

ANTIPASTI | APPETIZERS

Zuppa del Giorno 7

Soup of the day.

Bruschetta al Pomodoro 8

Homemade bread topped with fresh tomatoes, garlic, basil and extra virgin olive oil.

Melanzane al Funghetto 9

Italian eggplant, fresh tomatoes, basil, garlic and extra virgin olive oil.

Zucchini alla Scapece con Burrata 12

Marinated zucchini with burrata.

Prosciutto with Pomodoro e Burrata 12

Prosciutto with fresh tomatoes and burrata.

Melanzane alla Parmigiana 11

Italian eggplant parmigiana.

Frutti di Mare in Umido 12

Sautee' of clams, mussels, shrimps and fresh tomato sauce.

Gamberi e Calamari alla Griglia 12

Grilled calamari and shrimps on a bed of arugola salad.

Antipasto della Casa 11

An assortment of marinated vegetables.

INSALATE | SALADS

Insalata Mista 7

Mixed lettuce, tomatoes, cucumbers, radishes, extra virgin olive oil and balsamic vinegar.

Insalata Verde 8

Mixed baby lettuces, fennel, garlic, lemon juice and extra virgin olive oil.

Insalata Caprese 9

Tomatoes, basil, fresh mozzarella, extra virgin olive oil and balsamic vinegar.

Insalata di Cesare 8

Caesar salad.

Insalata Tre Colori 9

Arugola, radicchio, endive, parmesan, extra virgin olive oil and balsamic vinegar.

Insalata di Granchio 11

Mixed baby lettuces, asparagus, crab meat, lemon juice and extra virgin olive oil.

Insalata di Pollo 9

Entree sized salad with chicken, celery, carrots, extra virgin olive oil and balsamic vinegar.

Insalata Pasquale 9

Chopped salad with tomatoes, bell peppers, chicken, cucumber, gorgonzola cheese and vinaigrette dressing.

Insalata di Tonno 9

Lettuce, tuna, black olives, green onions, lemon juice and extra virgin olive oil.

PANINI | SANDWICHES

Panino di Pollo 8.50

Shredded marinated chicken, arugola and mustard.

Panino Caprese 8.50

Tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic vinegar.

Panino di Tonno 8.50

Lettuce, tuna, tomatoes, green onions and olives.

Panino al Tacchino 8.50

Turkey breast, goat cheese, avocado and bell peppers.

Panino Bruno 8.50

Grilled eggplant, prosciutto and fresh mozzarella.

Panino Napoletano 8.50

Meat balls, tomato sauce and melted mozzarella cheese.

Panino Pasquale 9.50

Tenderloin beef grilled with herbs, served with lettuce and tomatoes.

Panino Vegetariano 8.50

Eggplant, tomato, bell peppers and zucchini.

ROTOLI DI PIZZA ALLA GRIGLIA | STUFFED AND ROLLED GRILLED PIZZA

Piadina di Pollo 13

Grilled chicken breast, pesto sauce and melted mozzarella.

Piadina alla Salsiccia 13

Italian sausage and rapini.

Piadina Pasquale 13

Arugola, San Daniele Prosciutto D.O.P. and parmesan cheese.

PIZZA

Margherita 12

Tomato sauce, mozzarella, parmesan cheese, olive oil and basil.

Vegetariana 14

Eggplant, spinach, mushrooms, onions, chopped tomatoes, tomato sauce and mozzarella.

Capricciosa 13

Tomato sauce, black olives, mushrooms, artichokes and mozzarella.

Puttanesca 12

Tomato sauce, black olives and capers.

Vesuvio 13

Mozzarella, fresh tomatoes and arugola.

Checca 12

Mozzarella, fresh tomatoes, garlic, olive oil and basil.

Tre Formaggi 13

Mozzarella, ricotta, parmesan cheese and prosciutto.

Prosciutto e Funghi 13

Tomato sauce, mozzarella, mushroom and prosciutto.

Calzone al Forno 14

Mozzarella, ricotta, spinach, mushrooms, olives and tomato sauce.

Calzone Parmigiana 14

Smoked cheese, artichokes, eggplant, parmesan cheese and tomato sauce.

Calzone Napoletano 14

Mozzarella, ricotta, fresh tomatoes and salami.

FOR MORE INFO

DaPasqualeCaffe.com

SECONDI | ENTREES

Petto di Pollo alla Griglia 16

Pounded grilled chicken breast served with spinach and roasted potatoes.

Petto di Pollo al Limone 16

Chicken breast in a lemon and capers sauce served with spinach and potatoes.

Petto di Pollo Parmigiana 16

Chicken breast, tomato sauce, basil, mozzarella, parmesan, with spinach and potatoes or pasta.

Ossobuco 25

Braised veal shank with peas, mushrooms tomato, with potatoes and spinach or pasta.

Pollo Arrosto con Patate 15

Half chicken baked with potatoes, onions and touch of tomatoes.

Pesce del Giorno M.P

Fish of the day.

PASTA

Spaghetti al Filetto di Pomodoro 11
Fresh tomato sauce, basil, garlic and extra virginolive oil.

Lasagna Vegetariana 14
Meatless lasagna with eggplant, spinach, ricotta cheese, bechamel sauce, tomato sauce andparmesan cheese.

Fettuccine Bolognese 13
Meat sauce.

Spaghetti Aglio, Olio e Peperoncino 11
Garlic, hot peppers, parsley and olive oil.

Lasagna Napoletana 14
Homemade lasagna with ricotta cheese, tomato sauce, fresh mozzarella and small meatballs.

Capellini Asparagi e Pollo 13
Asparagus, chicken, garlic, basil and fresh tomato.

Spaghetti Checca 12
Chopped tomatoes, garlic, basil, extra virginolive oil and mozzarella.

Penne alla Siciliana 13
Tomato sauce, eggplant, mozzarella and basil.

Fusilli Puttanesca con Funghi 13
Tomato sauce, garlic, black olives, capers,mushrooms and extra virgin olive oil.

Linguine alle Vongole 14
Clams, garlic, extra virgin olive oil, hot peppers, parsley and white wine

Penne all' Arrabbiata 12
Spicy tomato sauce

Spaghetti alla Pescatora 16
Clams, mussels, shrimps, fresh tomato sauce, garlic, parsley and hot peppers.

Gnocchi alla Sorrentina 13
Homemade potato dumplings, with tomato sauce, smoked mozzarella and basil.

Ravioli al sugo di Pomodoro 13
Filled with Ricotta cheese and spinach, tossed in a puree of tomato sauce, garlic and basil.

Trenette al Pesto 13

DOLCI | DESSERTS

Tiramisu 7.50
Homemade

Panna Cotta 8.00
With Mixec berry sauce (Homemade)

Sformatino al Cioccolato 7.75
Flourless chocolate cake with vanilla gelato

Profiterol 7.75
With chocolate and vanilla cream

Tortino di Mele 7.75
Apple tart with vanilla gelato

Torta della Nonna 7.75
With lemon pastry cream

Affogato al Caffè 7.75
Vanilla gelato with a shot of espresso

Tartufi 7.50



TAKE OUT DELIVERY CATERING

LUNCH Monday thru Friday 11.30am to 3.00pm
DINNER Monday thru Saturday 5.00pm to 10.00pm

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www.DaPasqualeCaffe.com

Free delivery within two miles radius
Large orders please call one day in advance

Buon Appetito by Anna Morra
Da Pasquale Executive Chef