

Dattilo

FINE ITALIAN

Lunch Menu

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 & Salads

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

Soup Of The Day
 9

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

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

Appetizers

Fried Calamari
 crispy calamari, cherry peppers, marinara
 16

Steamed Mussels
 mussels steamed with garlic, lemon,
 white wine, fennel broth w/crostini
 15

Pasta

Pasta Alle Vongole
 little neck clams, linguine pasta, garlic,
 parsley, basil, crushed red pepper flakes,
 white wine, parmesan cheese
 18

Penne Gamberoni
 penne pasta, rock shrimp, shiitake mushrooms,
 broccoli rabe, butter, garlic,
 olive oil, parmesan cheese
 18

Entrees

Filet Mignon ^{*(TS)}
 5oz filet, grilled asparagus,
 whipped potatoes
 & cabernet sauce
 32

Pollo Amalfi
 pan seared chicken breast,
 tuscan risotto, grilled asparagus
 & saffron cream sauce
 18

Salmon Positano ^{*}
 pan seared salmon topped with
 a horseradish dill sauce
 served with sauteed broccoli &
 roasted new potatoes
 20

Sides

Sautéed Mushrooms ^(GF) 7
 Grilled Asparagus ^(GF) 7
 Sautéed Broccoli Rabe ^(GF) 7

Sautéed Broccoli ^(GF) 7
 Leek Risotto ^(GF) 7
 Whipped Potatoes ^(GF) 7

Roasted New Potatoes ^(GF) 7
 Three Meatballs 9

*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