

BREAKFAST SELECTION

<u>PANCIETTA, EGG & CHEESE</u>	10
<u>SAUSAGE, EGG & CHEESE</u>	10
<u>EGG & CHEESE</u>	10

HOUSE SPECIALTIES

<u>ARANCINE</u> ~Sicilian Rice Balls	<u>MEAT or SPINACH & FETA</u>	5
	<u>SHRIMP & CRAB</u>	7

<u>ANTIPASTA</u>	<u>LARGE 13</u>	<u>SMALL 9</u>
Prosciutto, sopressata, fontinella, olives, artichokes, eggplant & roasted peppers		

<u>INSALATA PESCARA</u>	<u>LARGE 13</u>	<u>SMALL 9</u>
Our famous 7 seas seafood salad over a bed of baby greens served with rustic bread		

<u>CRABCAKE SANDWICH</u>	15
<u>CRABCAKE PLATTER</u> served with side salad & roasted potatoes	20

HOMEMADE SOUPS

<u>PASTA FAGIOLI</u>	6
<u>ITALIAN WEDDING SOUP</u>	6

SIDE ACTION

<u>ROASTED POTATOES & ONIONS</u>	5
<u>ITALIAN POTATO SALAD</u>	5
<u>RAPINI (BROCCOLI RABE)</u>	7
<u>MARINATED EGGPLANT</u>	8
<u>CAPONATA</u>	6
<u>MOZZARELLA CAPRESE SALAD</u>	6
<u>SAUTEED SPINACH</u>	7
<u>BEETS</u>	6
<u>GARLIC BREAD</u>	4
<u>COLESLAW</u>	4
<u>3 MEATBALLS WITH CHEESE (PROVOLONE OR MOZZARELLA)</u>	7
<u>SAUSAGE, PEPPERS & ONIONS</u>	7
<u>PEPPER SHOOTERS</u>	8
<u>GRILLED CALAMARI WITH FENNEL</u>	8
<u>MARINATED CALAMARI</u>	8
<u>SHRIMP SALAD</u>	11
<u>OCTOPUS SALAD OVER ARUGULA</u>	12
<u>OLIVE SALAD</u>	7
<u>SAUTEED MUSHROOMS</u>	8

PASTA SIDES

<u>GREEK FETA PASTA</u>	6
<u>SPICY PENNE</u>	6
<u>ORZO PASTA WITH SHRIMP</u>	10
<u>ORECCHIETTE, SAUSAGE & RAPINI</u>	8
<u>SHELL PASTA SALAD</u>	5
<u>BROCCOLI & BOWTIE PASTA</u>	5
<u>CAPELLINI & ROASTED TOMATO</u>	7

YOUR BASIC AMERICAN STUFF

<u>OVEN ROASTED OR HONEY COATED TURKEY</u>	10
<u>IMPORTED HAM</u>	10
<u>ITALIAN ROAST BEEF (HOMEMADE)</u>	10
<u>CHICKEN SALAD (MEDITERRANEAN STYLE)</u>	10
<u>WHITE ALBACORE TUNA SALAD</u>	10
<u>JUMBO SHRIMP SALAD</u>	13

THE REAL ITALIAN ~OUR SPECIALTY

salami, pepper ham, mortadella, capicola & provolone “with everything” includes olive oil, vinegar, our special blend of grated cheeses & spices, lettuce, tomato, onions & mild hots

<u>REAL ITALIAN SUPER SUB</u>	24
SAME AS ABOVE <i>BUT</i> MADE ON A WHOLE LOAF OF ITALIAN BREAD	

<u>OLD WORLD ITALIAN</u>	10
sopressata, dry cured capicola, prosciutto, fontinella, tomato & olive spread	

<u>THE CALABRESE (OUR VEGETARIAN EXPERIENCE!)</u>	10
sharp provolone, artichoke hearts, roasted peppers, olives, tomato, onion, cucumbers, baby greens, oil, vinegar & grated cheese	

<u>MUFFALETTA</u>	10
Genoa salami & provolone topped with our marinated vegetable mix	

<u>THE SANTINO</u>	10
prosciutto, fresh mozzarella, extra virgin olive oil, tomato & basil	

<u>PARMACOTTO</u>	10
roasted Italian ham, fresh mozzarella, olive oil & roasted peppers	

<u>RUSTICO</u>	13
dry cured fillet mignon, marinated eggplant, roasted peppers & baby greens with balsamic vinegar	

<u>TUNA DIAVOLO</u>	12
Italian tuna, baby greens, pepper cheese, cherry peppers, balsamic vinegar & red onion	

<u>MARCELLA CAPRESE</u>	9
fresh mozzarella, vine ripe tomatoes, basil & extra virgin olive oil	

<u>JETHRO BODINE (ALL AMERICAN COLD CUT)</u>	10
ham, bologna, turkey & yellow American cheese with lettuce, tomato, mayo & sweet marinated peppers	

GREEN SALADS

<u>GARDEN</u>	9
<u>RIVIERA</u> baby greens, vine ripe tomatoes, basil & fresh mozzarella	11
<u>GRECO~ROMAN</u> topped with feta, roasted peppers & roasted eggplant	13
<u>CHEF</u> ~ with Italian or American Meats	13
<u>CAESAR (anchovies optional)</u>	9
<u>CAESAR WITH GRILLED CHICKEN</u>	13

DRESSING OPTIONS: cheesy house Italian, Caesar, thousand island, orange honey blossom, or balsamic vinaigrette

HOT ITEMS

<u>ITALIAN AMERICAN CIVIC CLUB</u>	10
roasted turkey & pancetta (Italian bacon) with baby greens, tomato, avocado & pesto mayo	
<u>SAUSAGE & PEPPERS</u>	10
homemade sausage with sweet peppers & onions. provolone cheese optional	
<u>MEATBALL</u>	10
meatballs in tomato sauce. provolone cheese optional	
****BE PREPARED**** served on ½ loaf of Italian bread	
<u>PORKETTA</u>	10
Italian seasoned roasted pork with provolone cheese, sautéed onions, olive oil & grated cheese	
<u>MONTICELLO</u>	10
Virginia baked ham with muenster cheese, tomato & dressing	
<u>BORA BORA</u>	10
pastrami seasoned turkey with pepper jack cheese, tomato, onion & spicy mustard	
<u>LA FRANCESCA</u>	10
honey turkey, bel paese cheese, olives, baby greens, tomato & olive oil	
<u>BANDIERA</u>	10
roasted peppers, rapini & fresh mozzarella	
<u>TONY RUEBINO</u>	13
corned beef & pastrami topped with coleslaw & Swiss cheese on toasted garlic bread	
<u>EGGPLANT PARM</u>	9
breaded eggplant topped with marinara sauce & provolone	
<u>LUIGI ABRUZZESE</u>	10
sausage or chicken with rapini topped with pecorino cheese	
<u>DOMENICO PIZZAIOLA</u>	12
thinly sliced steak & pepperoni with provolone, sautéed peppers & onions topped with marinara	
<u>BUTCHER’S HILL CHEESESTEAK</u>	12
thinly sliced steak with sautéed peppers & onions, white American cheese, mayo and sliced hot cherry peppers ****MADE ONE WAY! PLEASE SPECIFY EXCEPTIONS!****	

CHICKEN SANDWICH SELECTIONS

<u>OVEST POLLO</u>	10
grilled chicken with BBQ sauce, cheddar cheese & pancetta	
<u>POLLO IVANA</u>	10
grilled chicken with roasted ham, Swiss cheese tomato & onions	
<u>POLLO AL MIELE</u>	10
grilled chicken with fontina cheese, pancetta, baby greens & orange honey blossom dressing	
<u>CIABATTA BING</u>	10
grilled chicken with provolone, baby greens, roasted peppers & honey Dijon mustard	
<u>CHICKEN PARMIGIANA</u>	10
breaded chicken topped with marinara sauce & provolone	
<u>JERSEY BOY CHICKEN (heated or cold)</u>	10
breaded chicken with roasted peppers & fresh mozzarella	

BAKED ENTREES

<u>LASAGNA (MEAT OR VEGETABLE)</u>	12
<u>EGGPLANT LASAGNA</u>	12
<u>BAKED ZITI</u>	12

BRICK OVEN PIZZA

RED SAUCE

<u>CAPRICCIOSA</u>	15
Prosciutto cotto (Roasted Ham), artichokes, mushrooms & black olives	
<u>ALICI e BUFALA</u>	14
anchovies, mozzarella di Bufala, garlic, hot peppers & fresh oregano	
<u>ROMA</u>	15
homemade sausage, mozzarella, tomato sauce & sautéed tri color peppers & onions	
<u>MARGHERITA</u>	14
fresh mozzarella, tomato sauce, basil & extra virgin olive oil	
<u>TRE CARNE</u>	15
chicken, sausage & pepperoni with tomato sauce & fresh mozzarella	
<u>GIARDINO</u>	16
medley of seasonal vegetables & fresh herbs with mozzarella	
<u>AMERICANA</u>	15
mozzarella, pepperoni & tomato sauce	
<u>BRIELLA PICCANTE</u>	15
spicy sopressata, stracciatella cheese, tomato sauce & green olives	
<u>CHEESE PIZZA</u>	14
tomato sauce and fresh mozzarella with basil	
<u>WHITE PIZZA</u>	
<u>PARMA & ARUGULA</u>	16
Prosciutto, arugula, cherry tomatoes, grana Padano & stracciatella cheeses	
<u>QUATTRO FORMAGGI</u>	16
blue cheese, asiago, fontina & mozzarella	
<u>MUSHROOM & PANCETTA</u>	17
mushrooms, smoked pancetta, taleggio & fontina cheeses	
<u>LORENZO Di ARABIA</u>	15
marinated eggplant, roasted peppers, pitted Kalamata olives, feta & rapini	
<u>SHRIMP SCAMPI</u>	16
shrimp scampi sauce with fresh mozzarella	
<u>CASPIAN</u>	15
Italian tuna, capers, pitted Kalamata olives, red onion & olive oil	
<u>CONSTANTINO</u>	15
chicken, spinach, grape tomatoes & mozzarella	

CALZONE

<u>SAUSAGE & PEPPERONI</u> with peppers, onions & fresh mozzarella	12
<u>PEPPERONI</u> with fresh mozzarella	12
<u>SPINACH & ROASTED PEPPER</u> with fresh mozzarella	12

DESSERTS

<u>CANNOLI:</u>	<u>TRADITIONAL CREAM</u>	
	-MINI	1.75
	-CHOCOLATE DIPPED MINI	2.50
	-REGULAR	3.50
	-CHOCOLATE DIPPED REGULAR	4.50

PISTACCHIO CREAM or MOCHA CHOCOLATE CHIP

	-MINI	2
	-CHOCOLATE DIPPED MINI	3
	-REGULAR	4
	-CHOCOLATE DIPPED REGULAR	5

MINI TRIO CANNOLI

HOMEMADE ITALIAN COOKIES

pignoli, almond & ricotta cookies sold by the pound

<u>PANETTONE BREAD PUDDING</u>	6
<u>HOUSEMADE COOKIE PLATE</u>	9
<u>TIRAMISU</u>	5

GELATO variety of gelato and sorbets from Italy

HOT BEVERAGES

<u>CAPPUCCINO</u>	4
<u>ESPRESSO</u>	2.75
<u>AMERICAN COFFEE</u>	Small 2.25/ Large 3.00
<u>LATTE</u>	4
<u>ICED LATTE</u>	6
<u>ICED COFFEE</u>	2.25

Syrups available for additional \$1.50

Flavors available: Caramel, Hazelnut & Vanilla

COLD BEVERAGES

<u>FRESH BREWED ICED TEA</u>	2.95
<u>FOUNTAIN SODAS:</u>	2.95

- COKE
- DIET COKE
- SPRITE
- GINGER ALE

<u>FRESH SQUEEZED ORANGE JUICE</u>	3.5
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BOTTLED WATERS ~ NATURAL & SPARKLING

WINE AVAILABLE BY THE BOTTLE: CHOOSE FROM OUR VAST SELECTION OF WINES & ENJOY AT RETAIL COST +\$5.00 CORKAGE

CATERING MENU available online @ www.dipasquales.com

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