



98 Kercheval, Suite A
Grosse Pointe Farms, Michigan 48236
(313) 308-3120 Fax (313) 308-3122

When Grandpa Edoardo Barbieri sailed to America after World War II, he carried with him two things: a dream, and his family's favorite recipes. He opened a restaurant, La Lantera in downtown Detroit, serving dishes infused with the tradition and taste of the old country. Several decades and three generations later, you can still enjoy Grandpa Barbieri's passion for flavor and food.

Bon Appetito!

Visit our other locations:

DaEdoardo Grosse Pointe

19676 Mack Avenue

Grosse Pointe Woods, Michigan 48236

Proprietor: Edward Barbieri, Jr.

DaEdoardo Foxtown Grille

2203 Woodward Ave.

Detroit, Michigan 48201

Proprietor: Ann Barbieri-Kolinski

DaEdoardo Grand Blanc

8185 Holly Road

Grand Blanc, Michigan 48439

Proprietor: Eddie Barbieri

Antipasti

Bruschetta 6.95 (v)
with shrimp 14.95
Eggplant Stack 12.95 (v)
Crispy Zucchini 7.95 (v)
Sausage, Peppers & Onions 12

Cocktail Di Gamberi 14.95
Mussels Alla Marinara 12.95
Escargot Bourguignonne 12.95
Meatballs della Nona 7.95
served with dollop of ricotta

Soup and Insalate (Salads)

Minestrone di Verdure, Da Edoardo 4.95

Chicken Milanese Salad 14.95
chicken lightly breaded and sautéed, served under a bed of
mixed greens tossed in a lemon vinaigrette
w/ veal 22.95

*Insalata alla Cesare (contains raw egg) Caesar Salad 9.95
w/ Salmon (8 oz.) 15.95, w/Chicken 14.95,
w/Grilled Shrimp (3) 19.95

Hearts of Romaine with Creamy Maytag Blue & Bacon 10.95

Insalata Mista 4.95
Salad of mixed greens

Caprese Salad 12.95 (v)

Vegetables

Sautéed Spinach 4.95

Sautéed Broccoli 4.95

Sautéed mushrooms 4.95

(v) vegetarian/vegetarian option available

-Catering Available-

Not responsible for lost or stolen articles. All foods prepared for Carry Out.

*Can be cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Filled Pasta

Lasagne alla Bolognese 21.95

Oven Baked Lasagne

Ravioli Di Zucca, alla Matovana 19.95 (V)

Butternut Squash Ravioli with Sage Butter, Light Cream, Nutmeg and Parmigiano Reggiano

Ravioli Di Vitello 21.95

veal filled Ravioli served with Bolognese or Napoletana Sauce

Tortellini "Romagnolo" 21.95

Tortellini filled with Chicken & veal, served in a sauce with Spinach & Tomatoes, Light Cream

Tortellini "Marcella Hazen" 21.95

Chicken & veal filled pasta tossed with light cream, prosciutto and peas.

Pasta

Spaghetti (Napoletana, Bolognese or Oil & Garlic) 16.95

Add Sausage 7.00

Fettucine Verdi alla Bolognese 18.95

Spinach Fettucine with Meat Sauce

Fettucine alla Carbonara 18.95

Fettucine tossed in Butter, Finely Chopped Onion, Touch of Garlic, Prosciutto, Egg Yolk and Parmigian Cheese

Spaghetti con Frutti Di Mare alla Veneziana 24.95

Spaghetti with Fresh Garlic, Clams, Shrimp, and Mussels, Extra Virgin Olive Oil & White Wine

Spaghetti "Café Nini" 19.95 (V)

Spaghetti tossed in Olive Oil, Fresh Garlic, Oven Roasted Tomatoes and Mediterranean Olives

Gnocchi Di Patate, Al Pomodoro 18.95 (V)

Small Potato Dumplings with Da Edoardo Tomato Sauce

Papardelle Napoletana 18.95 (V)

Wide ribbon noodles served in a sauce with Fresh Garlic, Extra Virgin Olive Oil and Oven Roasted Tomatoes

-Above Entrees Served with Da Edoardo House Salad-

Da Edoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

Piatti Speciali Del Café

*Tournedos Di Vitello Con Funghi Porcini 34.95

Two Medallions of veal sautéed in a Sherry Wine Sauce
with Porcini Mushrooms

*Costoletta Di Vitello 36.95

Pan Seared Provençal Veal Chop (12 oz.), Rosemary and Garlic Rub, Finished
off in a Sherry Wine Sauce with Fresh Mushrooms

Filet Mignon 37.95

Cabernet Sauvignon Wine Sauce, with Fresh Mushrooms

*Steak Au Poivre 37.95

Two Filets of Beef Sautéed with Brandy in a Peppercorn Sauce
with Fresh Mushrooms

Involtini Di Pollo "Da Edoardo" 26.95

Boneless Breast of Chicken Filled with Prosciutto, Spinach, and Parmigiano
Reggiano Cheese, Sauteed in a Sherry Wine Sauce with Fresh Mushrooms

Gamberoni Da Edoardo 34.95

Large Shrimps Sautéed in a Brandy Sauce with Capers

Pesce Da Taglio alla "Livornese" 28.95

Halibut Sauteed in a White Wine Sauce with Capers,
Black Olives and Tomatoes

Salmon (8 oz.) 26.95

Served in a Lobster Cream Sauce

Fresh Whitefish 24.95

Served in a Lemon Capers Butter Sauce with Artichoke Hearts

-Above Entrées served with DaEdoardo House Salad, Fresh vegetable and Starch-
DaEdoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

Dinner for Two with a
Bottle of Wine

\$42.95

Pasta

Penne with Sauteed Chicken and Spinach
Spaghetti and Meatballs

Baked Ziti (v)

Tortellini Marcella Hazan

Above entrees include house salad

Entrees

Caesar Salad with Grilled Chicken

Chicken Milanese

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Perch Da Edoardo

Eggplant Parmesan (v)

Above entrees include a vegetable, starch and salad
Da Edoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

No Substitutions Please

Menu not applicable on holidays or with any other promotion

Champagne and Sparkling Wines

| Bin# | | Split | |
|------|------------------------------------------------|-------|-------|
| 101 | Laurent Perrier Brut | 25.00 | 95.00 |
| 102 | Franziacorta Prestige, Lombardia, Ca Del Bosco | | 90.00 |
| 103 | Prosecco, Borgo Magredo, Vento | 19.00 | 46.00 |

Italian White Wines

| | | Glass | |
|-----|-------------------------------------|-------|-------|
| 104 | Arneis, Reoro, Vietti | | 40.00 |
| 105 | Pinot Grigio, Friuli, Bortoluzzi | 9.00 | 38.00 |
| 106 | Pinot Bianco, Trentino, Elena Walch | | 35.00 |
| 107 | Moscato d'Asti, Piemonte, Vietti | 9.00 | 25.00 |

California White Wines

| | | | |
|-----|-----------------------------------------------------------|-------|-------|
| 108 | Chardonnay, Sonoma, Chateau St. Jean | 11.00 | 44.00 |
| 109 | Chardonnay, Carneros, Rombauer | | 68.00 |
| 110 | Chardonnay, Stag's Leap Wine Cellar | | 62.00 |
| 111 | Sauvignon Blanc, California, 75 Tuck Beckstoffer | 10.00 | 27.00 |
| 112 | Sauvignon Blanc Napa, Stag's Leap Wine Cellar | | 57.00 |
| 113 | Chardonnay Blend, Central Coast, Blinfold by The Prisoner | | 48.00 |

New Zealand Whites

| | | | |
|-----|--------------------------------------------------|-------|-------|
| 114 | Sauvignon Blanc, North Canterbury, Mt. Beautiful | 9.00 | 28.00 |
| 115 | Sauvignon Blanc, Marlborough, Spy Valley | 11.00 | 36.00 |

German White Wines

| | | | |
|-----|---------------------------------|-------|-------|
| 116 | Riesling, "L" Dr. Loosen, Mosel | 11.00 | 44.00 |
|-----|---------------------------------|-------|-------|

Italian Red Wines

| | | | |
|-----|----------------------------------------------------------|-------|-------|
| 117 | Amarone, Veneto, Cesari | | 85.00 |
| 118 | Barbaresco, Piemonte, Colle Venti | | 68.00 |
| 119 | Barolo, Serralunga D'Alba, Piemonte, Giovanni Rosso | | 95.00 |
| 120 | Chianti Classico, Il Grigio Riserva, Toscana, San Felice | 10.00 | 40.00 |
| 121 | Chianti Classico, Toscana, Antinori | 12.00 | 46.00 |
| 122 | Chianti Classico, Riserva, Toscana, Peppoli, Antinori | | 57.00 |
| 123 | Campaccio, (sangiovese/cabernet) Toscana, Terrabianca | 17.00 | 68.00 |
| 124 | Sangiovese/ Cabernet, Gran Sasso | 9.00 | 34.00 |
| 125 | Merlot, Lazio, Paolo Noemia Villa Tirrena | 9.00 | 32.00 |
| 126 | Barbera D' Asti, Piemonte, Vietti | | 40.00 |

California Red Wines

| | | | |
|-----|--------------------------------------------------|-------|--------|
| 127 | Cabernet Sauvignon, Napa valley, Edge | 11.00 | 32.00 |
| 128 | Cabernet Sauvignon, Napa, Markham | 17.00 | 68.00 |
| 129 | Cabernet Sauvignon, Napa, Stags Leap Wine Cellar | | 110.00 |
| 130 | Cabernet Sauvignon, Stags Leap, Regusci | | 78.00 |
| 131 | Piccolo Cru, Napa Valley, Paoletti | 12.00 | 42.00 |
| 132 | California Red Blend, Napa Valley, The Prisoner | | 64.00 |
| 133 | Pinot Noir, Napa, Ramspeck | 12.00 | 48.00 |
| 134 | Zinfandel "Old Vine", Amador, Renwood | | 45.00 |
| 135 | Zinfandel, Pierouno Estate, Immortal Zin | 10.00 | 40.00 |

Chile-Argentina Wines

| | | | |
|-----|------------------------------------------------|------|-------|
| 136 | Syrah "Alpha", Colchagua valley, Chile, Montes | | 48.00 |
| 137 | Malbec Reserve, Mendoza valley, Bodega Norton | | 48.00 |
| 138 | Malbec, Mendoza valley, Casarena 505 | 9.00 | 23.00 |

Selected House Wines by the Glass

~Cabernet Sauvignon ~ Merlot ~ Chianti ~ Pinot Noir ~ Pinot Grigio~
 ~Chardonnay ~ White Zinfandel~
 8/30