..... \$16
- \* Chicken Parmigiana with a Side of Your Choice** ..... \$19
- \* Chicken Piccata with Lemon Juice, Capers, Parsley Sauce** ..... \$19
- \* Chicken Marsala with Marsala Wine and Mushroom Sauce** ..... \$19
- \* Pork "Saltimbocca all Romana" Sage, Prosciutto, White Wine, Butter** ..... \$19
- Fillet of \*Salmon with Salsa Verde* ..... \$19
- \* Cioppino (Fisherman Stew) Shrimp, Calamari, Mussels, Salmon** ..... \$19

### One Side Included (each additional at \$6)

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| <i>Sautéed Asparagus</i>        | <i>Roasted Red Beets</i>            |
| <i>Sautéed Broccoli</i>         | <i>Sautéed Spinach</i>              |
| <i>Sautéed Brussels Sprouts</i> | <i>Sautéed Zucchini</i>             |
| <i>Roasted Potatoes</i>         | <i>Campanelli Garlic &amp; EVOO</i> |

## ASK ABOUT OUR DAILY SPECIALS

## DESSERTS

- Homemade Dal Grano Gelato (4oz)** ..... \$5
- Cannoli (2)** ..... \$7
- Chocolate Mousse** ..... \$7
- Oreo Mousse** ..... \$7
- Homemade Creme Brulee** ..... \$7
- Homemade Tiramisu** ..... \$7
- Ricotta and Pistachio Cake** ..... \$8

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.