

Dalesio's Restaurant

829 Eastern Ave 21202-4355 · +14105391965 · Updated: Jan 14, 2026

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ANTIPASTA - CALDI 12

Soup Du Jour \$6.00

soup of the day

Garlic Bread \$4.00

Insalata \$7.00

house salad

Spa Salad \$8.00

mixed greens topped with raspberry vinaigrette

Insalata Cesarea \$8.00

caesar salad

Insalata Umbria \$9.00

mixed greens tossed with creamy gorgonzola, walnuts & raisins served warm

Mozzarella Fresca Fior Dilutte Carciofo \$11.00

with fresh mozzarella, tomatoes, basil & artichoke hearts

Mussels Monte Bianco \$9.00

mussels steamed in white wine, garlic & butter sauce

Clams Casino \$12.00

clams stuffed with bacon, shallots & red pepper in a white wine cognac butter sauce

Calamari Fritti \$12.00

fresh calamari deep fried to a crisp, golden brown

Aragosta Ravioli \$13.00

lobster meta blended with ricotta cheese & cream finished with a basil rose sauce

Ravioli Ripieni \$12.00

ravioli stuffed with duck breast & mozzarella then poached & topped with brown butter, fresh sage & sundried tomatoes

ENTREE 20

Ravioli Ai Tre Funghi \$17.00

mushroom ravioli poached & topped with sundried tomatoes in a brown butter sauce

Lasagna \$18.00

ricotta cheese and meat layered with wide pasta in marinara sauce and baked with mozzarella cheese

Gnocchi	\$18.00
pasta dumplings simmered in a choice of marinara, pesto or meat sauce	
Penne Alla Vodka E Crema	\$17.00
penne shaped pasta with cream, tomatoes, oregano, cheese & vodka	
Penne Alla Piemontese	\$17.00
sundried tomatoes, broccoli, garlic & extra virgin olive oil, served over penne pasta	
Pollo Parmesan	\$19.00
lightly breaded chicken topped with marinara & mozzarella cheese	
Pollo Bolognese	\$19.00
a hearty, long-simmered meat sauce of ground chicken, minced carrots, onion, celery, garlic, cream, red wine & tomato sauce, served over linguine	
Vitello Saltimbocca	\$23.00
veal topped with prosciutto ham, fresh sage & mozzarella cheese in a light demi-glazed sauce	
Vitello Piccata	\$21.00
medallions of veal sauteed with lemon, capers, garlic & parsley	
Vitello Genoa	\$21.00
veal medallions topped with shrimp & peppers finished in a basil & tomato sauce	
Vitello Franchese	\$21.00
tender pieces of veal garlic & parmesan breading served with a lemon wine butter sauce	
Bistecca Fiorentina	\$25.00
broiled angus filet with sauteed tomatoes & strips of mozzarella	
Granchio Ancona	\$23.00
lump crab meat topped with alfredo sauce, served over linguine	
Linguine Alla Vongole Con Salsa Rossa O Bianca	\$19.00
whole baby clams steamed & braised in virgin olive oil, garlic & parsley, choice of red or white sauce	
Calamari Alla Marinara	\$19.00
squid sautéed with fresh garlic & basil, served over linguine marinara	
Frutti Di Mare Alla Mediterranea	\$21.00
jumbo shrimp & sea scallops with mushrooms in a creamy marsala sauce	
Scampi Alla Griglia	\$19.00
tender shrimp marinated in mustard & balsamic vinegar	
Scampi Alla Marinara Fra Diavolo	\$19.00
shrimp sauteed with fresh garlic & basil, served over linguine marinara	
Scampi Di Mare Alla Napoletana	\$25.00
mussels, shrimp, calamari, scallops & clams steamed & braised in olive oil, garlic, tomatoes, wine & fresh herbs, served over linguine	

Scampi Alla Sardegna

\$25.00

crab & shrimp in a cognac, garlic & tomato cream sauce, served over linguine