

## SANDWICHES continued

### GIUSEPPE

Prosciutto cotto, hot soppressata, artisan salami, capocollo, provolone, cherry peppers, lettuce, onion, tomato, oil, vinegar, Sicilian oregano, salt, pepper - \$17

### MARIANNA

Prosciutto di Parma, fresh mozzarella, basil pesto Genovese (DOP), fresh basil, Campari tomatoes, house roasted peppers, sun-dried tomato artichoke vincotto reduction, arugula, aged balsamic vinegar of Modena - \$16  
ADD: chicken cutlet + \$2

### ANDREA

Olympia artisan Capri salami from Oregon, aged pecorino di Montalcino Fossa, fig mostarda and dijon, house marinated hot peppers, arugula, olive oil - \$18

### PARMIGIANA

House-made, fresh chunky tomato sauce, parmesan cheese, shredded mozzarella.

**MARIO** Chicken - \$14 **VINCENZA** Eggplant - \$14

**MATEO** Meatball - \$15

### CATERINA

Lightly fried eggplant cutlets, fresh mozzarella, house roasted red-pepper ricotta spread, Calabrian chili, house marinated hot and sweet peppers, tomato, red onion, arugula, oil, vinegar, Sicilian oregano, salt, pepper - \$14

### GABRIELE

Semi-dried marinated cherry tomatoes, Kalamata olives, Sicilian olive tapenade, goat cheese, arugula - \$14

### DANIELLA

Baked falafel, marinated onion, pepperoncini, cucumber, red pepper, red cabbage, house made hummus, traditional tahini, fresh mint, house made pita bread - \$17

## HOUSE MADE SANDWICH BREADS OPTIONS

**SCHIACCIATA:** made with local Wildhive and Italian flour, crisp on outside and soft on the inside, house-made daily

**PITA-STYLE WRAP:** House-made

# Cucina Daniella

## GRAB N' GO REGULAR OPTIONS

**Steve's Chicken:** Parmesan panko chicken cutlet, butter, lemon, chicken stock, white wine, shallot sauce

**Chicken Parmesan:** Herb-dry-brined chicken cutlet in white wine, oregano, shallots, tomato sauce

**Lasagne Bolognese Bechamel:** House-made pasta, bolognese, bechamel, parmesan, pecorino

**Roasted Vegetable Lasagna:** House-made pasta, roasted vegetables, béchamel, caciocavallo, pecorino, and parmesan

**Eggplant Parmesan:** Lightly fried eggplant cutlets, tomato sauce, fresh mozzarella, ricotta, fresh basil

**Farro Casserole (seasonal)** - Farro, swiss chard, roasted sweet potatoes, mushrooms, mascarpone, herbs and spices

**Vegetable Casserole (seasonal)**- layers of grilled eggplant, zucchini, roasted tomato and onion compote

**Crabcakes:** In-house signature

**Sausage & Peppers:** Done the right way

**Meatballs:** Pork and beef "nonna-approved"

**Vegetarian Meatballs:** Artichoke or Eggplant light and simple

**Assorted Fresh Pastas & House-Made Sauces**

**Daily Soup and Meal Specials**

**Assorted seasonal prepared salads**

**Assorted House-Made, Fresh & Frozen Pizzas**

**Assorted arancine, calzones and stuffed breads**

**Assorted green salads**

## BEVERAGES

**Coffee or Iced Coffee**

Coffee Labs Tarrytown, NY - \$3.75

**Earl Grey Iced Tea**

In Pursuit of Tea, organic, single-origin - \$4

**Espresso** Cafe Brasil, Partinico, Sicily - \$4

**Espresso Shot** w/ 100% Sicilian Almond Milk - \$5.50

## CATERING MENU

### APPETIZERS

**Mini Crabcakes** - Jumbo lump crab, remoulade (20 cakes, \$80)

**Mini Arancine** - Assorted traditional Bolognese, vegetarian (Assorted dozen, \$35)

### ENTREES

**Steve's Chicken** - Parmesan panko chicken cutlet, butter, lemon, white wine, shallot sauce (½ catering tray 10-12 people, \$75)

**Chicken Parmesan** - Herb-dry brined chicken cutlet in white wine, oregano, shallots, tomato sauce (½ catering tray 10-12 people, \$75)

**Assorted Arancine** - 1 Dozen assorted, Vegetarian Options \$40 - \$50

**Meatballs** - Pork and beef meatballs, Nonna approved (½ catering tray, 8-12 people, \$80)

**Lasagne Bolognese Bechamel** - House-made pasta, bolognese, bechamel (½ catering tray, 12-18 people, \$100)

**Sausage & Peppers** - Done the right way (½ catering tray, 10-12 people, \$75)

**House Made Artisan Quiche** - Assorted filling, vegetarian options (6-10 people, \$32)

### VEGETARIAN ENTREES

**Roasted Vegetable Lasagne** - House-made pasta, roasted vegetables, béchamel, caciocavallo, pecorino, parmesan (½ catering tray 12-18 people, \$100)

**Farro Casserole** - Farro, swiss chard, roasted sweet potatoes, mushrooms, mascarpone, herbs and spices (tray 8-12 people, \$80)

**Eggplant Parmesan** - Lightly fried eggplant cutlets tomato sauce, fresh mozzarella, ricotta, fresh basil (½ catering tray 12-18 people, \$75)

**Eggplant or Artichoke Meatballs** (½ catering tray 8-12 people, \$80)

# CATERING MENU

## CATERING ENTREES continued

### PASTA WITH HOUSE-MADE SAUCES

Select Penne, Rigatoni, Macaroni, Orecchiette, or Fusilli

- A la Vodka
- Fresh Pomodoro Sauce
- Broccoli Rabe and Sausage
- Bolognese
- Puttanesca
- Penne a la Norma
- Pesto or Pesto Trapanese
- Fresh Roasted Tomato Pomodoro
- Macaroni and Cheese

(bw ½ catering tray, 10-12 people, \$ 65 and \$ 75 )

### HOUSE MADE SPECIAL PASTA DISHES

Inquire about our house made pasta or ravioli options

### SIDES

**Seasonal Vegetables** - (8-12 people, \$ 55)

**Vegetable Casserole** - Layers of grilled eggplant, zucchini, roasted tomato and onion compote, parmesean (10-12 people, \$ 80)

**Pan roasted herb Potato** - Thyme, smoked paprika, parmesan (8-12 people, \$ 40)

### SALADS

**NEW GARDEN** - Seasonal mixed greens, pecorino crisps, fire roasted peppers, baby radishes, carrot, garlic shallot vinaigrette, house-made croutons, (½ catering tray, \$ 45)

**GREEK** - Romaine, feta, kalamata, pepperoncino, cucumber, red bell pepper, red onion, grape tomato, vinaigrette, house-made croutons, (½ catering tray, \$ 45)

**GREEK** - Romaine, aged parmesan, Caesar dressing, house-made croutons, (½ catering tray, \$ 45)

# Cucina Daniella

## CATERING continued

### ASSORTED SANDWICHES - PANINI PLATTER

Our artisan sandwiches on house-made schiacciata (8-12 people, \$ 135, 15-25 people, \$ 275)

### CHARCUTERIE BOARD

Artisan Italian charcuterie and fine Italian condiments, beautifully arranged (8-12 people \$ 120, 4-6 people \$ 75)

### BREAD

Full sheet pan of House-made schiacciata \$ 22

### CUSTOM CATERING

Inquire about our talented chef's special catering options

**Allergen Notice:** This kitchen uses milk, wheat, soy, fish, tree nuts, peanuts, eggs, and sesame. Cross-contact may occur



# MENU



286 Tokeneke Rd, Darien, CT 06820  
(203) 403-7050

### HOURS

Mon - Fri: 10:00 AM - 7:00 PM  
Sat: 10:00 AM - 6:00 PM  
Sun: CLOSED (Seasonal)

### SANDWICHES

#### ROSA

Chicken cutlet or grilled chicken, mozzarella, Campari tomatoes, arugula, lemon aioli, cherry peppers - \$ 14

#### THEODORA

Chicken cutlet or grilled chicken, basil-parsley feta spread, Sicilian tomato confit, sun-dried tomato artichoke vincotto reduction, arugula - \$ 18

#### MARIA

Fresh mozzarella, Campari tomatoes, fresh basil, house-marinated sun-dried tomato, cucumber, red onion, basil pesto Genovese (DOP), arugula, aged balsamic vinegar of Modena - \$ 14 ADD: fried or grilled chicken + \$ 2

#### DR. LUIGI

Luizzi burrata, pistachio basil pesto, sundried peppers, arugula, vincotto - \$ 17 ADD: speck + \$ 2