

Starters

Bacon & Goat Cheese Stuffed Peppadews | 10.99

Sweet peppadew peppers stuffed with a blend of creamy goat cheese and bacon, baked hot, drizzled with balsamic reduction.

Vegan Caprese Knots | 10.99

D'Arpino's dough baked hot with plant-based mozzarella, fresh tomato, basil pesto, and balsamic reduction. Served with a side of vegan ranch.

Piccolo Italian Nachos | 10.99

Fried won ton chips topped with homemade alfredo sauce, tomatoes, pepperoncini, basil, and seasoned grilled chicken. Topped with balsamic reduction drizzle.

Toasted Beef Ravioli | 10.99

Six hand-breaded beef-stuffed raviolis, fried to perfection and served with D'Arpino's marinara.

Pasta

Served with breadsticks and your choice of a side House or Caesar salad. Dressing Options: House Italian, Ranch, Blue Cheese, Balsamic, Caesar, Vegan Caesar. Sub GF chickpea penne: +2.50

Lobster & Scallop Rangoon Fettuccine | 25.99

Fettuccine sautéed in an alfredo and sweet Thai chili sauce with fresh lobster meat and three tender, sous-vide scallops. Topped with fried prosciutto, scallops, won ton strips.

Cheese Tortellini | 15.99

Tortellinis stuffed with a decadent blend of four cheeses with your choice of sauce (D'Arpino's marinara, alfredo, or blush) and baked hot in mozzarella or sautéed.

Add diced grilled chicken or bacon: +\$3

Parmesan, Lemon Butter & Garlic Pasta | 17.99

Lighter fare. Angel hair pasta tossed in lemon butter and garlic, topped with grilled chicken and shaved parmesan cheese.

Chicken Parmesan | 17.99

A hand breaded and lightly fried chicken breast topped with St. Louis-style provol cheese and D'Arpino's marinara. Served with fettuccine alfredo.

Truffle Gnocchi & Italian Sausage Pasta | 20.99

Black truffle infused, soft potato gnocchis in a parmesan cream sauce tossed with Italian sausage crumbles and mushrooms.

Lasagna | 15.99

D'Arpino's classic baked lasagna. Layers of pasta, ricotta and mozzarella cheeses, and Italian sausage baked with D'Arpino's marinara sauce.

Vegan Lasagna | 15.99

Dairy and meat free (but your tastebuds won't believe it). Layers of pasta, Jake's Italian Sausage, plant-based mozzarella and ricotta cheeses, and D'Arpino's marinara.

Vegan Creamy Pesto Fettuccine | 17.99

Fettuccine tossed in a creamy basil pesto sauce with sun-dried tomatoes, spinach, then topped with Teese cheese and balsamic drizzle. Yes, it's totally vegan!

Spicy Cajun Blackened Chicken Pasta | 17.99

Angel hair pasta sautéed with spicy blush sauce, chopped peppadews, julienned grilled zucchini, and topped with blackened grilled chicken.

Seafood Ravioli | 17.99

Raviolis stuffed with a decadent blend of lobster, shrimp and scallops, topped with our signature lobster bisque sauce. Choose sautéed or baked in mozzarella.

All Day Breakfast

Breakfast Pizza | 13.99

A base of homemade sausage gravy topped with mozzarella, cheddar, provol cheese, two fried eggs and hollandaise sauce drizzle. (10 in. pizza)

Strawberry, Basil, & Goat Cheese Pizza | 13.99

Gran Marnier macerated strawberries, mozzarella, goat cheese, and basil. Topped with a balsamic reduction drizzle. (10 in. pizza)

Breakfast Mac Skillet | 16.99

Shell pasta baked with sausage gravy, mozzarella and cheddar cheeses, scrambled eggs, bacon, hashbrowns, and hollandaise.

Land & Sea

Served with breadsticks and your choice of a side House or Caesar salad and one side (Grilled zucchini, seasoned steamed broccoli, seasoned buttered spaghetti squash, roasted red potatoes, pasta with marinara or alfredo. Dressing Options: House Italian, Ranch, Blue Cheese, Balsamic, Caesar, Vegan Caesar

Parmesan Orange Roughy & Shrimp | 18.99

Parmesan encrusted orange roughy filet, topped with our spiced dill cream sauce, and four grilled Argentinian Pink shrimp.

1855 Upper Choice Ribeye | 31.99

Hand-cut in house, a 12 oz 1855 Upper Choice grilled ribeye topped with seasoned steak butter.

Parmesan Breaded Pork Chops | 17.99

Two 4 oz. Parmesan breaded boneless pork chops, pan seared and topped with seasoned butter.

Grilled Salmon | 18.99

An 8 oz. grilled salmon filet seared to perfection and topped with herbed lemon butter.

Grilled Sirloin | 19.99

An 10 oz grilled sirloin topped with seasoned steak butter.

Sous-vide Tri-tip | 20.99

Limited quantities. Steve's insanely tender, Upper Choice Creekstone Farms tri-tip, cooked slow and low (sous-vide style), sliced and served medium rare with au jus.



Carrot Cake | 5.99

Strawberry Cake | 5.99

NY-style Cheesecake | 4.99

Vegan + GF Strawberry Cake

6.99 (By The Peaceful Baker)

Sweets