

Monday - Closed
Tuesday - Thursday 11am-10pm
Friday and Saturday 11am-11pm
Sunday 11am-9pm
CATERING available



824 West 36th Street
21211 Baltimore
Reservation: 443-759-9320
Carry out: 443-759-4241

Menu

Gli Antipasti

ANTIPASTO DI TERRA

MIX of Italian salumi and cheeses with olives 15.50

BRESAOLA served with arugola and Parmigiano 15.99

ANTIPASTO VEGETALE

VERDURE GRIGLIATE Grilled eggplant, yellow squash, zucchini, multi colors peppers, parsley sauce 11.99
Add chicken breast strips 3.99

3 INVOLTINI DI MELANZANA ALLA MEDITERRANEA Grilled eggplants stuffed with a mix of fresh tomatoes, olives, Mozzarella cheese, basil, and extra virgin olive oil. Served with tomatoes bruschetta bread 13.99

4 INVOLTINI 15.99 **5 INVOLTINI** 16.99

ANTIPASTO DI MARE

COZZE MARINATE Daily fresh mussels sautéed with fresh tomato sauce 11.99

FRITTO MISTO Mix of fried baby anchovies, calamari and shrimp 16.99

Le Zuppe

ZUPPA DI GRANCHIO Crab meat soup 7.49

ZUPPA DI POMODORO Tomato e basil cream soup 6.49

Ask about our Zuppa del Giorno

Le Insalate

(add chicken breast strips to all salads for 3.99)

CESARE Romaine lettuce, Parmigiano cheese, homemade dressing and croutons 11.49
Optional add anchovies 12.49

CAPRESE Fresh tomatoes, Mozzarella cheese, basil, oregano, extra virgin olive oil 11.99
Option with Burrata cheese 14.99

FRANCESCA Fresh avocado, tomatoes, basil, black olives, extra virgin olive oil 11.99

VERDE Spring mix, corn, cherry tomatoes, black olives, balsamic vinegar, extra virgin olive oil, and Parmigiano cheese 10.49

Additional Bread 2.49

Since your meal is cooked to order, please allow extra time for preparation.

Follow Daniela on Facebook, Yelp, TripAdvisor.

If you have any food allergies, please be sure to inform your server.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

La Pasta fatta in casa Hand Made Pasta

LASAGNA ALLA BOLOGNESE Ground beef, tomato sauce, and cheese 16.99

LASAGNA VEGETALE Spinach dough lasagna, mix of vegetables (zucchini, eggplant, yellow squash and peppers) tomato sauce, and cheese 16.99

LASAGNA VERDE AL PROSCIUTTO COTTO Spinach dough lasagna, ham, fresh ground nutmeg, and cheese 16.99

LASAGNA VERDE AI FUNGHI Spinach dough lasagna, mix of Porcini and Portobella mushrooms, white sauce and cheese 16.99

RAVIOLI RICOTTA E SPINACI Ravioli stuffed with ricotta cheese and spinach, flavored with Sardinian saffron served in our delicious tomato sauce 16.99

CULURGIONES Sardinian ravioli stuffed with a potato filling flavored with fresh mint leaves, Pecorino cheese, Italian parsley, onions, garlic, served in a freshly home-made flavorful sage sauce 18.99

MALLOREDDUS Sardinian semolina flour pasta served with sausage in tomato sauce and Parmigiano cheese 17.99

GNOCCHI DI PATATA Potato gnocchi served with a combination of tomato sauce and fresh pesto sauce 18.99

SACCOTTINI DI GRANCHIO Ravioli stuffed with lump crab meat, shrimp, vodka, and cream, served in a light fresh tomato sauce 21.99

FREGULA CON COCCIULAS From one of the oldest Sardinian traditions, Fregula is a hand-made pasta similar to cous-cous made with semolina flour and Sardinian saffron, slowly cooked with clams, Italian parsley, sun dried tomatoes and garlic 23.99

FETTUCCHINE ALLO ZAFFERANO IN SALSADIZUCCHINE E GAMBERETTI Egg and Sardinian saffron pasta served with zucchini, shrimps, and sautéed in a fresh tomato sauce and vodka 20.99

SCIALATIELLI AI FRUTTI DI MARE This pasta is original from Amalfi. Hand-made pasta with semolina, eggs, Pecorino cheese, and parsley, served with mix seafood and fresh tomato sauce 22.99

PAGLIA E FIENO Mix of white and green linguine served with smoked salmon and cream sauce 20.99

La Carne

INVOLTINI DI POLLO AI FUNGHI PORCINI Chicken breast rolled and stuffed with prosciutto and Brie cheese, cooked with Porcini mushrooms in a cream sauce, served with Risotto alla Milanese 18.99

SCALOPPINE DI VITELLO AL LIMONE Tenderful veal scaloppine, doubled sautéed in butter sauce and Italian parsley-lemon sauce served with parsley potatoes 20.99

AGNELLO IN SALSADI TIMO Lamb chops cooked with white wine and thyme sauce, served with parsley potatoes 25.99

OSSOBUCCO About 1 pound of veal shank cooked with Vernaccia (Sardinian white wine), served with parsley potatoes 30.99

Il Pesce

SOGLIOLA ALLA MUGNAIA CON POMODORO FRESCO Flounder, fresh tomatoes, parsley, garlic, basil, oregano, extra virgin olive oil, served with Asparagi Gratinati (asparagus, Parmigiano cheese, extra virgin olive oil) 24.99

SPIGOLA ALLA VERNACCIA Fresh Branzino filet baked with Vernaccia (Sardinian white wine) served with a mix of steamed vegetables 27.99

SALMONE GRIGLIATO Fresh grilled salmon marinated in extra-virgin olive oil, with Italian parsley, garlic and sundried tomatoes, served with salad 25.99

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