

VITELLO

Served with a side of spaghetti with homemade tomato sauce

VITELLO PARMESAN \$17.95

Breaded veal cutlet lightly fried in extra virgin olive oil.

Topped with our homemade marinara, fresh mozzarella and finished in our oven

VITELLO ALLA FIORENTINA \$18.95

Tender veal medallions dipped in egg batter, sautéed in a white wine lemon butter and served over a bed of fresh spinach

VITELLO FRANCESE \$16.95

Medallions of tender veal dipped in egg batter and sautéed with campari tomatoes, capers and white wine

VITELLO CAPRICCIOSA \$17.95

Breaded veal cutlet lightly fried, topped with a salad of arugula, campari tomatoes, and red onion

VITELLO MARSALA \$16.95

Tender veal medallions sautéed in extra virgin olive oil with mushrooms, garlic, marsala wine

VITELLO SALTIMBOCCA \$18.95

Tender veal medallions sautéed in a veal stock with marsala wine, fresh sage and topped with thin slices of prosciutto di parma and melted fontina cheese

SIDES

Sauteed Spinach \$3.95

Sauteed Broccoli Rabe \$4.95

Herbed Fries \$4.95

Your Choice of Pasta with

Homemade Marinara Sauce \$4.95

Homemade Bolognese Sauce \$5.95

Garlic & Extra Virgin Olive Oil \$4.95

Pasta Choices:

Thin Linguini, Penne, Thin Spaghetti or Fettucini

PANINI SANDWICHES

THE VIGAN \$7.95

Marinated mushroom, roasted red pepper, arugula and balsamic reduction

THE BROCCOLINI RABE \$9.95

Baby broccolini, garlic and sweet Italian sausage

THE VITELLO PARMESAN \$9.95

Breaded veal cutlet, homemade marinara and mozzarella

THE POLLO PARMESAN \$8.95

Breaded chicken cutlet, homemade marinara and mozzarella

THE EGGPLANT PARMESAN \$7.95

Breaded eggplant, homemade marinara and mozzarella

THE CAPRI \$7.95

Campari tomato, fresh basil and mozzarella

THE ITALIANO \$9.95

Grilled pepperoni, ham, salami, grilled onions, peppers, extra virgin olive oil and red wine vinegar

THE VITELLO CAPRICCIOSA \$9.95

Breaded veal cutlet, arugula, campari tomato, red onion, extra virgin olive oil and lemon

THE POLLO CAPRICCIOSA \$9.95

Breaded chicken cutlet, arugula, campari tomato, red onion, extra virgin olive oil and lemon

THE CAESAR \$7.95

Breaded chicken cutlet, romaine lettuce and homemade Caesar dressing

THE SCAMPI \$10.95

Shrimp sautéed in garlic, extra virgin olive oil, white wine and fresh herbs

THE SCARPARELLO \$8.95

Boneless breast of chicken sautéed with hot and sweet cherry peppers, garlic and white wine

WE OFFER OUR DONNA MARIE'S SAUCES TO GO!

QUART HOMEMADE TOMATO SAUCE \$ 7.95

QUART HOMEMADE BOLOGNESE SAUCE \$ 8.95

QUART HOMEMADE CLAM SAUCE \$10.95

DONNA Marie's Cucina Italiana

There comes a time in one's life when we realize that while a certain number of hours must be dedicated to doing that which provides a living, it is the time spent in the enjoyment of family, friends and good company that provides one with a life.

Robert T. Dunn
Owner

MENU

CASUAL DINING - TAKE OUT - CATERING

203-544-7199

7 Main Street
Georgetown, CT 06829

OPEN FOR LUNCH AND DINNER
CALL FOR HOURS AND INFORMATION

ANTIPASTI

BRUSCHETTA \$5.95

Fresh Italian bread thin sliced, toasted and topped with fresh tomatoes tossed in extra virgin olive oil with fresh basil and garlic

CALAMARI FRITTI \$7.95

Served with our homemade marinara sauce

GRILLED CALAMARI \$8.95

Finished with a white wine garlic sauce

ZUPPA DE VONGOLE \$8.95

Fresh littleneck clams sautéed in white wine, garlic and extra virgin olive oil, finished with a touch of fresh tomato broth

COLD ANTIPASTO \$9.95

Fresh thin sliced prosciutto, roasted peppers, hot & sweet coppocola, salami, granna padana cheese, marinated mushrooms

EGGPLANT PARMESAN \$8.95

Fresh eggplant baked with our homemade marinara sauce and mozzarella

GARLIC BREAD \$4.95

ZUPPA DE COZZE \$7.95

Fresh mussels sautéed in white wine, garlic and extra virgin olive oil, finished with a touch of fresh tomato broth

BROCCOLINI RABE \$9.95

Baby broccolini and sweet Italian sausage sautéed in extra virgin olive oil and fresh garlic

ZUPPA

MINISTRONE \$3.95

ESCAROLE & BEAN WITH SWEET ITALIAN SAUSAGE \$4.95

TO DRINK

Soft drinks and bottled water are available with to-go orders

INSALATE

CAESAR SALAD \$9.95

A traditional favorite prepared table side for two or more persons

CAPRESE SALAD \$9.95

Fresh buffalo mozzarella, campari tomatoes and fresh basil finished with our homemade balsamic dressing

ARUGULA SALAD \$7.95

Fresh arugula with shaved parmesan reggiano, finished with a lemon olive oil dressing

MIXED GREEN SALAD \$4.95

Finished with our homemade balsamic dressing

PASTA

DONNA MARIE'S

LINGUINI ALLA VONGOLE \$19.95

Homemade white clam sauce served over thin linguini

SPAGHETTI BOLOGNESE \$15.95

A rich tomato sauce made with seasoned lean ground beef over thin spaghetti

PENNE ALLA VODKA \$14.95

Light tomato cream sauce with prosciutto de parma and a touch of vodka served over penne

PENNE MATRICIANA \$14.95

Light tomato sauce with fresh basil, garlic and crispy pancetta served over penne

SHRIMP FRA DIAVOLO \$18.95

Fresh shrimp sautéed in a spicy marinara sauce served over thin linguini

PENNE POMODORO \$13.95

Light tomato sauce with fresh basil & garlic

DONNA MARIE'S SIGNATURE LASAGNA \$16.95

Our version of a classic favorite made with sweet Italian sausage and your choice of a light cream sauce or pomodoro

FETTUCINI PESTO \$13.95

Fettucini tossed with extra virgin olive oil, garlic and fresh basil

LINGUINI VEGETARIANO \$14.95

Linguini tossed with fresh eggplant, garlic, spinach, sun-dried tomato and calamata olives

ZUPPA DE VONGOLE RED \$18.95

Fresh little neck clams simmered in a light tomato broth with garlic and fresh basil served over thin spaghetti

FRUTTI DE MARE \$20.95

Fresh shrimp, clams, mussels and calamari simmered in a light tomato broth served over thin linguini

FETTUCINI CARBONARA \$14.95

Smoked bacon and Vidalia onion in a light cream sauce served over fettucini

POLLO

Served with a side of spaghetti with homemade tomato sauce

POLLO SCARPARELLO \$14.95

Boneless breast of chicken sautéed with hot and sweet cherry peppers, garlic and white wine

POLLO PARMESAN \$14.95

Breaded chicken cutlet lightly fried in extra virgin olive oil. Topped with our homemade marinara, fresh mozzarella and finished in our oven

POLLO ALLA FIORENTINA \$15.95

Boneless breast of chicken dipped in egg batter, sautéed in a white wine lemon butter and served over a bed of fresh spinach

POLLO FRANCESE \$14.95

Boneless breast of chicken dipped in egg batter and sautéed with campari tomatoes, capers and white wine

POLLO CAPRICCIOSA \$15.95

Breaded chicken cutlet lightly fried, topped with a salad of arugula, campari tomatoes, and red onion

POLLO MARSALA \$14.95

Tender chicken breasts sautéed in extra virgin olive oil with mushrooms, garlic, marsala wine

CARNE

Served with a side of spaghetti with homemade tomato sauce

NY STRIP OREGANATA \$24.95

14 oz. NY Strip grilled, sliced and topped with a blend of garlic, oregano, fresh basil sautéed in extra virgin olive oil

NY STRIP AMERICANA \$24.95

14 oz NY Strip grilled & topped with sautéed mushrooms and onions

PESCE

Served with a side of spaghetti with homemade tomato sauce

STUFFED FILET OF SOLE \$23.95

Stuffed with seasoned bread crumbs, onions, shrimp, scallops and finished with burre blanc

SALMON ALLA PUTTANESCA \$21.95

Grilled and topped with a sauce made of olives, campari tomatoes, capers and white wine