

LUNCH

Dalton's

Contemporary Italian Cuisine

APPETIZERS

CLAMS CASINO \$16

Roasted red peppers, bacon, lemon, white wine garlic, butter & fresh parsley

HOT COMBINATION \$18

Eggplant rollatini, Clams Casino and Calamari Napolitan

FRIED CALAMARI \$17

Served with marinara and Sriracha Mayo or Napolitan style tossed with capers and pignoli nuts in marinara

PANECOTTA \$15

Sautéed escarole, beans, and toasted bread topped with parmesan cheese

STUFFED SHRIMP \$18

With fresh mozzarella & wrapped in smoked bacon served with a pesto cream

BROCCOLI RABE AND SAUSAGE \$15

Sautéed with garlic, olive oil, a touch Pomodoro sauce, and finished with grilled sausage

CRAB CAKE \$20

Crab meat, scallions, capers, and shallots lightly seasoned and perfectly sautéed in a sherry wine lemon sauce

EGGPLANT ROLLATINI \$15

Stuffed with ricotta cheese and finished with Pomodoro

STUFFED SCALLOPS \$18

Jumbo scallops stuffed with fresh mozzarella and red peppers wrapped in smoked bacon. Served in a lobster cream sauce

BLACKENED SEAFOOD COMBINATION \$18

Scallops, calamari, and shrimp in a sauté of white beans, garlic, tomatoes, and cheese ravioli

SHRIMP COCKTAIL \$4.50 (each)

(per shrimp)
Served with our own cocktail sauce

CHILLED SEAFOOD SALAD \$18

Mixed seafood with diced peppers and celery in a lemon vinaigrette over Arugula

TUNA TARTARE \$18

Soy sauce-citrus, jalapeños, peanuts, avocado, wasabi aioli

BURRATA \$15

Beefsteak tomatoes, prosciutto, balsamic glaze

MEATBALL SALAD \$15

Meatballs with marinara. Served over iceberg lettuce with lemon and EVOO

PASTA

SPAGHETTI DE LA CASA \$18

Grilled chicken, fresh diced tomatoes, garlic, fresh basil, and olive oil. Topped with parmesan cheese

PAPPARDELLE BOLOGNESE \$18

Hearty meat ragù of pork and braised veal with truffle oil and Grana Padano cheese

SPAGHETTI ALL' AMATRICIANA \$18

Pancetta, prosciutto, chile flakes, and Pecorino Romano cheese

POTATO GNOCCHI & SAUSAGE \$18

Truffle, vodka sauce, fresh mozzarella

ZUPPE PESCE \$27

Mussels, clams, calamari, shrimp and scallops in a red or white sauce over linguini

LINGUINI DALTON'S \$25

Sautéed with bacon, garlic, shrimp, calamari, mussels, and fresh roasted peppers. Topped with aged ricotta salata

LOBSTER RAVIOLI \$25

Charred Napa cabbage, scallions, spring garlic, lobster butter & cherry tomatoes

GRILLED SHRIMP & SCALLOPS \$25

Tossed in a brandy lobster sauce with a touch of cream and tomatoes. Served over Pappardelle pasta

LINGUINI LITTLE NECK CLAMS \$20

Crispy Guanciale, roasted garlic, olive oil, Aleppo pepper, tomato

SALADS

GREEK SALAD \$14

Arugula, fetta, tomatoes, olives, cucumbers, onions, oregano vinaigrette

CLASSIC CAESAR SALAD \$10

Caesar dressing, rosemary croutons, and shaved parmigiana

WARM ROASTED BEETS & ARUGULA SALAD \$15

Gorgonzola, candied walnuts, meyer lemon dressing

ICEBERG WEDGE SALAD \$12

Buttermilk-blue cheese dressing, bacon bits, diced tomatoes, pickled onions

SOUPS

CALAMARI AND BEAN SOUP \$14

Hot cherry peppers, pasta, vegetable stock

PASTA FAGIOLE \$10

Ditali pasta, sautéed pancetta, pepperoni and white beans in chicken stock

ENTREES

GRILLED LAMB CHOPS \$42 (Dinner Portion)

Red wine mushroom sauce, baby root vegetables. Served with mashed potatoes.

BLACK ANGUS NY STRIP STEAK \$41 (Dinner Portion)

Black pepper encrusted with bordelaise sauce. Served with Italian fries

BLACK ANGUS STEAK CRISTAL \$41 (Dinner Portion)

Topped with Gorgonzola and finished in a poivre sauce. Served with mashed potatoes

VEAL LIMONE \$25

Egg battered, layered with prosciutto, and mozzarella in a lemon white wine sauce. Served over mashed potatoes & sautéed spinach

VEAL PICCATA \$25

Capers, parsley and a white wine butter sauce. Asparagus and mashed potatoes

PORK CHOP SICILIANO \$22

Sautéed with hot cherry peppers, mushrooms, onions, red bell peppers, and fried potatoes in a wine sauce with a touch of marinara

CHICKEN MARSALA \$20

With shiitake mushroom and Marsala wine sauce. Served with mashed potato and vegetables

STUFFED CHICKEN \$21

Wrapped with prosciutto and stuffed with Fontina cheese, asparagus, served with mascarpone risotto & dill sauce

CHICKEN PARMIGIANA \$20

Breaded chicken cutlet topped with melted mozzarella in a Pomodoro sauce over spaghetti

SEAFOOD RISOTTO \$27

Mussels, clams, calamari, shrimp, and scallops in a Pomodoro truffle sauce with a touch of cream

SHRIMP FLORENTINE \$23

Egg battered and sautéed in a roasted garlic, lemon, and wine sauce. Served over mashed potatoes and spinach.

PAN ROASTED SWORDFISH \$26

Filet of swordfish served with asparagus over our lobster sauce and mushroom risotto

SALMON DALTON'S \$25

Blackened with fresh tomatoes, little neck clams and gorgonzola in a pink wine, lemon

We will gladly accommodate your special request if the ingredients are available

"Thoroughly cooked eggs, meats, shellfish and poultry reduce the risk of food borne illness"