

# Da Edoardo

## FOXTOWN GRILLE

### Appetizers

CALAMARI ARRABBIATA .....	16.
SAUTÉED SQUID SERVED SPICY HOT. SERVES 2-4	
ROASTED RED BELL PEPPERS .....	12.
SERVED WITH ITALIAN SAUSAGE	
BRUSCHETTA .....	8.
SLICED BAGUETTE WITH TOMATO, BASIL, GARLIC & OLIVE OIL	
HOMEMADE MEATBALLS .....	15.
FRESH TOMATO-BASIL SAUCE	
MARINATED OLIVES AND GOAT CHEESE.....	12.
SLICED BAGUETTE	
COZZE FRA DIAVOLA.....	18.
STEAMED MUSSELS, WHITE WINE, GARLIC & CRUSHED RED PEPPER FLAKES	
GAMBERONI RIPIENI AL FORNO.....	16.
SHRIMP FILLED WITH FRESH BREADCRUMBS, PARSLEY, GARLIC, CRACKED PEPPER, OLIVE OIL DRIZZLE	
CARCIOFI FRITTI.....	14.
FRENCH FRIED JERUSALEM ARTICHOKE HEARTS, LEMON GARLIC AIOLI	

### Soups & Salads

MINISTRONE DA EDOARDO .....	8.
DA EDOARDO HOUSE SALAD .....	9.
WITH CHICKEN .....	
CAESAR SALAD* .....	10.
WITH CHICKEN .....	
WITH LARGE SHRIMP .....	
BEET SALAD .....	12.
ARUGULA, GOAT CHEESE, CITRUS VINAIGRETTE, PISTACHIOS	

*Da Edoardo house-made creamy bleu or crumbled bleu cheese additional*

### Pasta

LASAGNE VERDE ALLA BOLOGNESE.....	24.
LAYERED SPINACH PASTA WITH BÉCHAMEL & BOLOGNESE SAUCE & OVEN BAKED	
TORTELLINI "MARCELLA HAZAN" .....	22.
CHICKEN & VEAL FILLED PASTA TOSSED WITH LIGHT CREAM, PROSCIUTTO & PEAS	
FETTUCCHINE ALLA BOLOGNESE.....	20.
FETTUCCHINE SERVED WITH MEAT SAUCE WITH ITALIAN SAUSAGE.....	
SPAGHETTI ALA NAPOLETANA.....	20.
SPAGHETTI SERVED WITH FRESH TOMATO SAUCE WITH MEATBALLS.....	
SPAGHETTI ALL' AMATRICIANA.....	22.
TOMATO SAUCE, PANCETTA, ONION AND RED PEPPER FLAKES	
LINGUINE NERE CON GAMBERI ARRABBIATA.....	30.
BLACK LINGUINE WITH SHRIMP AND SPICY TOMATO SAUCE	
PENNE CON FUNGHI MISTI.....	24.
WILD MUSHROOMS, LIGHT CREAM	
RIGATONI CON MELANZANE.....	22.
LIGHT TOMATO SAUCE, EGGPLANT AND GOAT CHEESE	

*\*GLUTEN FREE PASTA AVAILABLE – EXTRA TIME REQUIRED*

*Above entrees served with Da Edoardo house salad*

### Piatti Speciali

VEAL SALTIMBOCCA .....	32.
MEDALLIONS OF VEAL SAUTÉED WITH WHITE WINE, TOPPED WITH PROSCIUTTO & FONTINA CHEESE, SERVED WITH FRESH MUSHROOMS	
CHICKEN MARSALA .....	24.
BREAST OF CHICKEN SAUTÉED IN MARSALA WINE & SERVED WITH FRESH MUSHROOMS	
CHICKEN PICCATA .....	24.
BREAST OF CHICKEN SAUTÉED IN WHITE WINE, LEMON, BUTTER, BABY ARTICHOKE HEARTS & CAPERS	
FILET MIGNON* .....	42.
DAVIS CREEK 9 OZ.	
GAMBERONI PORTOFINO.....	32.
LARGE SHRIMP, SHERRY WINE WITH BABY ARTICHOKE HEARTS	
"BLACK PEARL" SCOTTISH FILET OF SALMON*.....	26.
LOBSTER CREAM SAUCE	
EGGPLANT PARMIGIAN .....	18.
EGGPLANT, LAYERED WITH FRESH TOMATO SAUCE AND MOZZARELLA CHEESE, OVEN BAKED	

*Above entrees served with Da Edoardo house salad starch & fresh vegetable accompaniment*

Da Edoardo Foxtown Grille is available for private parties and for catering special events. ~ 313-471-3500 ~ www.daedoardo.com

#### No Substitutions. No Separate Checks.

All foods on our menu are available for carry-out. Not responsible for lost or stolen articles. Kindly refrain from pipe and cigar smoking.

\*Can be cooked to order.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

An 18% gratuity will be added to parties of six or more.