



PRIVATE DINING OPTIONS

all prices are per person

ANTIPASTI - \$6

D'MARCOS PIATTO

Assorted cured Meats and artisan Cheese, Peppers, Onions, Crostini, & Dijon Mustard

VERDURE FREDDE

Cold Marinated Grilled Asparagus, Artichokes, Mushrooms, Eggplant, Red Peppers.

ZUPPE - \$6

MINESTRONE

Vegetables, Beans, Pasta, and Tomato broth.

SPECIAL SOUP

Make a reasonable request and we'll be happy to accommodate.

INSALATE

INSALATA DI SPINACI

Flat leaf Spinach, Red Onion, Strawberries, Pine Nuts, Spicy Raspberry vinaigrette. - 11

DI CASA

Greens, Tomatoes, Red Onion, Cucumber, Goat Cheese, House Vinaigrette. - 10

RUCOLA E FINOCCHIO

Arugula, Fennel & Red Onion salad, Blood Orange Vinaigrette. - 12

INSALATE CAESAR

Romaine hearts, Parmesan, Anchovies, House Croutons, Caesar Dressing. - 10

HOUSE APPETIZERS - \$5

STUFFED GNOCCHI

Crisp fried, Asiago stuffing, Red Pepper Cream

MARGHERITA FLATBREAD

Crisp crust, sliced Roma Tomato, fresh Mozzarella, torn Basil

CAPRESE

Fresh Mozzarella, Tomato, Basil Leaves, Extra Virgin Olive Oil.

FRIED ARTICHOKE

Flash fried Egg battered Artichoke Hearts, Lemon Butter sauce

RED PEPPER CROSTINI

Goat Cheese, roasted Red Pepper

POLPETTE

House made Meatballs, Marinara or Marsala Sauce

SPECIALTY APPETIZERS - \$6

SPIEDINI PARMESAN

*Skewered Breaded Chicken, Mozzarella,
& Marinara.*

BRUSCHETTA D'MARCOS

*Grilled Bread, Tomatoes, Peppers,
Olives, Capers, Goat Cheese.*

SALSICCIA

*Spicy Sausage, Potatoes, Bell & Wax
Peppers, Red Onion, Tomato.*

MELANZANE

*Baked Eggplant, Ricotta, Fontina,
Mozzarella, Marinara, & Basil.*

GNOCCHI AL TARTUFO

*Ricotta & Truffle Gnocchi, Truffle Oil,
Parmesan.*

RISOTTO CAKES

*Asparagus and Red Pepper Risotto
cakes, fried crisp.*

CHICKEN BRUSCHETTA

Chicken, Artichokes, Asiago

CALAMARI

Flash fried, Marinara Sauce

PREMIUM APPETIZERS - \$8

COCKTAIL SHRIMP

*Poached Shrimp (3), Cocktail Sauce,
Horseradish, fresh Lemon*

BOCCONCINI

*Beef Tenderloin Morsels, sautéed
Onions, Zip Sauce.*

SCOTTADITO

Garlic-Rosemary Lamb chops

SCAMPI

Grilled Shrimp (3), Garlic sauce

HOUSE PASTAS - \$12

COME A CASA

Choose a pasta, a sauce, a meat garnish, and complementing vegetables.

Pastas: Linguine, Capellini, Fettuccine, or Rigatoni

Sauces: Marinara, Bolognese, Alfredo, Pesto, Garlic Besciamella, Pesto Cream, or Arrabiata

Meats: Grilled Chicken, Spicy Sausage, Beef & Veal Meatballs, or Shrimp

*Vegetables: Mushrooms, Red Onion, Spinach, Red Peppers, Hot Peppers, Fennel,
Asparagus, Zucchini, or Arugula*

GNOCCHI

Semolina-Potato dumplings, Marinara, Bolognese, Pesto Cream, or Gorgonzola sauce.

SPECIALTY PASTAS

DI MARE²

*Linguine, Clams, Mussels, Shrimp, Crab,
and Calamari in zesty White
Wine-Tomato broth. – 34*

LOBSTER CARBONARA³

*Tagliatelle pasta with Lobster, Peas,
Pancetta, and Mushrooms in Parmesan
Cream. – 36*

LASAGNE¹

*Four layers, Four Cheeses, Bolognese
and Besciamella sauce. – 24*

CONCHIGLIE

*Pasta Shells stuffed with Ricotta,
Mozzarella, and Spinach, baked in
choice of sauce. – 23*

HOUSE ENTRÉES

choice of Veal / Chicken

MARSALA

*Wild Mushrooms and
Sweet Marsala
demi-glace. – 26 / 24*

PICCATA

*Lemon-wine Butter and
capers – 26 / 24*

PARMESAN

*House Breading, baked
with Marinara, and 2
cheeses – 25 / 23*

SPECIALTY ENTRÉES

BALSAMIC CHICKEN

*Char-Grilled Rosemary
marinated breast,
Balsamic Glaze – 21*

SALMON

*Char- Grilled Apple
Glazed fillet – 27*

SOLE FRANCAISE

*Sautéed battered fillets
with Lemon-Wine
Butter – 25*

PREMIUM ENTRÉES

SEA BASS

*Pesto Crusted with Sun-dried Tomato
Sauce – 36*

HALIBUT

*Char-Grilled and topped with Roma
Tomato-Crab relish. – 39*

VEAL CHOP

*16 oz. Veal Rib chop, Herb infused Jus,
chef's vegetable. – 47*

SCAMPI

*Pan seared Shrimp with Garlic Sherry
Butter – 27*

TENDERLOIN MEDALLIONS

*Two Broiled fillets, choice of Garlic
Shrimp, Gorgonzola, or Zip sauce – 38*

D'MARCOS DELMONICO

*Broiled, with Horseradish cream and
classic Zip sauce. – 40*

1: add \$2 p.p. to family pkg.

2: add \$3 p.p. to family pkg.

3: add \$4 p.p. to family pkg.

HOUSE DESSERTS

ITALIAN COOKIES

Traditional "not so sweet" Italian Cookies and Pastries – 3

GELATO & SORBETO

Constantly changing. Cold, Refreshing, and Flavorful. – 4

TIRAMISU

House Made. Mascarpone, Ladyfingers, Espresso, Brandy, Chocolate – 5

SPECIALTY DESSERTS

STRAWBERRIES WITH FRANGELICO

Fresh Berries, Hazelnut liqueur, fresh whipped Cream – 6

LIMONCELLO CREAM CAKE

House Made. Liqueur infused Cake, Mascarpone, candied Lemon – 8

CAPPUCCINO TORTE

House Made. Almond Graham crust, Chocolate ganache, Espresso buttercream – 7

BEVERAGE OPTIONS

SOFT DRINKS

*Coke Products, Coffee, Tea, Iced Tea,
Milk – 3 pp*

HOST PAID - BEER / WINE

*Bottled Imported and Domestic beers,
House Wines. Host only pays for what is
consumed.*

HOST PAID - FULL BAR

*All Beer, House Wines, House Liquors, &
Soft Drinks. Host only pays for what
guests consume.*

HOST PAID - PREMIUM BAR

*Full selection of all Beer, Wine, & Liquor
offerings, Soft Drinks, Liqueurs, and
Cordials. Host only pays for what is
consumed.*

CASH BAR

*Guests pay for their own beverages.
Bartender fee applies*

HOST PAID - BOTTLED WINE

*Pre-Order any of our Wines by the bottle
for table service.*

SET PRICE - FULL BAR

Imported and Domestic Beer, House
Wines, House Liquors, & Soft Drinks for
3 hours – 29 p.p.*

SET PRICE - PREMIUM BAR

*Full selection of all bottled Beer, Wine by
the glass, & Liquor offerings, Soft
Drinks, Liqueurs, and Cordials for 3
hours. – 49 p.p.*

* Craft & Specialty Beers not included