bringing a little bit of italy to your neighborhood



RESTAURANT & CATERING MENU

GOLDEN VALLEY | EDINA



LUNCH ONLY / SERVED 11 AM - 4 PM

SPECIALTY SANDWICHES

Served with Kettle Chips. Substitute a Side Caesar or Mixed Green Salad \$3 Gluten-Free Bread \$2

TOASTED SPI ENDIDO

Roast turkey, fried egg, bacon, tomato, provolone, romaine, vinaigrette, aioli on toasted baguette 15.50

HOT ITAL TAN

Genoa salami, ham, provolone, roasted peppers, pepperoncini, lettuce, tomato, vinaigrette, on toasted baguette 15.50

DELI CASE SANDWICHES

TURKEY BACON CLUB

Roast turkey, bacon, tomato, provolone, romaine, vinaigrette, aioli on baguette 15.50

VEGETABLE & CHÈVRE

Bell pepper, tomato, onion, arugula, basil, cucumber, greens, provolone, vinaigrette on multigrain 13.50

ROAST TURKEY AVOCADO

Tomato, provolone, red onion, greens, aioli on multigrain 14.50

GRILLED CHICKEN & BRIE

House-made cherry mostarda, sliced apple, greens on multigrain 14.50

SOUP & SALAD COMBO

House-made Salad + Cup of Soup Make it a Bowl of Soup

13.50

15.50

SOUP

Cup \$6.50 / Bowl \$9.50 / Famiglia (2 Qts) \$32 ~ Famiglia-Style serves 4-6

TUSCAN CHICKEN

FEATURED SOUP

SWEETS

SEBASTIAN JOE'S ICE CREAM

Visit the ice cream case for our selection 2 scoops ~ 4 / 3 scoops ~ 5

COOKIES

Salted Caramel **()**, Lemon Blueberry, Chocolate Chunk, Zoe's Crush 🕝 3.50 / 37 dozen

TIRAMISU

Layers of ladyfinger cookies, moscarpone, sponge cake, espresso and cocoa powder 6 Whole Tiramisu (9 pieces) 50

BARS

Peruvian Chocolate Brownie, Toffee Crunch Blondie, Marshmallow & Sea-Salt @ Honduran Chocolate Brownie @ 3.75 / 40 dozen

G GLUTEN-FREE ♥ VEGAN ♥ CONTAINS NUTS

Due to the handcrafted nature of our menu items and shared preparation/cooking areas, we cannot assure you that our restaurant environment or any item will be completely free of gluten, nuts or any other allergens. We will do the best we can to accommodate your request, but it is important that you know that D'Amico & Sons is not a gluten-free environment nor an allergen-free environment. We use the "Big Eight" (peanuts, tree nuts, soy, milk, egg, shellfish, wheat/gluten) in our restaurants, so while we try our best, we cannot eliminate all risk of cross-contamination (or cross-contact) with your menu selection. Prices subject to change. Item availability varies by location.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. --Minnesota Department of Health

SIGNATURE SALADS

ITALIAN CHOPPED ANTIPASTO SALAD

Salami, provolone, kalamata olives, roasted peppers, red onion, garbanzo beans, tomatoes, pecorino, pepperoncini, greens, vinaigrette 🕑 15.50 / famiglia 57

QUINOA, KALE & VEGETABLE BOWL

With Grilled Chicken, feta and aioli 16 / famiglia 60 With 6oz Fresh Grilled Salmon, feta and pesto **O** 19.50 / famiglia 71

CHICKEN COBB WITH AVOCADO DRESSING

Hard cooked egg, bacon, pickled red onion, tomato, greens, gorgonzola 🕝 16.50/famiglia 62

GRILLED CHICKEN CAESAR

House-made Caesar dressing, croutons, pecorino 16.50 / famiglia 62

GRILLED CHICKEN MIXED GREEN

House-made vinaigrette, grape tomato, pecorino 🕝 16.50 / famiglia 62

BALSAMIC CHICKEN WITH STRAWBERRIES

Goat cheese, walnuts, greens, balsamic vinaigrette 🕅 🎯 16.50 / famiglia 62

HOUSE-MADE SALADS

Famiglia-Style Salads serve 4-8

BURRATA WITH BABY HEIRLOOM TOMATO SALAD

Greens, basil, olive oil, balsamic glaze 🕝 14.50 / famiglia 52

FRESH MOZZARELLA & VEGETABLE SALAD

Grape tomato, asparagus, ceci beans, carrot, cucumber, onion, romesco sauce almonds in romesco **Q (**13.50/famiglia 50

QUINOA, KALE & VEGETABLE BOWL

Scallion, bell pepper, carrot, mint, feta, vinaigrette **G** 12.50 / famiglia 47

MEDITERRANEAN TUNA SALAD

Diced red bell pepper, tomato, cucumber, red onion, aioli 🕝 13.50 / famiglia 50

CHICKEN WITH DRIED CHERRIES

Rotini pasta, almonds, celery, onion, poppyseed dressing 🔇 12.50 / famiglia 47

CHICKEN GORGONZOLA

Rotini pasta, smoked bacon, tomato, spinach, gorgonzola dressing 12.50 / famiglia 47

CAESAR SALAD

House-made Caesar dressing, croutons, pecorino 12.50 / famiglia 47

MIXED GREEN SALAD

House-made red wine vinaigrette, tomato, pecorino **G** 12.50 / famiglia 47

SEASONAL FRESH FRUIT & BERRIES

Seasonal fresh cut fruit with melons, grapes and berries **G V** 12 / famiglia 45

SALAD SAMPLER

Choose any 3 of our House-made salads 16.50 / famiglia 62

PIZZA

Add a Side Caesar or Mixed Green Salad \$4 / Gluten-free pizza crust \$2

ARTICHOKE AND FETA

Kalamata olives, roasted peppers, red onion, mozzarella, tomato sauce, pepperoncini 15.50

ROMAN GLADIATOR

Ham, pepperoni, sausage, pepperoncini, mozzarella, tomato sauce, pecorino 16.50

NEAPOLITAN

Fresh mozzarella, tomato sauce, basil, pecorino 15.50

PARMA

Prosciutto, parmesan cream sauce, arugula, fresh tomato, rosemary, mozzarella, pecorino 16.50

PEPPERONI

Tomato sauce, mozzarella, pecorino 16.50

CALABRESE SAUSAGE

Roasted peppers, fresh mozzarella, tomato sauce, pecorino 16.50

PASTA

Add a Side Caesar or Mixed Green Salad \$4 Gluten-free pasta add \$2 individual / \$8 famiglia-style Famiglia-Style Pastas serve 4-8

FETTUCINE ALFREDO

Classic parmesan cream sauce 14.50 / famiglia 54 Add chicken and asparagus 16.50 / famiglia 62

SPAGHETTI NAPOLITANA

Marinara, ricotta, pecorino 14.50 / famiglia 54

CHICKEN PENNE

Tomato, arugula, roasted peppers, cream, balsamic, chili flakes 16.50 / famiglia 62

GARLIC SHRIMP SPAGHETTI

Toasted breadcrumbs, garlic butter, basil, chili flakes 18.50 / famiglia 71

SPAGHETTI & MEATBALLS

All-beef Sicilian meatballs, marinara, pecorino 16.50 / famiglia 62

CALABRESE SAUSAGE PENNE

Tomato, cream, pecorino, white wine 16.50 / famiglia 62

MUSHROOM AND BACON FETTUCINE

Parmesan cream sauce, onion, sage 16.50 / famiglia 62

SERVED 4 PM - CLOSE

SPECIALTY ENTREES

Add a Side Caesar or Mixed Green Salad \$4 Famiglia-Style serves 4-6 and are available for take-out and delivery

GRILLED NORWEGIAN SALMON

Served with asparagus, vegetable quinoa, and topped with house-made pesto **()** (G) 18.50 / famiglia 71

HOUSE-MADE LASAGNA BOLOGNESE

Calabrese sausage, ground beef, ricotta, mozzarella, provolone, marinara 18.50 / famiglia 71

CHICKEN PARMIGIANA

Topped with melted mozzarella and provolone, served with spaghetti marinara 18.50 / famiglia 71

TUSCAN POT ROAST WITH MUSHROOM RISOTTO **G**

Braised Certified Angus beef, red wine sauce, cremini mushrooms 19.50 / famiglia 74

SERVED ALL-DAY

KIDS MENU \$9.50

Includes milk or lemonade and a scoop of ice cream Gluten-free bread, pizza crust or pasta \$2.

FLATBREAD

10 years

°& IInder

Choice of pepperoni, sausage or cheese

GRILLED CHEESE

SPAGHETTI OR PENNE

Choice of tomato sauce, butter or parmesan cream sauce

ROTINI MAC & CHEESE

Curly pasta with classic cheese sauce

Mild Provolone

SODA MENU

SPRING GROVE SODAS 3

Cream Soda Rootbeer Lemon Sour Orange Black Cherry

SAN PELLEGRINO 3

Limonata Blood Orange Grapefruit

SAN PELLEGRINO 3.50

1/2 Liter Sparkling

PURE LEAF TEA 3.50

Unsweetened Lemon

KEVITA KOMBUCHA 3.50

Pineapple Peach Ginger

LA CROIX 2.25

Lemon Lime Orange Grapefruit

CANNED SODA 2

Coke, Sprite, Diet Coke

REFILLABLE LEMONADE OR BREWED ICE TEA 2.75

WINE MENU

white

HALF WINE BOTTLE / 375ML

red

WHITEHAVEN, New Zealand Sauvignon Blanc 13

Hints of grapefruit and lemongrass, smooth and well balanced

JOSH, California Chardonnay 13 Citrus, honey, a touch of oak

'J', California Pinot Noir 13

Black cherry, blueberry, and blackberry jam with spicy hints of lavender and clove

JOSH, California Cabernet 13

Black cherries and blackberries accented by vanilla and toasty oak

white

FULL WINE BOTTLE / 750ML

red

BANFI, San Angelo Pinot Grigio

A Tuscan Pinot Grigio with flavors of pear, banana, peach, anise and honey

10 gls / 24 btl

DECOY, California, Sauvignon Blanc

Summer melon and citris notes

11 gls **/ 26** btl

SONOMA-CUTRER, Russian River Ranches Chardonnay

Zesty lemon, green apple, and barrel spice **11** als **/ 26** btl

BONTERRA VINEYARDS, Mendocino County Cabernet Sauvignon

Bright cherry, currant, raspberry, oak and vanilla **10** gls **/ 24** btl

BANFI, Chianti Classic

Intense notes of cherries, plums and violets **11** gls **/ 26** btl

DECOY, California, Pinot Noir

Black cherry, currant, strawberry and spice $$12\ gls\,/\,28\ btl$

CATERING

APPETIZER PLATTERS

***** = 48 HOUR NOTICE IS REQUIRED | Serves 12-16 unless specified All platters are served cold unless otherwise specified

* STROMBOLI

Rolled, baked and sliced into 20 pieces Served cold with house-made dressing

..... Stromboli Platters

ITALIAN MEATS

Calabrese sausage, Genoa salami. roasted peppers, tomato, ricotta, provolone and mozzarella 60

FLORENTINE CHICKEN

Sautéed baby spinach, roasted peppers, mozzarella, pecorino, ricotta and provolone 60

VEGETABLE

Tomatoes, mozzarella, ricotta, spinach, artichoke, roasted peppers and provolone 60

*** WHOLE BEFF TENDERLOIN**

Sliced and served cold with rolls and House-made horseradish aioli 230

MEATBALLS

All-beef Sicilian meatballs served with your choice of marinara or parmesan cream sauce. 18 pieces (Served Hot) 45 Add additional meatballs / 6 pieces 18

* GRILLED SHRIMP & ASPARAGUS

Served with D'Amico & Sons aioli **G** (32 shrimp) 88

*** ANTIPASTO TASTING**

An assortment of salami, ham, gorgonzola spread, provolone, chevre spread, and caprese salad **G** 67

* ROASTED VEGETABLES

Asparagus, mushrooms, bell pepper, tomato, artichoke, and baby potatoes. Served with D'Amico & Sons gioli G 67

***** GRILLED ASPARAGUS

Parmesan cream sauce and lemon \mathbf{G} 62

***** SEASONAL FRESH FRUIT BOWL

Seasonal fresh cut fruit with melons. arapes and berries **G** 44

*** ITALIAN CHEESE AND FRUIT**

Gorgonzola spread, fresh mozzarella, provolone, strawberries and grapes 62

SALAD SAMPLER PLATTER (SERVES 4-8)

Choose any three of our case salads with rolls and butter 62

SANDWICH PLATTERS:

Sandwich Sampler (Serves 8 - 16) An assortment of 8 sandwiches Served with 10 bags of kettle chips \$99

TURKEY BACON CLUB

Roast turkey, bacon, tomato, provolone, romaine, vinaigrette, aioli on baguette

VEGETABLE & CHÉVRE

Bell pepper, tomato, onion, arugula, basil, cucumber, greens, provolone, vinaigrette on multi-grain

ROAST TURKEY

Tomato, provolone, red onion, greens, aioli on multigrain

GRILLED CHICKEN & BRIE

House-made cherry mostarda, sliced apples, greens on multigrain

HOT BUFFETS

MINIMUM ORDER OF 10

Ready to serve meals complete with Caesar salad and assorted cookies \$21 PER PERSON

SPAGHETTI AND MEATBALLS

All-beef Sicilian meatballs, marinara, pecorino

GRILLED NORWEGIAN SALMON

Served with asparagus, vegetable quinoa and house-made pesto 🔇 🕝

CHICKEN PARMIGIANA

Served with spaghetti marinara

HOUSE-MADE LASAGNA BOLOGNESE

Calabrese sausage, ground beef, ricotta, mozzarella, provolone and marinara

Buffets are priced per person. For added convenience, disposable plates, napkins and cutlery are included along with all the necessary serving utensils

AVOCADO

CATERING

BOX LUNCHES

SANDWICH

Box Lunch includes Sandwich, Kettle Potato Chips, Fresh Fruit Cup and a Cookie Gluten-free Bread add \$2

GRILLED CHICKEN & BRIE 17

HOT ITALIAN 18 (SERVED COLD)

ROAST TURKEY AVOCADO 17

VEGETABLE & CHÈVRE 17

TURKEY BACON CLUB 18

HOUSE-MADE SALADS

Box Lunch includes Salad, Kettle Potato Chips, Fresh Fruit Cup and a Cookie

BURRATA WITH BABY HEIRLOOM TOMATOES © 17

FRESH MOZZARELLA AND VEGETABLE WITH ROMESCO SAUCE **© ©** 17

QUINOA KALE AND VEGETABLE BOWL © 17

> MEDITERRANEAN TUNA SALAD © 17

CHICKEN WITH DRIED CHERRIES PASTA SALAD © 17

CHICKEN GORGONZOLA PASTA SALAD 17

CAESAR SALAD 17

MIXED GREENS SALAD @ 17

HOUSE-MADE SALAD SAMPLER Choose any 3 House-made salads \$18

SIGNATURE SALADS

Box Lunch includes Salad, Kettle Potato Chips, Fresh Fruit Cup and a Cookie

ITALIAN CHOPPED ANTIPASTO SALAD @ 18

QUINOA, KALE AND VEGETABLES WITH GRILLED CHICKEN © 18

QUINOA, KALE AND VEGETABLES WITH FRESH GRILLED SALMON © 21

MIXED GREENS WITH SALMON @ 21

BALSAMIC CHICKEN AND STRAWBERRIES **© ©** 18

CHICKEN COBB WITH AVOCADO DRESSING © 18

> GRILLED CHICKEN CAESAR SALAD 18

GRILLED CHICKEN WITH MIXED GREENS © 18

CAESAR WITH SALMON @ 21

NAPKINS AND CUTLERY ARE INCLUDED IN EACH BOX



It began in 1954. Arturo D'Amico, a first-generation Italian-American, opened D'Amico's Restaurant in Ohio with his industrious wife Helen. Young sons Richard and Larry grew up in the house next door — and in the restaurant itself. In time, the boys moved to Minneapolis and opened their own restaurants, inspired by their passion for quality and their love of all things Italian. D'Amico & Sons proudly offers high-quality food at affordable prices. Virtually everything is housemade from scratch with the freshest and most natural products available.

WE LOOK FORWARD TO SERVING YOU AT OUR NEAREST NEIGHBORHOOD LOCATIONS

EDINA 3948 W. 50th St. 952-926-1187

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NICOLLET MALL DOWNTOWN MPLS 555 Nicollet Mall 612-342-2700 GOLDEN VALLEY 7804 Olson Memorial Hwy 763-546-1166

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Menus may vary by location



HEAVENLY GOOD FOOD CREATED FROM SCRATCH USING THE FRESHEST, NATURAL INGREDIENTS



Vino D'Amici

\$10

Order one of our house wines, and we'll keep it generously filled throughout your meal.

CHIANTI, PINOT GRIGIO OR ROSÈ

We also offer wines by the glass and bottle.

BOTTOMLESS CRAFT BEER \$10

Order one of our local, craft beers, and we'll keep it generously filled throughout your meal.