

Appetizers

Polenta alla Bolognese Finished with Bolognese Sauce, Shaved Pecorino Cheese, Sautéed Mushrooms	7.95
Calamari Fried, Or in Fradiavlo Spicy Tomato Sauce	11.95
Stuffed Mushrooms Stuffed With Root Vegetables	8.95
Eggplant Rollatini Stuffed With Ricotta Cheese, Melted Mozzarella, Topped with Tomato Sauce	11.95
Crab Cake Served Over Baby Spinach	13.95

Salads

Bufala Burrata Very Special Soft Buffalo Cheese, Imported From Italy, Tomato, Aged Prosciutto di Parma	12.95
Beef Carpaccio Thinly Sliced Filet Mignon, Parmigian Cheese, Capers, Olive Red Onions	11.95
Grilled Portabella Mushroom Salad Marinated in a Sweet Balsamic Bath, Topped with Roasted Pepper Mozzarella Cheese	10.95
Mixed Field Greens In Our House Balsamic Vinaigrette Dressing	6.95
Beet and Goat Cheese Salad Mixed in White Sherry Vinaigrette Topped with Chopped Baby Spinach	11.95
Baby Greens Danish Blue Cheese, Walnuts, Diced Pear or Green Apple, Balsamic Vinaigrette Dressing	7.95
Shrimp, Calamari Arugula Salad Arugula, Red Onion, Cherry Tomato Shrimp and Calamari in Olive Oil & Lemon	13.95
Melon & Prosciutto Di Parma Cantaloupe, Thinly Sliced Aged Prosciutto di Parma	11.95
Caesar Salad Served with Classical Caesar Dressing	7.95
Soups Pasta e Fagioli or Minestrone Vegetable Soup or Lobster Bisque	6.95

Fish

Atlantic Salmon Pan Seared, Toped with Mustard Dijon Sauce	25.95
Shrimp Scampi Sautéed in Lemon, Garlic Olive Oil Served With Linguini	27.95
Tilapia Livernese, Black and Green Olives, and Capers in Light Tomato Sauce	23.95
Seafood Risotto Shrimp, Clams, Mussels, and Calamari Over Saffron Italian Imported Risotto	28.95

Pasta

Linguini alla Primavera

Garlic, Mushrooms, Bell Peppers, Broccoli, Spinach, Asparagus, Light Tomato Sauce 16.95

Linguini Con Vongeli

Linguini in Red or White Little Neck Clam Sauce 18.95

Organic Whole Grain Linguini Bolognese

Grounded Beef, in Light Tomato Sauce 16.95

Capelin all Putanesca

Capers, Olives Tossed in Fresh Tomato Basil Sauce Topped with Shaved Pecorino Cheese 14.95

Rigatoni alla Torino

Served in a Sweet Italian Sausage Ragu Finished with Fresh Peas 16.95

Whole Grain Organic Penne Fradiavlo

Shrimp Slightly Spicy Tomato Sauce 24.95

Wild Mushroom Ravioli

Crimini, Portobello, Shiitake and Oyster Mushrooms, Truffle Oil 18.95

Ravioli alla Bolognese

In House Beef Filled Ravioli Served in a Simmered Beef Ragu 16.95

Dora Ravioli

House Made Ravioli Filled with 3 Cheeses in Light Pink Vodka Sauce 16.95

Goat Cheese Gnocchi

Seared Pancetta and Shallots Deglazed in a Hint of Red Wine and Herb Pink Vodka Sauce 18.95

Tortellini Carbonara

Prosciutto di Parma Onion in Light Pink Vodka Sauce 16.95

Dora's Italian Classics

Chicken Cacciatore on the Bone

Light Tomato Sauce, Served with Linguini 17.95

Chicken Fiorentina

Spinach, Melted Fontina Cheese and White Wine Sauce 17.95

Chicken Scarpariello

White and Dark meat, Sausage, Mushroom, Hot Cherry Pepper 17.95

Chicken Frances

Pounded Breast and Sautéed in Lemon and Wine Sauce 17.95

Chicken Parmigian

Served with Linguini Tomato Sauce 17.95

Chicken Milanese

Breaded Pan Fried, Served Over Fine Chopped Salad and Bufala Mozzarella 17.95

Eggplant Parmigian

Served with Linguini Tomato Sauce 16.95

Three Mushroom Risotto

Imported Arbor Risotto with Three Mushrooms, Topped with Truffle Oil 21.95

Veal Scaloppini

Domestic Top Round Scaloppini Mushroom Red Wine Sauce 25.95

Black Angus New York Strip Steak

Served with a Roasted Mushroom 29.95