

# ANTIPASTI - APPETIZERS - SMALL PLATES / SHARING

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<b>Antipasto Misto</b>	<b>9</b>	<b>Mozzarella in Carrozza</b>	<b>14</b>
Have it <i>your</i> way. Have fun creating your own antipasto board choosing three items from our custom antipasto order sheet. A totally unique antipasto experience. Per person.		Caprese Salad: Fresh mozzarella layered with tomato, cucumber, kalamata olives, spring mix and Sesto's pesto (Great appetizer for two)	
<b>Oliva Ascolana</b>	<b>12</b>	<b>Lumache al Pesto</b>	<b>11</b>
A delicacy from Mamma Angela's hometown of Ascoli Piceno: Large green olives stuffed with four meats and parmesan cheese then breaded and fried.		Escargot with Sesto's Basil Pesto Genovese	
<b>Olive Miste</b>	<b>6</b>	<b>Cozze al Limone, Rosse al Pomodoro, e Curry all'Annick</b>	<b>14</b>
Olive medley with Italian seasoning		Mussels in a lemon garlic wine sauce, tomato sauce or Annick's Belgian Curry Wine Sauce	
<b>Pane all'aglio</b>	<b>7</b>	<b>Gamberoni all'aglio</b>	<b>14</b>
Garlic Bread		Eight large shrimp sautéed in a white wine, lemon, garlic and butter sauce	
<b>Pane all'aglio e Mozzarella</b>	<b>8</b>	<b>Brie, Prosciutto e Fighi al Forno con Crema al Balsamico</b>	<b>15</b>
Garlic bread with melted mozzarella and tomato sauce		Baked Brie with Prosciutto and figs with a balsamic glaze drizzle	
<b>Bruschetta Romana</b>	<b>9</b>	<b>Calamari Fritti</b>	<b>13</b>
Toasted bread served with chopped tomatoes, olive oil, garlic and pesto		Fried calamari served with our tomato and caper aioli sauce	
<b>Prosciutto di Parma, Parmigiano Reggiano, Mozzarella Fresca e Pomodori Secchi</b>	<b>12</b>	<b>Calamari alla Veneziana</b>	<b>16</b>
Italian cured ham, parmesan, fresh mozzarella, sundried tomato and kalamata olives with a balsamic glaze		Calamari sautéed with garlic in a light tomato and squid ink sauce	
<b>Burrata al Tartufo Nero e Bresaola</b>	<b>13</b>	<b>Spinaci e Pancetta a l'Aglio e Olio</b>	<b>8</b>
Black Truffle infused Burrata cheese and "Bresaola" cured beef on a bed of arugula with balsamic glaze		Sautéed spinach, pancetta, oil and garlic	
		<b>Salsiccia con Cipolla e Peperone</b>	<b>11</b>
		Sausage, onions and peppers	

# CARNE - MEATS

All Entrees include choice of homemade soup or house salad & fresh baked bread. Add to your salad:  
Gorgonzola crumbles \$2      Anchovies \$1.50

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<b>La Piccata</b>	Creamy Lemon, capers, white wine sauce, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli	
	<b>Vitello</b> - Veal	<b>20</b>
	<b>Pollo</b> - Chicken	<b>19</b>
<b>La Marsala</b>	Creamy Marsala wine and mushroom sauce, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli	
	<b>Vitello</b> - Veal	<b>20</b>
	<b>Pollo</b> - Chicken	<b>19</b>
	<b>Filetto</b> - Center cut sirloin steak	<b>22</b>
<b>La Parmigiana</b>	Breaded and topped with Napoletana sauce and mozzarella cheese, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli	
	<b>Vitello</b> - Veal	<b>21</b>
	<b>Pollo</b> - Chicken	<b>20</b>
<b>Vitello al Nonno Vincenzo</b>		<b>24</b>
	Veal in a white wine sauce with artichokes, roasted red peppers and black olives served with fettuccine	
<b>Fagotto di Vitello</b>		<b>26</b>
	Veal pouch stuffed with sausage, ham, pancetta, mushroom, spinach, and asiago cheese served with angel hair and Napoletana sauce	
<b>Costata di Manzo Senz'ossa Salsa Pomodorini, Cipolla e Chianti Servito con Rigatoni</b>		
	Boneless beef short rib in a cherry tomato, garlic, onions and chianti sauce served over rigatoni	<b>32</b>
<b>Bistecca di manzo "Black Angus" con patatine al tartufo e broccoli</b>		
	Grilled 12oz New York strip steak served with truffle fries and broccoli	<b>38</b>
<b>Abbachio Scottadito all'Espresso</b>		<b>35</b>
	Grilled lamb chops with our house espresso rub, sauteed broccoli rabe and roasted potatoes	
<b>Filetto Mignon Salsa al Pepe Verde, Coda D'Aragosta Arrosta e Risotto</b>		<b>57</b>
	Seared 8 oz filet mignon in a brandy cream & green peppercorn sauce, grilled lobster tail & risotto	

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

## FRUTTI DI MARE - SEAFOOD

All Entrees include choice of homemade soup or house salad & fresh baked bread.

Add to your salad:

Gorgonzola crumbles \$2 Anchovies \$ 1.50

<b>Mosselen-Friet alla Annick</b>	<b>22</b>
Mrs. Ramadori's Belgian Mussel Pot and Fries: Mussels in a curry white wine sauce, served with Belgian fries	
<b>Linguine al Pescatore - Bianco o Rosso</b>	<b>22</b>
Clams and mussels in a garlic, white wine and lemon sauce or tomato sauce served over linguine	
<b>Salmone Limone e Miele</b>	<b>22</b>
Salmon filet in a caramelized onion, honey-lemon sauce served with vegetables and roasted potatoes	
<b>Gamberoni Michelina</b>	<b>25</b>
Large shrimp in a garlic lemon wine sauce served with fettuccine	
<b>Misto di Pesce al "Jimmy V" con Fettuccine Integrale</b>	<b>25</b>
Shrimp, scallops and calamari in a light spicy tomato sauce over whole wheat fettuccine	
<b>Cioppino "Zuppa di Pesce" con cozze, vongole, salmone, gamberoni e aragosta</b>	<b>42</b>
Seafood stew containing mussels, clams, salmon, shrimp, and lobster in a light tomato broth and served with toasted bread. <span style="float: right;">Serve over your favorite pasta add \$3</span>	
<b>Risotto Milanese con Frutti Di Mare</b>	<b>42</b>
Italian saffron risotto with lobster, shrimp, and scallops	
<b>Lobster Lorenzo</b>	<b>43</b>
Two 6 oz lobster tails in lemon-butter white wine sauce and mozzarella gratinee, served with fettuccine in an asiago cream sauce	

## CONTORNI - SIDES

<b>Polpette</b>	Homemade meatballs served in our tomato sauce	<b>Two 7</b>	<b>One 4</b>
<b>Salsiccia</b>	Italian sausage served in our tomato sauce		<b>7</b>
<b>Lobster Tail</b>	6 oz lobster tails in lemon-butter white wine sauce and mozzarella gratinee		<b>16</b>
<b>Belgian Fries</b>			<b>4</b>
<b>Sautéed Spinach</b>			<b>4</b>
<b>Broccoli</b>			<b>4</b>
<b>Roasted Potatoes</b>			<b>4</b>
<b>Grilled Eggplant</b>			<b>3</b>
<b>Grilled Zucchini</b>			<b>3</b>
<b>Roasted Red Pepper</b>			<b>3</b>

## PASTA AL FORNO - OVEN BAKED PASTA

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<b>Melanzane alla Parmiggiana</b> - Eggplant Parmesan	<b>18</b>
Fried breaded eggplant layered with tomato sauce and mozzarella, served with linguini	
<b>Lasagna Bolognese</b> - Meat Lasagna	<b>18</b>
Meat filled lasagna in tomato sauce	
<b>Cannelloni di Carne</b> - Meat Cannelloni	<b>18</b>
Meat filled cannelloni in tomato sauce	
<b>Manicotti Ricotta</b> - Cheese Manicotti	<b>18</b>
Cheese filled manicotti in tomato sauce	

## PASTA RIPIENA – STUFFED PASTA

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<b>Tortellini Formaggio alla Katia</b>	<b>16</b>
Cheese filled tortellini in a vodka tomato cream sauce	
<b>Ravioli di Formaggio Salsa Napoletana</b>	<b>16</b>
Cheese filled ravioli in a classic tomato sauce	
<b>Ravioli di Pollo e Provolone Ravioli alla Salvia</b>	<b>17</b>
Ravioli filled with chicken and provolone cheese in a butter, sage white wine sauce	
<b>Ravioli di Carne Salsa Napoletana</b>	<b>17</b>
Ravioli filled with a blend of four meats, ricotta and parmesan cheese in our Napoletana sauce	
<b>Ravioli di Funghi Salsa Pugliese</b>	<b>17</b>
Ravioli filled with mushroom and cheese in a grilled vegetables and tomato sauce	
<b>Ravioloni di Formaggio Gorgonzola e Pera con Salsa al Zafferano</b>	<b>17</b>
Jumbo ravioli filled with Gorgonzola cheese and pears in a saffron white wine cream sauce	
<b>Ravioli all'Aragosta con Salsa Gamberoni</b>	<b>19</b>
Lobster filled ravioli in a shrimp and garlic cream sauce	

# PASTA FRESCA E SUGHI – FRESH PASTA & SAUCES

*Mix & match your favorite pasta and sauce. We offer whole wheat, gluten free & other specialty flavored pasta. All our pastas are made fresh for us locally by Tampasta Pasta Company and are available for you to take home.*

<b>Spaghetti e Polpette</b> <b>17</b> Spaghetti and two meatballs	<b>Pappardelle Amore Mio alla Norcina</b> <b>20</b> Pappardelle in a light tomato sauce with porcini mushroom, sausage and a drizzle of truffle oil
<b>Capelli D'angelo Sesto's Pesto</b> <b>15</b> Angel Hair in Sesto's Basil Pesto Genovese	<b>Capellini Napoletana</b> <b>15</b> Angel hair pasta with our homemade tomato sauce
<b>Spaghetti Aglio e Olio</b> <b>15</b> Spaghetti served in an oil and garlic sauce	<b>Rigatoni Bolognese</b> <b>16</b> Rigatoni served with our homemade meat sauce
<b>Puttanesca Alla Francesca</b> <b>16</b> Spaghetti served in tomato sauce with kalamata olives, capers, anchovies, garlic and roasted red peppers	<b>Penne Arrabbiata</b> <b>15</b> Penne served with our spicy tomato sauce
<b>Fettuccine Alfredo</b> <b>15</b> Fettuccine served in a traditional Alfredo cream sauce	<b>Pappardelle Mamma Angela</b> <b>17</b> Pappardelle served in a white wine cream sauce, capers, mushrooms, ham, Italian sausage and pancetta
<b>Bucatini Amatriciana</b> <b>16</b> Bucatini pasta with our sautéed guanciale, pancetta and Napoletana sauce	<b>Gnocchi Gorgonzola</b> <b>17</b> Potato gnocchi served in a creamy gorgonzola cheese sauce
<b>Fusilli alla Katia</b> <b>15</b> Fusilli served in our tomato cream vodka sauce	<b>Spaghetti Carbonara</b> <b>16</b> Traditional sauce made with egg, pancetta, guanciale, and romano cheese
<b>Penne alla Sesto</b> <b>17</b> Penne served in cream sauce with sundried tomatoes, onions, and mushrooms	<b>Risotto Milanese</b> <b>15</b> Italian arborio rice with onions, chicken broth and saffron
<b>Linguine Pollo Aglio e Broccoli</b> <b>17</b> Chicken, broccoli & pancetta in olive oil & garlic	

**ADD:** Mozzarella au Gratin **2**, Broccoli **3**, Porcini **3**, Mushroom **2**, Fresh Mozzarella **4**, Scallops **6**, Shrimp **6**, Lobster Tail 5-7oz **13**, Chicken **4**, Sausage **5**, Mixed Vegetable **3**, Spinach **2**, Kalamata Olives **2**, Sundried Tomatoes **2**, Grilled Eggplant **2**, Grilled Zucchini **2**, Roasted Red Pepper **2**, Grilled Artichoke **2**

## PIZZA - 12" THIN CRUST

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<b>Al Formaggio</b>	Tomato sauce and mozzarella cheese	<b>14</b>
<b>Margherita</b>	Fresh tomato, fresh mozzarella, Sesto's pesto, fresh basil	<b>14</b>
<b>Sesto's Pesto</b>	Sesto's pesto, arugula, fresh mozzarella	<b>14</b>
<b>Salsiccia</b>	Italian sausage mozzarella and tomato sauce	<b>15</b>
<b>Prosciutto</b>	Tomato sauce, prosciutto, arugula, black olives, mozzarella, gorgonzola	<b>15</b>
<b>Bianca</b>	Bechamel, mozzarella, prosciutto, figs, gorgonzola, arugula	<b>15</b>
<b>Salame Piccante</b>	Tomato sauce, mozzarella cheese and Pepperone sausage	<b>15</b>
<b>Vegetariana</b>	Tomato sauce, mozzarella grilled vegetables, black olives	<b>15</b>

## MINESTRA FATTA IN CASA – HOMEMADE SOUP

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**Minestrone or Soup of the day** **Cup 4** **Bowl 6**

## INSALATE - SALADS

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<b>Insalata Del Contadino</b>	house salad	<b>Small 5</b>	<b>Large 9</b>
Romaine, spring mix, tomatoes, cucumbers, black olives, parmesan, house made balsamic vinaigrette			
<b>Insalata Caesar</b>	caesar salad	<b>Small 6</b>	<b>Large 10</b>
Romaine, house made croutons, parmesan cheese tossed in our house made Caesar dressing			
<b>Insalata Caesar con Pollo</b>	caesar salad with chicken		<b>14</b>
Romaine, chicken breast, house made croutons, parmesan, house made Caesar dressing			
<b>Insalata Da Sesto</b>	chef antipasto salad		<b>14</b>
Romaine, spring mix, ham, salami, provolone, tomato, cucumber, black olives, balsamic vinaigrette			
<b>Insalata Vegetali</b>	grilled vegetable salad		<b>15</b>
Romaine, grilled zucchini, eggplant, red peppers, artichokes, asiago cheese, black olives, house made balsamic vinaigrette			
<b>Insalata Con Filetto</b>	grilled sirloin steak salad		<b>17</b>
Romaine, spring mix, steak, tomatoes, cucumbers, house made gorgonzola dressing			
<b>Insalata Del Fresca al Pollo</b>	chicken spinach salad		<b>14</b>
Grilled chicken, spinach, gorgonzola cheese, mandarin oranges, toasted almonds, honey, house made balsamic vinaigrette			

## CAFFE, TE A BEVANDE



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<b>Regular Coffee or Tea</b>				<b>\$3.00</b>
<b>Cappuccino/ Caffe Latte</b>	Hot or Iced			<b>\$6.00</b>
<b>Espresso</b>	Single	<b>\$3.00</b>	Double	<b>\$5.00</b>
<b>Panna Italian Natural Water</b>	0.5 Lt	<b>\$3.50</b>	1 Lt	<b>\$6.00</b>
<b>San Pellegrino Mineral Water</b>	0.5 Lt	<b>\$3.50</b>	1 Lt	<b>\$6.00</b>
<b>San Pellegrino Arranciata, Limonata</b>				<b>\$4.00</b>
<b>Coke/ Diet Coke/ Sprite/ Root Beer</b>				<b>\$2.50</b>
<b>Green Tea / Ice Tea</b>	Regular or Sweetened			<b>\$2.50</b>
<b>Milk</b>				<b>\$2.50</b>
Add flavors to your drinks: Raspberry, Mango, Cherry, Peach				\$0.35

Dear Da Sesto Family

Out of an abundance of caution and to ensure the safety of our employees and customers we have gone through the process of testing all our employees and only those proving a negative test result will be allowed to work the restaurant. All employees will be following the strictest CDC guidelines. We kindly request that anyone entering the restaurants wear a mask and remove it only when seated. No mask no entry capisce!

We have installed the NEW COMFORT UV AND OZONE GENERATOR with HEPA filters to continuously clean and sanitize the air in the restaurant. The entire restaurant is also professionally cleaned and sanitized to provide a safe food preparation environment to ensure your meal is safe.

The health and wellbeing of "La Famiglia Da Sesto" is my number one concern! Bringing you a true Italian experience is our number one passion!

Thank you for supporting and putting your trust in our amazing staff!

Con affetto

*Sesto and Annick Ramadori*