

CHECK OUT OUR DAILY LUNCH CHEF SPECIALS

INSALATE – SALADS

Insalata Del Contadino	house salad	Small 4	Large 7
Romaine, spring mix, tomatoes, cucumbers, black olives, parmesan, house made balsamic vinaigrette			
Insalata Caesar	caesar salad	Small 4	Large 7
Romaine, house made croutons, parmesan cheese tossed in our house made Caesar dressing			
Insalata Caesar con Pollo	caesar salad with chicken		12
Romaine, chicken breast, house made croutons, parmesan, house made Caesar dressing			
Insalata Da Sesto	chef antipasto salad		12
Romaine, spring mix, ham, salami, provolone, tomato, cucumber, black olives, balsamic vinaigrette			
Insalata Vegetali	grilled vegetable salad		13
Romaine, grilled zucchini, eggplant, red peppers, artichokes, asiago cheese, black olives, balsamic vinaigrette			
Insalata Con Filetto	grilled sirloin steak salad		14
Romaine, spring mix, steak, tomatoes, cucumbers, house made gorgonzola dressing			
Insalata Del Fresca al Pollo	chicken spinach salad		13
Grilled chicken, spinach, gorgonzola cheese, mandarin oranges, toasted almonds, honey, house made balsamic vinaigrette			

ANTIPASTI - APPETIZERS - SMALL PLATES / SHARING

Antipasto Misto 6.5 +
Have it *your* way. Have fun creating your own antipasto board choosing items from our custom antipasto order sheet. A truly unique antipasto experience starting at \$6.5 per person.

Oliva Ascolana 12
A delicacy from Mamma Angela's home-town of Ascoli Piceno: Large green olives stuffed with four meats and parmesan cheese then breaded and fried.

Olive Miste 6
Olive medley with Italian seasoning

Pane all'aglio 7
Garlic Bread

Pane all'aglio e Mozzarella 8
Garlic bread with melted mozzarella and tomato sauce

Bruschetta Romana 9
Toasted bread served with chopped tomatoes, olive oil, garlic and pesto

Prosciutto di Parma, Parmigiano Reggiano, Mozzarella Fresca e Pomodori Secchi 12
Italian cured ham, parmesan, fresh mozzarella, sundried tomato and kalamata olives with a balsamic glaze

Burrata al Tartufo Nero e Bresaola 13
Black Truffle infused Burrata cheese and "Bresaola" cured beef on a bed of arugula with balsamic glaze

Mozzarella in Carrozza 13
Caprese Salad: Fresh mozzarella layered with tomato, cucumber, kalamata olives, spring mix and Sesto's pesto (Great appetizer for two)

Lumache al Pesto 11
Escargot with Sesto's Basil Pesto Genovese

Cozze al Limone, Rosse al Pomodoro, e Curry all'Annick 13
Mussels in a lemon garlic wine sauce, tomato sauce or Annick's Belgian Curry Wine Sauce

Gamberoni all'aglio 13
Eight large shrimp sautéed in a white wine, lemon, garlic and butter sauce

Brie e Lamponi al Forno con Crema al Balsamico 14
Baked Brie with prosciutto and fig jam

Calamari Fritti 13
Fried calamari served with our tomato and caper aioli sauce

Calamari alla Veneziana 16
Calamari sautéed with garlic in a light tomato and squid ink sauce

Spinaci e Pancetta a l'Aglio e Olio 8
Sautéed spinach, pancetta, oil and garlic

Salsiccia con Cipolla e Peperone 10
Sausage, onions and peppers

MINESTRA FATTA IN CASA – HOMEMADE SOUP

Minestrone or **Soup of the day**

Cup 4

Bowl 6

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

La Piccata	Creamy Lemon, capers, white wine sauce, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli		
	Vitello - Veal		17
	Pollo - Chicken		16
La Marsala	Creamy Marsala wine and mushroom sauce, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli		
	Vitello - Veal		17
	Pollo - Chicken		16
	Filetto - Center cut sirloin steak		19
La Parmigiana	Breaded and topped with Napoletana sauce and mozzarella cheese, served with your choice of fresh linguine, vegetables and potatoes, spinach or broccoli		
	Vitello - Veal		17
	Pollo - Chicken		16
Vitello al Nonno Vincenzo			19
	Veal in a white wine sauce with artichokes, roasted red peppers and black olives served with fettuccine		
Fagotto di Vitello			22
	Veal pouch stuffed with sausage, ham, pancetta, mushroom, spinach, and asiago cheese served with angel hair and Napoletana sauce		

CONTORNI - SIDES

Polpette	Homemade meatballs served in our tomato sauce	Two 6	One 3
Salsiccia	Italian sausage served in our tomato sauce		6
Lobster Tail			15
Belgian Fries			4
Sautéed Spinach			4
Broccoli			4
Roasted Potatoes			4
Grilled Eggplant			3
Grilled Zucchini			3
Roasted red Peppers			3

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

Mosselen-Friet alla Annick	18
Mrs. Ramadori's Belgian Mussel Pot and Fries: Mussels in a curry white wine sauce, served with Belgian fries	
Linguine al Pescatore - Bianco o Rosso	18
Clams and mussels in a garlic, white wine and lemon sauce or tomato sauce served over linguine	
Salmone Limone e Miele	18
Salmon filet in a caramelized onion, honey-lemon sauce served with vegetables and roasted potatoes	
Gamberoni Michelina	20
Large shrimp in a garlic lemon wine sauce served with fettuccine	
Misto di Pesce al "Jimmy V" con Fettuccine Integrale	19
Shrimp, scallops and calamari in a light spicy tomato sauce over whole wheat fettuccine	
Cioppino "Zuppa di Pesce" con cozze, vongole, salmone, gamberoni e aragosta	32
Seafood stew containing mussels, clams, salmon, shrimp and lobster in a light tomato broth and served with toasted bread.	
Risotto Milanese con Frutti Di Mare	33
Italian saffron risotto with lobster, shrimp and scallops	
Lobster Lorenzo	36
Two 6 oz lobster tails in lemon-butter white wine sauce served with fettuccine in an asiago cream sauce	

PASTA AL FORNO - OVEN BAKED PASTA

		½ size
Melanzane alla Parmiggiana - Eggplant Parmesan	11	15
Fried breaded eggplant layered with tomato sauce and mozzarella, served with linguini		
Lasagna Bolognese - Meat Lasagna	11	15
Meat filled lasagna in tomato sauce		
Cannelloni di Carne - Meat Cannelloni	11	15
Meat filled cannelloni in tomato sauce		
Manicotti Ricotta - Cheese Manicotti	11	15
Cheese filled manicotti in tomato sauce		

PASTA RIPIENA – STUFFED PASTA

Tortellini Formaggio alla Katia	13
Cheese filled tortellini in a vodka tomato cream sauce	
Ravioli di Formaggio Salsa Napoletana	13
Cheese filled ravioli in a classic tomato sauce	
Ravioli di Pollo e Provolone Ravioli alla Salvia	14
Ravioli filled with chicken and provolone cheese in a butter, sage white wine sauce	
Ravioli di Carne Salsa Napoletana	14
Ravioli filled with a blend of four meats, ricotta and parmesan cheese in our Napoletana sauce	
Ravioli di Funghi Salsa Pugliese	14
Ravioli filled with mushroom and cheese in a grilled vegetables and tomato sauce	
Ravioloni di Formaggio Gorgonzola e Pera con Salsa al Zafferano	14
Jumbo ravioli filled with Gorgonzola cheese and pears in a saffron white wine cream sauce	
Ravioli all’Aragosta con Salsa Gamberoni	17
Lobster filled ravioli in a shrimp and garlic cream sauce	

PANINI SANDWICH

CUSTOMIZE YOUR PANINI: Arugula/Tomato/Lettuce/Black Olives/Onions/Giardiniera. Fresh mozzarella \$3. Gorgonzola \$2.

Ciabatta alla Bistecca	(Not Available in Half size)	12
Steak, grilled onions, roasted red pepper, provolone cheese, spring mix, on Ciabatta bread		
Classico		10
Salami, capocilla, mortadella, provolone, arugula, tomato, Sesto’s basil pesto & Balsamic Vinaigrette		
Francesca		10
Tomato, fresh mozzarella, arugula, Fresh Basil, Sesto’s Basil pesto		
Di Lusso		10.5
Prosciutto, soppressata, parmiggiano, asiago, arugula, tomato, Sesto’s basil pesto		
Pollo e Peperone		10.5
Grilled chicken breast, roasted red peppers, provolone, Sesto’s sun-dried tomato pesto		
Vegetali Arrosti		10
Grilled zucchini, eggplant, red pepper, fontina cheese, arugula, balsamic vinaigrette		
Ciabatta Formaggio Brie e Pera		10
Brie cheese, pear, fig jam on a ciabatta bread		
Pollo Parmiggiana	(Not Available in Half size)	12
Breaded chicken breast, tomato sauce, mozzarella		
Vitello Milanese	(Not Available in Half size)	13
Breaded Veal, grilled eggplant, sundried tomato pesto, fresh mozzarella cheese		
Melanzane alla Parmiggiana		11
Breaded eggplant cutlet, tomato sauce, mozzarella		
Polpette		10
Italian meatball, tomato sauce, mozzarella cheese		
Salciccia, Peperoni e Cipolle		10
Italian sausage, onions, green peppers, mozzarella cheese, marinated		

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.

Spaghetti e Polpette	½ size 9 13	Pappardelle Amore Mio alla Norcina	½ size 11 15
Spaghetti with Napoletana sauce and 2 meatballs		Pappardelle in a light tomato sauce with porcini mushroom, sausage and A drizzle of olive oil	
Capelli D'angelo Sesto's Pesto	8 12	Capellini Napoletana	7 10
Angel Hair in Sesto's Basil Pesto Genovese		Angel hair pasta with our homemade tomato sauce	
Spaghetti Aglio e Olio	9 13	Rigatoni Bolognese	9 13
Spaghetti served in an oil and garlic sauce		Rigatoni served with our homemade meat sauce	
Puttanesca Alla Francesca	10 14	Penne Arrabbiata	9 13
Spaghetti served in tomato sauce with kalamata olives, capers, anchovies, garlic and roasted red peppers		Penne served with our spicy tomato sauce	
Fettuccine Alfredo	9 13	Pappardelle Mamma Angela	10 14
Fettuccine served in a traditional Alfredo cream sauce		Pappardelle served in a white wine cream sauce, capers, mushrooms, ham, Italian sausage and pancetta	
Bucatini Amatriciana	9 13	Gnocchi Gorgonzola	10 14
Bucatini pasta with our sautéed guanciale, pancetta and Napoletana sauce		Potato gnocchi served in a creamy gorgonzola cheese sauce	
Fusilli alla Katia	9 13	Spaghetti Carbonara	9 13
Fusilli served in our tomato cream vodka sauce		Traditional sauce made with egg, pancetta and Romano cheese	
Penne alla Sesto	10 14	Risotto Milanese	9 13
Penne served in cream sauce with sundried tomatoes, onions, and mushrooms		Italian arborio rice with onions, chicken broth and saffron	
Linguine Pollo Aglio e Broccoli	10 14		
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

Al Formaggio	Mozzarella cheese and tomato sauce	11
Margherita	Fresh tomato, fresh mozzarella cheese, Sesto's basil pesto	12
Sesto's Pesto	Sesto's basil pesto, fresh mozzarella cheese, arugula	12
Salsiccia	Italian sausage mozzarella cheese and tomato sauce	12
Prosciutto	Prosciutto, arugula, black olives, mozzarella & gorgonzola cheese, tomato sauce	12
Bianca	Prosciutto, mozzarella & gorgonzola cheese, figs, arugula, bechamel sauce	12
Vegetariana	Grilled vegetables, mushrooms, black olives, mozzarella cheese, tomato sauce	13

CAFFE, TE A BEVANDE



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

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