

Dattilo

FINE ITALIAN

Raw Bar

On The Half Shell ^{*(GF)(TS)}
Clams half dozen 15 | dozen 28
Oysters half dozen 19 | dozen 35

Shrimp Cocktail ^{*(GF)(TS)}
4 jumbo shrimp w/cocktail sauce 16

Soups

**Water's Edge Award Winning
New England Clam Chowder**
10

Soup Of The Day
9

Salads

Wedge ^(GF)
iceberg lettuce, grape
tomatoes, chopped bacon,
gorgonzola & blue cheese
dressing
14

Dattilo
watercress, baby spinach,
gorgonzola, candied walnut,
julienne pears,
champagne vinaigrette
15

Burrata ^(GF)
imported burrata cheese,
heirloom tomatoes, basil,
balsamic reduction
16

Add to Any Salad - Chicken 8 | Shrimp 10 | Salmon 12

Appetizers

Charcuterie Board ^(TS)
prosciutto, sweet sopressata, parmigiana
reggiano, provolone, fig spread,
toasted baguette, extra virgin
olive oil & pesto
18

Steamed Mussels
mussels steamed with garlic, lemon,
white wine, fennel broth w/crostini
16

Fried Calamari
crispy calamari, cherry peppers, marinara
16

Pasta

Pasta Alle Vognole
little neck clams, linguine pasta, garlic, parsley, basil,
crushed red pepper flakes, white wine, parmesan cheese
28

Penne Gamberoni
penne pasta, rock shrimp, shiitake mushrooms,
broccoli rabe, butter, garlic, olive oil, parmesan cheese
28

Spaghetti Puttanesca
spaghetti, anchovies, marinara, garlic, fresh herbs, capers,
kalamata olives, shaved parmesan cheese
24

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of illness.
If you have special dietary needs or allergies, please let a member of our staff know.
^(GF) for Gluten Free Items | Gluten-Free Bread Available Upon Request
^(TS) NOT AVAILABLE FOR TIMESHARE DISCOUNT

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From The Land

Filet Mignon ^{*(TS)}

1/2lb filet, grilled asparagus,
whipped potatoes & cabernet sauce
46

Rib Eye ^{*(TS)}

12oz rib eye, sauteed green beans,
whipped potatoes & gorgonzola sauce
42

NY Strip *

12oz NY strip, roasted new potatoes, sauteed spinach,
roasted garlic fresh herb compound butter
42

Veal Saltimbocca ^{*(TS)}

veal scallopini topped with prosciutto & fresh sage
served with roasted new potatoes, sauteed broccoli rabe & garlic
33

Pollo Amalfi

pan seared chicken breast, tuscan risotto,
grilled asparagus & saffron sauce
28

From The Sea

Chilean Sea Bass ^{*(TS)}

pan seared sea bass drizzled with a roasted red pepper sauce & chive oil
served with roasted new potatoes & grilled asparagus
39

Tuna Steak ^{*(TS)}

seared 8oz tuna topped with a warm heirloom tomato,
capers & fresh basil salad
32

Gamberoni Dattilo

pan roasted panko crusted jumbo shrimp,
grilled asparagus, creamy leek risotto
32

Salmon Positano *

pan seared salmon topped with a horseradish dill sauce
served with sauteed broccoli & roasted new potatoes
29

Sides

Sautéed Mushrooms ^(GF)	7	Leek Risotto ^(GF)	7
Grilled Asparagus ^(GF)	7	Whipped Potatoes ^(GF)	7
Sautéed Broccoli Rabe ^(GF)	7	Roasted New Potatoes ^(GF)	7
Sautéed Broccoli ^(GF)	7	Three Meatballs	9

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