

Lunch Menu

Antipasti

Mozzarella Caprese \$12.99

House made mozzarella with sliced tomatoes and fresh basil and drizzled with extra virgin olive oil.

Calamari Fritti \$15.99

Seasoned and flash fried with cherry pepper rings. Served with a duo of dipping sauces.

Mediterranean Meatballs \$11.99

House made meatballs slow simmered in tomato sauce. Served with garlic crostini.

Della Notte Arancini Rice Balls \$9.99

Tomato and basil rice balls filled with fire roasted red peppers, mixed with a blend of Italian cheeses.

Steak Rolls \$13.99

Chopped ribeye steak with caramelized onions served with a truffle aioli and spicy ketchup.

Della Notte Wings \$16.99

8 pieces of jumbo buffalo wings.

Oysters Rockefeller \$17.99

Oysters topped with spinach, a sambuca cream sauce, parmesan cheese and crispy bacon.

Charcuterie Formaggio \$16.99

Chef's selection of domestic and imported Italian cheeses with walnuts and honey

Insalate

Mediterranean \$10.99

Organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives, served with a red wine vinaigrette dressing.

Caesar \$9.99

Crisp romaine lettuce tossed with our creamy Caesar dressing, topped with garlic croutons and shaved Parmigiana Reggiano.

Bistro \$11.99

Arcadian mix, chopped bacon, diced tomatoes, egg, and Gorgonzola cheese, served with honey balsamic dressing. Highly recommended with a steak add-on (+10).

Add to All Dishes:

Chicken \$7.99

Salmon \$12.99

Seared Steak \$11.99

Shrimp \$12.99

Zuppe

Cream of Crab Bowl: \$10.99

Cup: \$8.99

H A N D H E L D S

Served with your fries.

PHILLY CHEESESTEAK

Chopped ribeye steak, provolone cheese, and caramelized onions, served on a toasted sub roll.

\$13.99

SIGNATURE BURGER

8oz dry aged Creeks Stone Farms beef burger, caramelized onions, lettuce, tomato, fontina cheese, and citrus mayo, served on a brioche bun.

\$14.99

GRILLED CHICKEN PESTO

Grilled chicken breast, caramelized onions, pesto mayo, lettuce, and tomato, served on a ciabatta roll.

\$12.99



Pasta Classics

Spaghetti & Meatball	\$14.99
Our house made tomato sauce served over spaghetti pasta with our house made meatballs.	
Fettuccine Alfredo	\$13.99
Classic favorite featuring fettuccine tossed in our creamy alfredo sauce. <i>Add chicken \$6.99.</i>	
Eggplant Parmigiana	\$16.99
Breaded and deep fried eggplant topped with tomato sauce, mozzarella and parmesan cheeses. Served over capellini pasta.	
Baked Lasagna	\$20.99
Homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses.	
Penne Vodka Della Notte	\$15.99
Smoked Italian prosciutto, peas, mushrooms and caramelized onions. Sautéed in a creamy vodka sauce.	
Pappardelle Bolognese	\$15.99
A creamy bolognese beef ragù, tossed with extra wide house made pasta.	
Salsiccia Arrabbiata	\$16.99
Housemade spicy tomato sauce with crumbled italian sausage. Served with penne pasta.	
Substitute Gluten-Free Penne Pasta	\$2.00

Risotti

Wild Mushroom Risotto	\$14.99
Italian arborio rice slowly cooked in a mushroom broth with imported porcini mushrooms, drizzled with white truffle oil and topped with shaved Parmigiano Reggiano.	
Risotto con Carne	\$20.99
Italian arborio rice slowly cooked with filet mignon tips, crispy pancetta, caramelized onions and carrots.	

Gnocchi - Made in House

Gnocchi Al Forno	\$15.99
Served with your choice of creamy rose sauce or Bolognese with ricotta cheese and fresh basil. Topped with a blend of parmesan and mozzarella.	
Gnocchi Al Pesto	\$16.99
Served with a fresh basil pesto, pine nuts and parmesan cheese.	
Truffle Gnocchi	\$18.99
Served with black truffle in a creamy gorgonzola fondue.	

Mare *From the Sea*

Shrimp Scampi	\$18.99
Gulf shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed into linguine pasta. Also available Fra Diavolo.	
Fettuccine Mediterraneo	\$23.99
Gulf shrimp and scallops, tossed with your choice of rose sauce or a creamy alfredo sauce, tossed into fettuccine pasta, topped with jump lump crab.	
Salmon Piccata	\$24.99
Fresh filet of salmon, sautéed in a light white wine lemon sauce, tossed with capers and herbs. Served over capellini pasta.	
Lobster Ravioli	\$19.99
House made lobster and cheese stuffed ravioli in a rose cream sauce, topped with crab meat.	
Linguine Alla Vongole	\$17.99
Manila clams, roasted garlic in a trebbiano wine sauce. Drizzled with red chili infused olive oil.	

Terra *From the Land*

Classic Chicken Parmigiana	\$15.99
Breaded chicken breast, melted mozzarella cheese and tomato sauce. Served with spaghetti pasta.	
Chicken Marsala	\$15.99
Chicken breast sauteed with mushrooms in a marsala wine reduction sauce. Served with spaghetti pasta.	
Chicken Piccata	\$15.99
Chicken breast sauteed with lemon white wine sauce with capers. Served with spaghetti pasta.	
Veal Saltimbocca	\$20.99
Veal cutlet seared with prosciutto in a brown butter and sage sauce. Served with broccolini and garlic mashed potatoes.	
Classic Veal Parmigiana	\$19.99
Breaded veal cutlet, topped with mozzarella cheese and tomato sauce. Served with spaghetti pasta.	
Grilled Pork Chop	\$29.99
Grilled and served with garlic mashed potatoes and broccolini.	
Skirt Steak	\$32.99
10oz steak grilled to temperature with broccolini and garlic mashed potatoes.	
Crab Cake	MARKET \$
Served with coleslaw.	

Contorni/Sides

Sautéed Baby Spinach	\$8.99	Garlic Mashed Potatoes	\$8.99
Roasted Wild Mushrooms	\$8.99	Truffle Mac N' Cheese	\$10.99
Broccolini	\$8.99		