

Specialty Hero Sandwiches

#1 Blanco E'Rosso	9	#11 Milano	9.50
Fresh handmade mozzarella, tomatoes, basil, EVOO		Capicola, shavings of fontinella cheese, anchovies, EVOO	
#2 Don Orazio	9.50	#12 Marchigiano	9.50
Hot capicola, fresh handmade mozzarella, sun dried peppers, EVOO "An offer that can't be refused"		Sun dried peppers, Italian porkette, sharp provolone, broccoli rabe, EVOO	
#3 Rocky Marciano	9.50	#13 Contessa Gallo	9.50
Hot sopressata, sharp provolone cheese, roasted red peppers, EVOO		Imported Swiss Lorraine, turkey breast, sun dried peppers, for a beautiful figure, EVOO	
#4 DaVinci	9.50	#14 Mama's Meatball Parmigiana	9.75
Salami, sopressata, fresh handmade mozzarella, sun dried and roasted red peppers, EVOO		Meatballs and marinara sauce, topped with melted muenster and mozzarella cheese blend	
#5 Bocelli	9.50	#15 Chicken Parmigiana	9.75
Handmade smoked mozzarella, prosciutto, mortadella, capicola, EVOO		Fried chicken breast topped with marinara and melted muenster and mozzarella cheese blend	
#6 San Benedetto	9.50	#16 Eggplant Parmigiana	9.75
Roasted Red Peppers, handmade mozzarella, chicken cutlet, broccoli rabe, EVOO		Fried eggplant topped with marinara and melted muenster and mozzarella cheese blend	
#7 Americana	8.50	#17 Joel Special	9
Ham with Swiss cheese, tomatoes, EVOO		Generous portion of prosciutto and fresh ricotta cheese, EVOO	
#8 DaCurzi	9.50	#18 DaPaulie	9.50
Prosciutto, sopressata, roasted red peppers, handmade mozzarella, EVOO		Fried eggplant, fresh handmade mozzarella, sun dried peppers, basil, EVOO	
#9 Italian Combo	10	#19 The Dante	11
Mortadella, parma cotto ham, genoa salami, capicola, sliced mild provolone cheese, EVOO		Grilled eggplant, roasted red peppers, grilled olives, marinated mushrooms, marinated artichokes and mild provolone cheese, EVOO	
#10 The Politician	8.50	#20 Sausage, Peppers & Onions	10
Full of bologna! Your choice of cheese, EVOO			

Authentic Italiana Family Style Dinner For Two 45

"Nonna's Sunday Dinner" Available after 5pm Thursday - Saturday and all day Sunday

Insalata Italiana Tradizionale
Cavatelli with sweet sausage, meatballs, short ribs and braciolo

ANTIPASTI della CASA	Fontinella	18
Prosciutto	Gran Cru	
Cappicola	Sundried sweet peppers	
Hot sausage/sopressata	Oil cured olives	
Mozzarella with prosciutto		

FORMAGGI della CASA

Best served with Red Wine

Percorino Romano - locatelli sharp sheep's milk cheese imported from Italy

Ubriaco - Italian for "drunk" a sweet cow's milk cheese soaked in red wine for up to 72 hours

Prima donna forte - aged 2 years it is a cross between gouda and parmigiano

Piave vecchio - a creamy, less aged cousin of parmigiano reggiano

18

Best served with White Wine

Provoletti Aurricchio - imported sharp provolone

Red pepper table cheese - creamy sheep milk cheese infused with red pepper

Gran Cru - sweet tasting sheep cheese with balanced texture

Raschera - little known cow's milk cheese, rich and creamy notes



Lewes Location
101 2nd Street
Lewes, DE
302.703.3090

Bakery Location
Village of Five Pts.
Lewes, DE
302.703.3090

Rehoboth Location
33A Baltimore Ave.
Rehoboth Beach, DE
302.703.3090

Coastal Highway
19724 Coastal Hwy.
Rehoboth Beach, DE
302.703.3090

Holiday Inn at 67th St Oceanside
Ocean City, MD 21842
302.703.3090

info@TouchOfItaly.com

ANTIPASTI

Torre di Melanzane

Lightly breaded flash fried eggplant, layered with ricotta, tomato sauce and topped with mozzarella cheese

Ravioli di Zucca

Hand-crafted pumpkin ravioli sauteed in a brown butter and fresh sage sauce accompanied with sweet Italian sausage

Gnocchi Quattro Formaggi

Handmade ricotta potato gnocchi tossed with gorgonzola, fontina, provolone and fresh ricotta cheeses, topped with pecorino romano and breadcrumbs, baked to perfection

Bocconcini con Prosciutto

Three velvety handmade mozzarella balls wrapped in prosciutto, pan seared with a hint of rosemary and EVOO

Chivalade

Lamb sausage with pecorino romano cheese and parsley handmade by the famous butcher shop on Arthur Avenue in the Bronx, grilled and served on a bed of broccoli rabe

Bagna Cauda

Wood fired Italian cheeses with a hint of white wine and garlic cloves melted together and accompanied with toasted grissini

Calamari Fritti

Lightly dusted calamari with a side of our Fra' diavola sauce

Polpette della Mamma

Handrolled meatballs and topped with our homemade marinara sauce and fresh seasoned ricotta

Polpette

Veal, pork and beef meatballs are hand rolled then flash fried and tossed with caramelized peppers, onions and Italian long hot peppers

Salsiccia con Peperoni e Cipolle

Your choice of hot or sweet Italian sausage, roasted with a beautiful mix of peppers and onions

Pane alle Olive

Slices of oil cured, hand rolled, black olive bread served with warm, fresh ricotta, drizzled with EVOO

INSALATA

Insalata Cesare

Fresh romaine, Caesar dressing, shaved Parmigiano Reggiano and homemade semolina croutons w/ Grilled Chicken 14

Insalata di Rucola

Fresh arugula, sliced red onion, marinated artichokes, candied walnuts, balsamic vinaigrette

Insalata Mista

Fresh spring mix lettuce topped with strawberries, candied walnuts, goat cheese and house dressing

Insalata Italiana Tradizionale

Fresh iceberg, tomatoes, kalamata olives, raw onions, balsamic vinegar and EVOO

Insalata Caprese

Our own handmade fresh mozzarella with sliced fresh tomatoes topped with basil and drizzled with EVOO

ZUPPA

Scarola e Fagioli 6

Zuppa del Giorno 7

LE PIZZE

- 9 Prepared well done in our 800 degree wood fired oven handmade "00" tipo dough is then layered with our handmade mozzarella and only the finest ingredients from both the Old World and the New.
- 8

Insalata Prosciutto

Prepared in our wood fire oven handmade "00" Tipo Dough is then layered with thinly sliced imported prosciutto, arugula & shaved Parmigiano Reggiano, finished with drizzled EVOO & balsamic vinegar, served room temperature

Fiaschetto

Handmade mozzarella, mushrooms, prosciutto, artichokes, tomato sauce, grated Italian cheese, basil, EVOO

Al Bianco With Anchovies 15 Without 13

Handmade mozzarella, ricotta, oregano, grated Italian cheese, basil, EVOO

Campagnola

Handmade mozzarella, tomato sauce, Italian sausage, peppers and onions, EVOO

Alla Sopressata

Handmade mozzarella, tomato sauce, sopressata, fresh thinly sliced mushrooms, grated Italian cheese, basil, EVOO

Alla Salsiccia

Handmade mozzarella, tomato sauce, Italian sausage, grated Italian cheese, basil, EVOO

San Marzano

Handmade mozzarella, tomato sauce, grated Italian cheese, basil, EVOO

Il Migliore

Handmade smoked mozzarella, broccoli rabe, sausage, garlic, grated Italian cheese, EVOO

Padrino

Parma cotta ham, tomato sauce, fontinella, sharp provolone, fresh spinach, garlic, EVOO

Focaccia Robiola Deluxe

Created by *Ciro Verdi*, owner of the historic "Da *Ciro Ristorante*" in NYC. Crispy thin focaccia, filled with robiola cheese, oven-dried tomatoes, arugula and prosciutto, drizzled with white truffle oil.

CALZONI

Napoletano

Handmade mozzarella, sopressata, grated Italian cheese, basil, EVOO

Verdure Bianche

Handmade mozzarella, spinach, mushrooms, black olives, roasted red peppers, grated Italian cheese, basil, EVOO

Tutto Bianco

Handmade mozzarella, ricotta, oregano, grated Italian cheese, EVOO

CONTORNI

Vegetables are sautéed with garlic and EVOO

Broccoli Rabe 8

Escarole & Beans 7

Spinaci 7

Potato & Peppers 8

PRIMI PIATTI

Pasta con Salsiccia

Orecchiette pasta with Italian sausage and broccoli rabe sautéed in garlic and EVOO

Ravioli

Borgatti's hand-crafted cheese ravioli in our homemade tomato basil sauce, topped with a dollop of fresh ricotta

Tagliatelle Alfredo

Light Parmigiano Reggiano cream sauce topped with seared pancetta and shaved asiago cheese

Tagliatelle alla Bolognese

Fresh imported Tagliatelle pasta tossed in our classic meat sauce topped with freshly grated Parmigiano Reggiano and basil

Pesce Fra' diavolo

Shrimp, clams, mussels and calamari sauteed in a spicy hot marinara tossed with fresh tagliatelle

Gnocchi Calciano

Light as a feather potato gnocchi, simply tossed with tomato basil sauce and a dollop of fresh ricotta

SECONDI PIATTI

Pollo al Taleggio

Italian breaded chicken cutlet pan-seared with melted taleggio, topped with prosciutto di Parma in a white wine Italian herb sauce

Salmone Oregonata

Roasted in our wood fired oven, topped with warm caponata, accompanied with escarole and beans

Filetto di Manzo alla Griglia

Fire-grilled hanger steak with Italian seasoning, served with sauteed peppers & onions, and broccoli rabe

Costoletta di Vitello

Porterhouse Veal Chop roasted to a medium temperature in our wood fired oven, seasoned with Italian herbs and EVOO, accompanied with escarole and beans

Pollo alla Contadina

Oven roasted chicken on the bone with sweet Italian sausage sauteed with pepper, onions and potato, EVOO and rosemary

Specialita della Casa

Pollo alla Parmigiana

Breaded chicken cutlet pan-seared and topped with melted muenster cheese blend and tomato sauce, side of tagliolini pasta

Pesto Avellinesi

Fusilli prepared with our homemade pignoli lemon basil pesto, tossed with grilled portabello mushrooms and cherry tomatoes

with grilled chicken 17 with grilled shrimp 19

Braciole con Cavatelli

Flank steak stuffed with mozzarella, raisins, pignoli nuts and herbs, slow braised in our red sauce

Tagliolini alle vongole

Prepared with an assortment of whole and chopped little neck clams