



### Antipasti ~ Appetizers ~ Small Plates/Sharing

<b>Antipasto Misto</b>	<b>Custom Antipasto</b>	<b>Starting at \$5 per person</b>
Using our custom antipasto order sheet create your own unique antipasto choosing from our cold cuts, cheeses and marinated vegetables.		
<b>Pane a L'aglio</b>	Garlic Bread	5
<b>Pane a L'aglio e Mozzarella</b>	Garlic bread with melted mozzarella and tomato sauce	7.5
<b>Bruschetta Romana</b>		7.5
Toasted bread served with chopped tomatoes, olive oil, garlic, and pesto		
<b>Prosciutto di Parma, Mozzarella Fresca e Pomodori Secchi</b>		10
Italian cured ham, fresh mozzarella, sundried tomato, and Kalamata olives with a balsamic glaze		
<b>Spiedini di Pollo</b>		10
Baked sundried tomato chicken skewers served with a roasted pepper dipping sauce		
<b>Olive Ascolane</b>	A specialty from Mamma Angela's hometown of Ascoli Piceno	10
Six large green olives stuffed with meat and parmesan cheese then breaded and fried		
<b>Crema di Carciofi, Spinaci e Tre Formagi al Fungo Portabella</b>		10
Da Sesto's artichoke, spinach and cheese dip on portabella mushroom with bread strips		
<b>Mozzarella in Carrozza</b>	<b>Caprese salad</b>	<b>Great appetizer for two</b>
Fresh mozzarella layered with tomato, cucumbers, kalamata olives, spring mix and, Sesto's pesto		
<b>Lumache al Pesto</b>	<b>Escargot with Sesto's Basil Pesto Genovese</b>	10
<b>Cozze al limone o rosso</b>		12
Mussels in a lemon garlic wine sauce or tomato sauce		
<b>Mosselen-Friet Alla Annick</b>	<b>Mrs. Ramadori's Belgian Mussel Pot and fries</b>	14
Mussels in a curry white wine sauce, served with Belgian fries		
<b>Gamberoni al L'aglio</b>		12
Eight large shrimp sautéed in a white wine, lemon, garlic, and butter sauce		
<b>Calamari Fritti</b>		12
Fried calamari served with our tomato and caperaoli sauce		
<b>Calamari Alla Veneziana</b>		15
Calamari sautéed with garlic in a light tomato and squid ink sauce		
<b>Spinaci e Pancetta a l'aglio e Olio</b>	Sautéed spinach, pancetta, oil and garlic	6
<b>Salsiccia con Cipolla e Peperone</b>	Sausage, onions and peppers	8

### Minestra Fatta In Casa ~ Homemade Soup

Minestrone or Soup of the day	Cup 4	Bowl 6
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### Contorni ~ Sides

<b>Polpette</b>	Homemade meatballs served in our tomato sauce	Two 5	One 2.6
<b>Salsiccia</b>	Italian sausage served in our tomato sauce		5
<b>Belgian Fries 4</b>	<b>Sautéed Spinach 4</b>	<b>Broccoli 4</b>	<b>Potatoes 4</b>
			<b>Lobster Tail 12.50</b>

## Le Carni ~ Meat

**La Piccata** Lemon, capers, white wine cream sauce

Served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli

**Vitello-Veal** 18

**Pollo-Chicken** 17

**La Marsala** Marsala wine and mushroom cream sauce

Served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli

**Vitello-Veal** 18

**Pollo-Chicken** 17

**Filetto –Black Angus Flat Steak** 22

**La Parmiggiana** Breaded and topped with Napoletana sauce and mozzarella cheese

Served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli

**Vitello-Veal** 18

**Pollo-Chicken** 17

**Melanzane-Eggplant** 16

## Specialita ~ House Specialties

**Pollo Alla Sesto Con Penne** 17

Grilled chicken breast, mushroom, sun dried tomato, and onions in a cream sauce served over penne

**Vitello al Nonno Vincenzo** 22

Veal in a wine sauce with artichokes, roasted red peppers and black olives served with fettuccine

**Fagotto di Vitello** 23

Veal pouch stuffed with sausage, ham, pancetta, mushroom, spinach, and asiago cheese served with angel hair and a Napoletana sauce

**Pappardelle Amore Mio Alla Norcina** 19

Pappardelle in a light tomato sauce with porcini mushroom, sausage and a drizzle of truffle oil

## Frutti di Mare ~ Seafood

**Linguine al Pescatore** **Bianco o Rosso** 20

Clams and mussels in a lemon, white wine lemon sauce or tomato sauce served over Linguine

**Misto di Pesce al “Jimmy V” con Fettuccine Integrale** 20

Shrimp, scallops and calamari in a light spicy tomato sauce over whole wheat fettuccine

**Mosselen-Friet Alla Annick** **Mrs. Ramadori’s Belgian Mussel Pot and fries** 20

Mussels in a curry white wine sauce, served with Belgian fries

**Risotto Milanese Con Frutti Di Mare** 35

Italian rice with lobster tail meat, shrimp and scallops

**Salmone Limone e Miele** 19

Salmon filet in a caramelized onions, lemon-honey sauce served with vegetables and roasted potatoes

**Gamberoni Michelina** 22

Large shrimp in a garlic lemon wine sauce served with fettuccine

**Lobster Lorenzo** 36

Two 5 to 7 oz Lobster tails in lemon-butter wine sauce served with fettuccine asiago cream sauce

## Pasta Al Forno ~ Oven Baked Pasta

**Lasagna Bolognese** **Meat Lasagna** 15

Meat filled lasagna in tomato sauce

**Cannelloni di Carne** **Meat Cannelloni** 15

Meat filled cannelloni in tomato sauce

**Manicotti Ricotta** **Cheese Manicotti** 15

Cheese filled manicotti in tomato sauce

## Pasta Fresca e Sugi ~ Fresh Pasta and Sauces

Mix and match your favorite pasta and sauce

<b>Spaghetti e Polpette</b> Spaghetti and two Meatballs 13	<b>Conchiglie Napoletana</b> Shells served in our tomato sauce 12	<b>Rigatoni Bolognese</b> Rigatoni served with our homemade meat sauce 13
<b>Capelli D'angelo Sesto's Pesto</b> Angel hair served in our Sesto's Basil Pesto Genovese 11.5	<b>Fusilli Alla Katia</b> Fusilli served in our tomato cream vodka sauce 12.5	<b>Penne Arrabbiata</b> Penne served with our spicy tomato sauce 11.5
<b>Spaghetti Aglio E Olio</b> Spaghetti served in an oil and garlic sauce 12	<b>Penne Alla Sesto</b> Penne served in cream sauce with sundried tomatoes, onions, and mushrooms 15	<b>Pappardelle Mamma Angela</b> Pappardelle served in a white wine cream sauce, capers, mushrooms, ham, Italian sausage and pancetta 15
<b>Puttanesca Alla Francesca</b> Spaghetti served in tomato sauce, with Kalamata olives, capers, anchovies, garlic, roasted red peppers 14	<b>Linguine Pollo Aglio E Broccoli</b> Chicken, broccoli and pancetta in olive oil and garlic 16	<b>Gnocchi Gorgonzola</b> Potato gnocchi served in a creamy Gorgonzola cheese sauce 15
<b>Risotto Milanese</b> Italian Arborio rice Onions, chicken broth, Saffron 13	<b>Fettuccine Alfredo</b> Fettuccine served in a traditional Alfredo cream sauce 12	<b>Spaghetti Carbonara</b> Traditional sauce made with egg, pancetta and romano cheese 13

**Add To Any Dish ~ Mozzarella au Gratin 2 Broccoli 2 Mushroom 2 Porcini 3 Chicken 3.5  
Shrimp 5 Mixed Vegetable 3 Scallops 5 Fresh Mozzarella 4 Lobster Tail 5-7oz 12.5 Spinach 2  
Kalamata Olives 1 Sundried Tomatoes 1 Grilled Eggplant 1.5 Roasted red pepper 1.5 Sausage 4**

## Pasta Ripiena ~ Stuffed Pasta

<b>Tortellini Formaggio alla Katia</b> Cheese filled tortellini in a vodka tomato cream sauce 15
<b>Ravioli Formaggio Salsa Napoletana</b> Cheese filled ravioli in a classic tomato sauce 15
<b>Ravioli Di Pollo e Provolone Ravioli alla Salvia</b> Ravioli stuffed with chicken and provolone cheese in a butter, sage white wine sauce 16
<b>Ravioli Di Carne Salsa Napoletana</b> Ravioli filled with a blend of four meats, ricotta and parmesan cheese in our Napoletana sauce 16
<b>Ravioli Di Funghi Salsa Pugliese</b> Mushroom ravioli in a fire roasted vegetables tomato sauce 16
<b>Ravioli All'Aragosta Con Salsa Gamberoni</b> Lobster filled ravioli in a shrimp and garlic cream sauce 17
<b>Fiochetti Ripieni con Gorgonzola e Pera, Serviti con Crema al Giallo e Zafferano</b> Pasta pouches stuffed with Gorgonzola and Pear served with a Giallo wine and saffron cream sauce 17

We offer whole wheat, gluten free and other specialty flavored pasta. All our fresh and frozen pastas are made fresh for us locally by the Tampasta Pasta Company and are available for you to take home.

## Insalate ~ Salad

<b>Insalata Del Contadino</b>	<b>House Salad</b>	<b>Large 8</b>	<b>Small 4</b>
Romaine, spring mix, tomatoes, cucumbers, black olives, parmesan cheese, homemade Balsamic dressing			
<b>Insalata Caesar</b>	<b>Cesar Salad</b>	<b>Large 9</b>	<b>Small 5</b>
Romaine, croutons, parmesan cheese tossed in our homemade Caesar dressing			
<b>Insalata Caesar con Pollo</b>	<b>Caesar Salad with chicken</b>		<b>12</b>
Romaine, chicken breast, croutons, parmesan, homemade Caesar dressing			
<b>Insalata Da Sesto</b>	<b>Chef Antipasto Salad</b>		<b>12</b>
Romaine, spring mix, ham, salami, provolone, tomato, cucumber, olives, balsamic vinaigrette			
<b>Insalata Vegetali</b>	<b>Grilled Vegetable Salad</b>		<b>12</b>
Romaine, grilled zucchini, eggplant, red peppers, artichokes, asiago cheese, black olives			
<b>Insalata Con Filetto</b>	<b>Steak Salad</b>		<b>13</b>
Romaine, spring mix, steak, tomatoes, cucumbers, homemade gorgonzola dressing			
<b>Insalata Del Fresca al Pollo</b>	<b>Grilled Chicken Spinach Salad</b>		<b>12</b>
Spinach, Gorgonzola cheese, Mandarin oranges, toasted almonds, with tropical balsamic dressing			

## Pizza Twelve Inch Thin Crust

<b>Al Formaggio</b>	Cheese and tomato sauce		<b>12</b>
<b>Margherita</b>	Fresh tomato, fresh mozzarella, fresh basil		<b>13</b>
<b>Sesto's Pesto</b>	Sesto's Pesto, Arugola, Fresh Mozzarella		<b>13</b>
<b>Salsiccia</b>	Italian sausage mozzarella and tomato sauce		<b>13</b>
<b>Prosciutto</b>	Tomato Sauce, Prosciutto, arugola, black olives, mozzarella, gorgonzola		<b>14.5</b>
<b>Bianca</b>	Bechamel, Mozzarella, Prosciutto, Figs, Gorgonzola		<b>14.5</b>

## Caffe, Te e Bevande

<b>Regular Coffee or Tea</b>				<b>2</b>
<b>Espresso</b>		<b>Single 2</b>	<b>Double</b>	<b>3</b>
<b>Cappuccino Caffe Latte Hot or Iced</b>				<b>3.5</b>
<b>Olde Brooklyn Soda</b>	Cream, Orange, Black Cherry, Birch Beer, Ginger Ale			<b>3.5</b>
<b>Panna Italian Natural Water</b>			<b>Medium 3.5</b>	<b>Large 6</b>
<b>San Pellegrino Mineral Water</b>		<b>Small 2.2</b>	<b>Medium 3.5</b>	<b>Large 6</b>
<b>San Pellegrino Arranciata, Limonata</b>				<b>3</b>
<b>Coke, Diet Coke, Coke zero, Sprite, Root Beer</b>				<b>2.5</b>
<b>Ice Tea Regular, Sweetened, Green tea</b>				<b>2.5</b>
<b>Add Flavors to your drinks Raspberry, Mango, Cherry, Peach, Strawberry</b>				<b>.35</b>
<b>Milk</b>				<b>2.5</b>

All Entrees include your choice of a homemade soup or a house salad, and fresh baked bread

There is a four dollar charge for splitting a meal, which includes a soup or salad, and fresh baked bread

**RESERVE YOUR SEAT AT OUR NEXT WINE DINNER!!  
ASK YOUR SERVER ABOUT DA SESTO CATERING FOR ALL OCCASSIONS!!**