

DAVE'S ITALIAN KITCHEN

PICK A PASTA SHAPE

SPAGHETTI	
ANGEL HAIR	
ROTINI	
FETTUCCINI	
WHOLE WHEAT MOSTACCIOLI	
HOMEMADE RAVIOLI add \$2 <i>(filled w/cheese & spinach)</i>	
HOMEMADE GREEN PAPPARDELLE <i>similar to fettuccini, made w /spinach add \$1</i>	
PASTA with MEAT SAUCE (pork based)	9.5
PASTA with MARINARA (vegan) SAUCE	9.5
PASTA with BUTTERY GARLIC SAUCE	9.5
PASTA ALFREDO	11.5
PASTA ROSÉ	11.5
Alfredo Sauce blended with Marinara	
PASTA AGLIO E OLIO	10
Garlic, Olive Oil & Romano Cheese	
PASTA CARBONARA	13
Bacon & Onion in a Cream & Egg Sauce	
PASTA BOLOGNESE	11.5
A meaty Tomato Sauce w/Ground Turkey, Celery, diced Carrots & Onion	
PASTA PESTO	11.5
Made with Basil, Romano Cheese & Walnuts	
PASTA DIAVOLO	11.5
Jalapeños sautéed in Garlic & Olive Oil Tossed w/ Marinara Sauce	
BAKE any PASTA w/MOZZARELLA	2
ADD CRIMINI MUSHROOMS, SPINACH or BROCCOLI to a sauce	2
ADD PRIMAVERA VEGETABLES (Broccoli, Red Bell Pepper & Carrot)	2
ADD SHRIMP or CHICKEN	3

SIDES

MEATBALL (Made w/Pork & Ground beef)	3.5
SPINACH or BROCCOLI	4
STEAMED or SAUTÉED w/GARLIC	
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LASAGNA	12.5
Our Classic Meatless Version OR With Cheese & Sausage filling.	
LASAGNA CON AMORE	13.5
Layered with Ricotta, Mozzarella, Spinach, Marinara & Pesto (walnuts)	
EGGPLANT PARMESAN	12.5
Lightly Breaded Eggplant layered w/ Ricotta & Marinara, baked w/Mozzarella.	
EGGPLANT EXTRAVAGANZA	12.5
Lightly Breaded Eggplant layered w/vegetables, Sautéed w/ Garlic, Baked w/ Mozzarella	
YOUR CHOICE of MARINARA OR MEAT OR ROSÉ SAUCE w LASAGNA & EGGPLANT	
SPINACH RICOTTA CHEESE PIE	12
With Mushroom- Lemon Butter Sauce	
VEGETABLE CACCIATORE	11
Broccoli, Bell Peppers, Carrots, Red Onion, Red Potato & Garbanzos cooked w Garlic & a touch of Marinara. Gluten free & Vegan	

TO ORDER our HOMEMADE FOOD FOR PICK-UP:

Please order online @
www.davesitaliankitchen.com
Enter the word Love under Promo &
get 5% off. To pay retail, please call

847 864 6000

GRILLED SALMON	17
Served w/Steamed Spinach & Broccoli (g-free)	
CHICKEN VESUVIO	15
Boneless breast sautéed in a Garlic White Wine Butter Sauce w/Carrot. Your choice of Rotini or Red Potato	
CHICKEN MARSALA	15
Boneless breast sautéed w/Mushrooms & Marsala wine. Served over Rotini	
CHICKEN PARMESAN	15
Breaded boneless breast baked with Marinara & Mozzarella over Rotini.	
FIRECRACKER CHICKEN	15
Boneless breast cooked in Marinara w/Jalapeño, Onion, Green & Red Bell Peppers, served over Rotini	
BAKED CHIPOTLE CHICKEN	12.5
A Casserole of sliced breast, broccoli & red potato baked w/a creamy Chipotle Sauce & Mozzarella (G-free)	
BALSAMIC CHICKEN	14
Boneless breast w/Onion, Spinach, Mushroom, Garlic, Bell Peppers & Balsamic (G-free)	
CHICKEN SALTIMBOCCA	16
Boneless breaded breast rolled around Mozzarella & Prosciutto. Served over Rotini w Marinara. Baked w/Mozzarella	

FOR DELIVERY: PLEASE USE
GRUBHUB or UBEREATS or
DOORDASH

PLEASE BE AWARE THAT THOSE
PRICES ARE HIGHER THAN THESE!

STARTERS

GARLIC BREAD	3.5
GARLIC BREAD w/MOZZARELLA	4

HOMEMADE SOUP

MINISTRONE	3.5	
A Hearty Vegetable Soup made w/ Homemade Vegetable Stock. VEGAN		
PUMPKIN BISQUE		
(A little spicy & made w/Homemade Chicken Stock. Gluten-free)		3.5

FRESH SALADS

SIDE SALAD	3.5
Romaine, Carrots, Red Cabbage, Pepperoncini	
ITALIAN SALAD	7.5
Romaine, Carrots, Red Onion, Pepperoncini, Cucumber, Radish, Green Bell Peppers, Provolone & Red Cabbage	
CAESAR SALAD	4.5
Our version of the classic, served w/Red Cabbage & Homemade Caesar Dressing	
Add Sliced Chicken to your salad	3

HOMEMADE DRESSINGS

Italian Vinaigrette (contains Romano Cheese), Creamy Garlic, 1000 Island or Honey Balsamic (Fat Free)

My family, staff & I thank you for supporting us for over 50 years in our various locations & guises!

HAND TOSSED HOMEMADE PIZZA

(Sometimes it takes a little longer)

TOPPINGS

Pepperoni, Sausage, Bacon, Anchovy, Onion, Green Pepper, Spinach, Fresh Tomato, Garlic, Zucchini, Jalapeño, Mushrooms, Black Olive, Chicken, Fresh Basil, Ricotta, Eggplant (Lightly Breaded)

12" (8 slices)	11
EACH ADDITIONAL TOPPING	1
14" (12 slices)	14
EACH ADDITIONAL TOPPING	1.5

EXTRA THIN: Close to New York thin (maybe somewhere in NJ). Great flavors/ No upcharge

10" PAN: Thicker, cheesier & saucier

Same prices as a 12" thin

GLUTEN FREE: 10" thin crust. Same cost as 12" pizza. All toppings available, best not to add more than 4.

Note: OUR PIZZA AREA CONTAINS FLOUR

My staff & I hope that you have noted the frequent usage of the word homemade, a word that means everything to us. We make the bread on your table from scratch with unbleached, unbromated flour. Our salad dressings, soups, sauces, desserts & a growing number of our pastas are all made in house. You may have also noticed the small size of this restaurant. It is a positive in the sense that it allows us to cook in small batches using the freshest ingredients. We grate our own Imported Romano Cheese & purchase produce daily. My staff & I hope you enjoy dining with us.

Thank you! *Dave*

HOMEMADE CALZONE

Our adult version of the Pizza turnover. The fillings cook as if by magic - we really don't know how because what happens inside the zone, stays inside the zone.

SMALL 11 LARGE 14

#1 Chicken, Bacon, Jalapeño, Mozzarella & Tomato Sauce

#2 Pesto Sauce (contains Walnuts), Mozzarella, Spinach, Zucchini, Fresh Tomato & Mushroom

#3 Italian Sausage, Pepperoni, Tomato Sauce, Mozzarella

#4 Pesto (contains walnuts), Mozzarella, Primavera Vegetables (Broccoli, Red Bell Pepper & Carrots)

#5 Marinara, Mushrooms, Onion, Zucchini, Green Bell Pepper (NO CHEESE)

HOMEMADE DESSERTS

CHOCOLATE MOUSSE	3.5
(Made w/Amaretto, a nut product)	
TIRAMISU	4.5
(Made w/ Flour, Eggs, Coffee & Brandy)	

BEVERAGES

Coke, Diet Coke, A&W Root Beer, 7UP	1.5
(12 oz. cans)	
Lime LaCroix	2

PS What's in a name?