

D'ANNA'S

CAFÉ ITALIANO

Lunch Menu

SANDWICHES

SANDWICHES INCLUDE OUR HOUSE SALAD WITH ITALIAN VINAIGRETTE DRESSING.

MEATBALL :: 8.25

Topped with marinara sauce, provolone, and romano cheese. Served open-faced on Sicilian house bread.

MARINATED GRILLED CHICKEN :: 8.50

Marinated in a traditional Sicilian sauce and served with provolone cheese, lettuce, and tomato.
Served on a soft French roll.

HOUSE RECIPE ITALIAN SAUSAGE :: 8.75

Our famous sausage link sandwich topped with peppers and onions, or marinara sauce and cheese.
Served on a soft French roll.

EGGPLANT OR CHICKEN PARMESAN :: 9.25

Topped with marinara, mozzarella and provolone cheese.
Served on a soft French roll.

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD WITH ITALIAN VINAIGRETTE AND SICILIAN BREAD.

ADD SAUSAGE :: 3.95 ADD MEATBALLS :: 3.50

APPETIZERS

CALAMARI :: 10.25

Lightly breaded and fried. Served with our marinara sauce for dipping.

CLAM STEAMERS :: 10.95

Local Chuckanut clams are sautéed in garlic, parsley, extra-virgin olive oil, fresh clam broth, and lemon juice.

RAVIOLI SAMPLER :: small 7.95 :: large 9.95

A selection of our spinach, sausage, and cheese ravioli topped with our house recipe marinara sauce.

SPICY SCAMPI :: 9.50

Prawns, shallots, butter, garlic, tomato, capers, white wine, lemon, and pepper flakes are sautéed and served with grilled crostini.

TAPENADE :: 5.95

A blend of olives, capers, and spices.

Served with a side of creme fraiche and grilled crostini.

BRUSCHETTA :: 9.95

Tomato, basil, garlic, fresh mozzarella and crostini.

SOUP & SALAD

MINISTRONE SOUP :: 5.50

A hearty bowl of vegetables, beans and fresh pasta simmered in our fresh vegetable stock and served with our house Sicilian bread.

CAESAR SALAD :: 6.95

Crisp Romaine lettuce is tossed with an authentic Caesar dressing, including anchovies and coddled egg. Finished with finely grated romano cheese and garlic croutons. Add Sicilian marinated char-grilled chicken breast :: 3.00

CHAR-GRILLED CHICKEN SALAD :: 10.50

Tender strips of marinated char-grilled chicken are placed on a bed of mixed greens, mushrooms, and gorgonzola cheese, then tossed with our house recipe Italian vinaigrette.

FRESH PASTA & RAVIOLI

Your choice of fresh homemade Spaghetti, Linguini, Shells, Pappardelle, Fettuccine, *Spinach (Dairy free) Rigatoni, Fettuccine or Linguini" topped with your favorite sauce.

MEAT OR MARINARA SAUCE :: 7.50

A delicate sauce with fresh tomatoes, garlic and basil.
Or our meat sauce rich with seasoned ground beef

PESTO SAUCE :: 8.50

Fresh basil, olive oil, toasted walnuts and garlic are sautéed in white wine, then blended with peccorino romano cheese and cream.

ALFREDO SAUCE :: 8.50

Garlic and nutmeg are sautéed with white wine, romano and cream.

AGLIO E OLIO :: 8.50

Garlic and walnuts are sautéed in extra-virgin olive oil, tossed with our handmade spaghetti. Add Gorgonzola or Anchovy :: 1.00

D'Anna's traditional home made ravioli are served with our special house marinara or meat sauces. Your Choice :: 8.50
To substitute Alfredo or Pesto add: 1.00

SPINACH RAVIOLI

Stuffed with spinach, chard, Italian cheese and local mushrooms.

CHARD AND SAUSAGE RAVIOLI

Stuffed with spinach, chard, Italian sausage and cheeses.

CHEESE RAVIOLI

Stuffed with ricotta cheese and blended with pecorino romano.

ROASTED RED PEPPER RAVIOLI :: 10.50

Stuffed with roasted red peppers and a blend of cheeses, then tossed in a Portobello cream sauce.

BUTTERNUT SQUASH RAVIOLI :: 10.50

Stuffed with Italian cheese and roasted butternut squash, then tossed with walnuts, garlic, butter, and sage.

TRADITIONAL DISHES

BRUSCELLONE :: 11.50

Tenderized flank steak is stuffed with garlic, parsley, bread crumbs, hard-boiled eggs, ground walnuts, and cheese; then rolled, braised and simmered for hours in our homemade sauce. Served with your choice of pasta.

EGGPLANT PARMESAN :: 9.50

Tender pieces of eggplant are coated with seasoned bread crumbs, lightly sautéed in olive oil, baked, then topped with marinara sauce and blended cheeses.

BROCATO'S HOUSE RECIPE

ITALIAN SAUSAGE :: 10.50

House recipe Italian sausage is sautéed with a variety of mushrooms, then tossed with our red wine marinara sauce and fresh spinach rigatoni.

PUTTANESCA :: 9.50

A traditional dish for busy women of the night. A spicy blend of Mediterranean black olives, anchovies, capers, and tomato sauce, all served over a bed of spaghetti.

Add sausage medallions :: 4.50 Add Prawns :: 5.50

PRIMAVERA :: 8.95

Zucchini, roasted red peppers, French mushrooms, artichoke hearts, shallots and tomatoes are lightly sautéed with garlic in extra-virgin olive oil and tossed with fresh spinach rigatoni.

Add Chicken :: 2.25 Add Alfredo sauce :: 2.00

LASAGNA :: 9.50

Seasoned ground beef, Italian sausage, ricotta and mozzarella are layered between sheets of fresh, handmade pasta, then topped with our house recipe meat sauce.

CHICKEN DISHES

CHICKEN MUSHROOM FETTUCINE :: 9.50

Tender pieces of chicken breast are sautéed with mushrooms, garlic, and parsley in an imported sherry cream sauce and served over our homemade fettucine.

CHICKEN PICCATA :: 11.50

Pancetta and capers are sautéed with chicken in a delicate lemon sauce, and served with a side of spaghetti tossed in extra-virgin olive oil, white wine, garlic and parsley.

CHICKEN MARSALA :: 11.50

Lightly breaded, tender chicken breast is sautéed with mixed mushrooms and served with pappardelle pasta in our pesto sauce.

CHICKEN D'ANNA :: 12.50

Sautéed chicken, sun dried tomatoes, mushrooms, artichoke hearts, pine nuts, and fresh basil are gently blended with garlic and white wine in your choice of an olive oil or cream sauce. Tossed with our homemade fettucine.

GRILLED CHICKEN SHITAKE :: 11.50

Shallots, garlic, parsley, and pecorino romano cheese are tossed with tender morsels of grilled chicken breast, shitake mushrooms, chard, tomatoes, pine nuts and pasta shells.

PANCETTA BRANDY CHICKEN :: 11.50

Pancetta, chicken and mushrooms are sautéed, then tossed with tender peas in a delicate brandy cream sauce, and tossed with pasta shells.

CHICKEN PARMESAN :: 10.50

Boneless chicken breasts are coated with seasoned bread crumbs, lightly sautéed in olive oil, baked, then topped with marinara sauce and cheeses. Served with your choice of pasta.

SEAFOOD DISHES

SPICY SCAMPI LINGUINI :: 12.50

House recipe Linguini is sautéed with prawns, shallots, butter, garlic, tomatoes, capers, white wine, lemon, and spicy chili pepper flakes.

CIOPPINO :: 12.95

Dungeness crab, shrimp, clams, scallops, seasonal white fish and calamari are sautéed in a spicy tomato sauce.
All served over homemade spaghetti.

FRESH CLAM LINGUINI :: 11.95

Linguini is tossed with garlic, parsley, extra-virgin olive oil, fresh clam broth, and lemon juice, then paired with Chuckanut steamed clams.

LINGUINI CALAMARI :: 12.50

Lightly breaded and sautéed calamari served with a side of marinara, Served with linguini tossed in olive oil, white wine, garlic, and parsley.

DESSERT

TIRAMISU :: 6.95

Delicate sponge cake soaked in Meyer's Dark Rum, Bailey's Irish Cream, and espresso, then layered with marscarpone cheese, and sprinkled with hand-grated chocolate.

CHOCOLATE CARAMEL NUT TORTE :: 6.50

A layer of bittersweet chocolate topped with creamy caramel and mixed with cashews, pecans, almonds, walnuts, and peanuts.

CAPPUCCINO CHOCOLATE MOUSSE :: 6.50

Layers of chocolate mousse and cappuccino cream heaped on a chocolate cookie crumb crust.

HOMEMADE SPUMONI ICE CREAM :: 4.95

Chocolate and toasted almond ice cream served with chocolate and raspberry sauces.

ROTATING CHEESECAKE :: 6.00

Please ask your server for today's selection.

MALLARD'S VANILLA ICE CREAM :: 3.50