

Pa DeGennaros Restaurant

APPETIZER

Pa D's Tuscan Bean Soup \$5

Pancetta, Sausage, Tubetti & Reggiano Cheese

Jumbo Prawns" all Aglio" \$12

Crostini, Toasted Garlic, Italian Parsley, Basil & White Wine

Feather Light Semolina & Ricotta Gnocchis \$9

Tomato Sugo, Drizzles of Truffle Butter

Beef, Pork, Veal & Pecorino Meatballs \$9

Braised in Pomodoro Sauce, Roasted Peppers, Pesto Ricotta Cheese

Home Made - Toasted Fennel Pollen Veal Sausage \$9

Plum Tomato Sugo, Ricotta Cheese

Crispy Calamari and Rock Shrimp \$14

Lemon Aioli, Spicy Plum Tomato Sugo

Baked Eggplant Cakes \$12

Tri-Colored Greens, Portobello Mushroom, Vine Ripe Tomatoes, Lemon-Pecorino Vinaigrette, Lemon Aioli

Maryland Crabcake \$14

Organic Corn, Vine Ripened Tomato, Tuscan Remoulade, Homestead's Tropical Delights Farm Micro Greens

Bruschetta Trio \$15

Bufala Mozzarella, Tomato, Basil, Jumbo Sautéed Shrimp, Wild Mushroom Tapenade, Herbs, Parma Prosciutto, Arugula, Reggiano Parmigiano

SALADS

Traditional Caesar Salad \$8

Creamy Garlic-Anchovy Dressing, Brioche Garlic Croutons

Chopped Mediterranean Salad \$9

Romaine, Radicchio, Feta Cheese, Cucumbers, Kalamata Olives, Red Onion, Sweet Red Peppers, Pepperoncinis, Lemon-Oregano Vinaigrette

Crisp Hearts of Romaine "Gorgonzola" \$9.50

Creamy Gorgonzola Dressing, Caramelized Pecans, Vine Ripe Tomatoes, Aromatic Oils

Tender Braised Red & Golden Beet Salad \$9.50

Toasted Pistachios, Arugula, Navel Oranges, Gorgonzola Cheese, Raspberry-Beet Vinaigrette

Antipasto \$12

Arugula, Radicchio, Endive, Genoa Salami, Prosciutto, Artichoke, Garbanzos, Provolone, Roasted Red Pepper, Pepperoncini, Black Olive Vinaigrette

We support local & domestic, organic farms & purveyors for our food products.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness-especially if you have certain medical conditions.

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SPECIALTIES ENTRÉES



Cedar Plank Baked Salmon \$24

Grainy-Citrus Mustard Glaze, Jasmin Rice Pilaf, Steamed Asparagus, Sun-Dried Tomato-Lemon Sauce - Frizzled Leeks



Veal DeGennaro \$24

Tender Veal Cutlets, Sautéed Garlic Spinach, Prosciutto, Melted Provolone, Marsala-Mushroom Sauce, Linguini all Aglio

Veal Ulrico \$24

Veal Scallopini, Light Lemon -Tarragon Cream Sauce, Sautéed Spinach, Buttered Angel Hair Pasta with Plum Tomato & Torn Basil

Veal Chop Milanese \$32

Italian Breadcrumbs-Parmesan crusted Veal Chop topped with Arugula, Red Onion, Vine Ripe Tomato, Capers, Kalamata Olives, Lemon-Pecorino Vinaigrette & Shaved Reggiano

Chicken Breast Marsala, Piccata or Parmigiana \$19.95

Tender Chicken Scallopini with your Choice of Preparation, Linguini all Aglio

Marinated Skirt Steak \$23

Citrus & Ginger Marinated, Barolo Wine Sauce, Mashed Potatoes, Crisp Onion Straws

Wagyu "Kobe" Slider Trio \$16

Caramelized Onions, Melted Fontina, Frites, Pickle

Giant Sautéed Prawns "all aglio" \$32

Your Choice of Arugula Salad & Shaved Reggiano or over Linguini Pasta

Twin Maryland Crabcakes \$29

with Coleslaw, Frites and Tuscan Remoulade

SIGNATURE PASTAS

Linguini and Meatballs \$17

Nona's Meatballs, Pomodoro Sauce, Shaved Reggiano Cheese

Ziti Bolognese \$18

Braised Beef, Veal & Pork Sugo, Minced Vegetables, Oregano, Wine, Tomato, topped with Pesto Ricotta Cheese

Gemellini, Broccoli Rabe and Spicy Veal Sausage \$18

Homemade Fennel Veal Sausage, Plum Tomato Sugo, Pepper Flakes, Touch of Veal Broth, Garlic Butter, Chunks of Steamed Broccoli Rabe

Bucatini "Pescatore" \$32

Tubular Spaghetti, Shrimp, Calamari, Clams, Scallops, Lobster, Wine, Clam Juice & a touch of Pomodoro

PRIME CUTS

14 oz. Boneless Ribeye Steak \$32

Grilled 12 oz. NY Strip \$29

8 oz. Filet Mignon \$34

Ragù/Sauces

Barolo Wine
Pomodoro
Garlic-Butter
Marsala
Tuscan Remoulade

Burros/Butters \$3

Gorgonzola
Truffle
Garlic

Capelli/Toppings

Gorgonzola
Goat Cheese

ADDITIONAL SIDE OFFERINGS \$4

Sautéed Broccoli Rabe
Shoestring Fries
Steamed Asparagus

Creamy Mashed Potatoes
Oven Roasted Pancetta Brusselsprouts
Sweet Potato Steak Fries