

Don CHEECH

EST. 2021

WINES BY THE GLASS

WHITE

- Pinot Grigio** - Il Cavaliere Friuli, DOC Italy 12/45
- Gavi** - Principe Gasco di Bisio, Piedmont, Italy 2019 14/48
- Sauvignon Blanc** - Biscaye Baie - Cotes De Gascogne France 2020 12/45
- Chardonnay** - Simonnet Febvre, Dos Lyres de Chardonnay, France 2019 14/48
- Rose** - Fleurs de Prairie, Cotes de Provence, France 2021 12/48

RED

- Vino Nobile di Montepulciano** - Baiocchi 100% Sangiovese, Tuscany, Italy 2018 16/58
- Super Tuscan Organic** - Renieri Invetros. Blend of Merlot, Sangiovese, Cab. 16/58
- Cabernet Sauvignon** - Black Station, California 2020 13/45
- Pinot Noir** - Comtesse Marion, France, USA 2022 14/52
- Malbec** - 18 Carmenere, Chile 2018 12/45

NEGRONI LIST

MASSIMO'S NEGRONI

- Hendricks gin, Carpano Antica sweet vermouth, Campari, Orange Peel \$19 -

CLASSIC NEGRONI - Campari, Gin, Sweet Vermouth, Orange peel \$17

NEGRONI SBAGLIATO - Sweet Vermouth, Campari, Prosecco, orange slice \$16

MONTENEGRONI - Amaro Montenegro, Aperol, Gin, Orange peel \$18

APEROL NEGRONI - Aperol, Gin, Sweet Vermouth \$17

BOULEVARDIER - Bourbon, Campari, Sweet Vermouth \$17

SMOKY NEGRONI - Mezcal, Campari, Sweet Vermouth, lemon peel \$17

COCKTAILS

ITALIAN MARGARITA - Tequila Blanco, Campari, Fresh Squeezed Lime Juice, Muddled Orange Wedge, Slow Cooked Orange Syrup, Pink Peppercorns \$17

WINTER WHITE COSMOPOLITAN - Kettle One vodka, triple sec, fresh lime juice, white cranberry juice \$17

SALTED CARAMEL MARTINI - Stoli Caramel vodka, and Rum Chata \$17

PALOMA - Casa Amigo Blanco Tequila, fresh lime juice, grapefruit juice, club soda, pinch of sugar \$18

CUBAN OLD FASHIONED - Bulleit Bourbon, Slow Tabaco- Cinnamon Syrup, Orange & Angostura Bitters, Orange Peel and Burned Cinnamon \$17

PIMM'S LEMONADE FIZZ - Pimm's Cup flavored Gin, Fresh Lemon Juice, Prosecco, Cucumber slices \$17

ESPRESSO MARTINI - Stoly Vanilla, Kahlua, Creme de Cacao Liqueur, Espresso shot \$18

CRANBERRY ORANGE GIMLET - Tito's vodka, fresh lime juice, simple syrup, fresh cranberries & orange \$17

APPETIZERS

MEATS & CHEESE ANTIPASTO FOR 2

- Prosciutto Di Parma, Hot Sopressata, Capicollo, Mortadella, Sharp Provolone, Parmigiano, fig jam, olives \$38 -

BUFALA MOZZARELLA & PROSCIUTTO

- Fresh Bufala mozzarella, Prosciutto di Parma, cherry tomatoes, fresh basil, \$18 -

OLD SCHOOL MEATBALLS

- SICURELLI'S meatball blend, pecorino Romano, provolone center, marinara sauce, topped with ricotta & basil \$17 -

FRIED CALAMARI & CHERRY PEPPERS

- Fried Calamari sautéed with hot red cherry peppers, garlic and onions, marinara sauce \$19 -

BAKED CLAM DUO

- Clams Oreganata: Toasted bread crumb, fresh herbs, garlic (5) Clams Casino: Shallots, pancetta, garlic, bell pepper (5) \$19 -

GARLIC BREAD & PROSCIUTTO BRUSHETTA FLATBREAD

- Prosciutto di Parma, crushed garlic, fresh rosemary, grated parmigiano, tomato bruschetta \$21 -

STUFFED LONG HOTS

- Ground beef and Sausage, provolone, grated parmigiano, pecorino romano \$22 -

CHEECH'S TRIPE

- Tender tripe braised with tomatoes, celery, carrots, potatoes, peas & Parmesan cheese \$18 -

NONNO'S ROASTED PEPPERS & ANCHOVIES

- Roasted red & yellow peppers, marinated Spanish white anchovies, capers, garlic, toasted breadcrumbs, EVO \$18 -

SHRIMP OREGANATA

- Shrimp (4), Italian flavored bread crumb, baby arugula shaved fennel and fresh orange segments \$21 -

CHEECH'S SALAD

- Mix greens, tomatoes, cucumber, red onions, roasted peppers, provolone, mozzarella, sopressata, peperoncini, olives \$18 -

CAESAR

- Classic Caesar dressing, grated Parmigiano, anchovy butter crostini \$17 -

DON TRICOLORE

- Endive, radicchio, arugula, artichokes hearts, shaved parmigiano, lemon & oil \$18 -

FOR YOUR SALADS OR PASTA: ADD SHRIMP \$2.5 EACH ADD CHICKEN \$10

GF V ESCAROLA & CANNELLINI SOUP

- VEGAN & GLUTEN FREE: Shredded escarole leaves, white cannellini beans, bay leaves, garlic, vegetable broth. \$14 -

GF V LENTIL MINESTRA

- VEGAN & GLUTEN FREE: Lentil soup, potatoes, carrots, celery, vegetable broth \$14 -

NONNA'S HEARTY CHICKEN SOUP

- Organic shredded chicken, cheese tortellini & winter vegetables soup \$15 -

PIZZA

PROSCIUTTO PIZZA

- Prosciutto, arugula, shaved Parmigiano, tomato Sauce, Mozzarella & Basil \$22 -

MARGHERITA PIZZA

- Tomato Sauce, Mozzarella, grated parmigiano & Basil \$18 -

GLUTEN FREE MARGHERITA

- Tomato Sauce, Mozzarella, grated parmigiano & Basil \$22 -

VEGAN MARGHERITA PIZZA

- Tomato Sauce, zucchini, mushrooms, artichokes, peppers & Basil \$25 -

SAUSAGE & CHERRY PEPPERS

- Tomato Sauce, Fresh Mozzarella, Crumbled sausage & hot cherry peppers \$21 -

BUFALA MOZZARELLA

- Topped with Fresh Bufala mozzarella, fresh cherry tomatoes and basil leaves \$23 -

SPICY & HONEY

- Fresh mozzarella, spicy sopressata, honey drizzle, tomato sauce, basil, \$22 -

PASTA

CHEECH'S SPAGHETTI AGLIO OLIO

- Extra virgin olive oil, garlic, fresh hot red chili peppers, anchovy oil, fresh parsley, toasted flavored breadcrumbs \$20 -

CREPE LASAGNA BOLOGNESE

- Thin crepes layered with bolognese meat sauce, mozzarella, besciamella sauce, grated Parmigiano \$26 -

FRESH FUSILLI CALABRESI CAMPAGNOLA

- Crumbled caramelized sweet Italian sausage, Porcini mushrooms, cremini mushrooms, broccoli rabe, fennel pollen, parmigiano, toasted Italian breadcrumb \$28 -

LINGUINE WHITE CLAMS SAUCE

- Baby clams, garlic, fresh clam juice, white wine, extra virgin olive oil, parsley, red chilly pepper flakes \$28 -

BLACK LINGUINE PESCATORA

- Fresh squid ink pasta, plum tomatoes, shrimp, clams, mussels, calamari, scallops, lobster broth. \$32 -

SPICY CAVATAPPI VODKA

- Spiral pasta, oven roasted tomato sauce, crispy Pancetta, Vodka, red chilly pepper flakes, heavy cream, grated Parmigiano \$26 -

PACCHERI GENOVESE (Short Rib Ragù)

- Large rigatoni with a Neapolitan Ragù of white wine braised Beef short ribs caramelized onions, celery, carrots \$28 -

BUCATINI MATRICIANA

- Crispy Guanciale (Jowl bacon) salty sharp Pecorino Romano, red chilly pepper flakes, onions, San Marzano tomatoes \$27 -

GNOCCHI SORRENTINA & BURRATA

- House made potato & spinach gnocchi, fresh cherry tomato sauce, creamy Burrata, fresh mozzarella, Sicilian oregano & fresh basil \$28 -

GF V VEGAN PENNE BASIL PESTO & CAULIFLOWER

- Gluten free penne, Basil pesto, toasted almonds, roasted cauliflower, vegan parmigiano, \$30 -

MAIN

SCARPARELLO

- Chicken on the bone, sweet sausages, wine lemon sauce, garlic, rosemary, peperoncini, sweet peppadew peppers, splash of red wine vinegar \$28 -

CHICKEN MARTINI

- Breast of chicken cutlets dipped in a grated parmigiano & breadcrumb mixture then sautéed in white wine lemon sauce \$28 -

CHICKEN PARMIGIANA

- Pan fried breaded chicken breast, Parmigiano, tomato sauce, mozzarella. Cavatappi pasta spicy vodka sauce \$30 -

PORK OSSOBUCO

- Pork shank marinated and braised in red wine & root vegetables served over saffron & Parmigiano risotto. \$38 -

DOUBLE CUT PORK CHOP VINEGAR PEPPERS

- Roasted Berkshire pork, cipollini onions, hot cherry peppers, sweet peppers, garlic, and broccoli rabe \$38 -

FILET SOLE MILANESE

- Breaded & pan fried, baby arugula mix greens, cherry tomatoes, red onions, capers, lemon-oil vinaigrette \$30 -

DOVER SOLE PICCATA

- Filet tableside Imported Dover Sole, wine, butter, lemon, caper sauce MP -

SCOTTISH SALMON OREGANATA

- Lemon zest bread crumb, basil pesto, white wine lemon fresh dill & caper sauce. Roasted asparagus \$36 -

ZUPPA di PESCE

- Clams, Mussels, Shrimp, Cod filet, Calamari, Scallops, garlic, light tomato sauce, red pepper flakes \$38 -
+ Add Spaghetti to the dish \$7 +

VEAL SCALOPPINE SORRENTINO

- Veal scaloppini, topped with eggplant, prosciutto & fontina cheese. Fresh sage wine sauce, spinach, touch of tomato. \$38 -

VEAL CHOP CAPRICCIOSA

- 18/20 oz rack of veal pounded, breaded and pan fried topped with mix greens, mozzarella, cherry tomato medley \$58 -

VEAL CHOP PARMIGIANA

- 18/20 oz Veal Chop pounded breaded pan fried, tomato sauce, Parmigiano, mozzarella. Cavatappi spicy vodka sauce \$58 -

VEAL CHOP VALDOSTANA MARSALA

- Stuffed with Prosciutto, fontina cheese, spinach. Wild mushroom, dry porcini, sweet marsala wine sauce \$62 -

BROIL RACK VEAL CHOP

- Thick roasted 16/18 oz. Center cut milk-fed Frenched Veal Chop, wine & fresh herb sauce, sautéed asparagus & rosemary potatoes MP -

STEAK DIANE

- 16 oz NY strip, creamy Brandy sauce, shallots, touch mustard, cremini mushrooms and asparagus \$48 -

TOMAHAWK FOR 2

- 52/54 oz Rib Eye Steak on the Bone, Maldon salt, string beans and rosemary roasted potatoes MP -

FILET MIGNON AU POIVRE

- Grass-fed 10oz Tenderloin, in a creamy cognac & green peppercorn sauce, string beans & rosemary roasted potatoes \$48 -

THE WAGYU BURGER

- American Wagyu double 5 oz patties, brandy aioli, lettuce, tomato, brioche bun, house cut fries \$21 -
+ Add cheese \$2 +

GF EGGPLANT PARMIGIANA

- Layers of fried eggplant, fresh mozzarella, fresh basil, grated parmigiano cheese baked in the oven \$24 -

GF V VEGAN EGGPLANT PARMIGIANA

- Fried eggplant, plant-based mozzarella, Violife parmigiano, marinara sauce, oregano & fresh basil \$27 -

GF GLUTEN FREE CHICKEN PARMIGIANA

- Pan fried gluten-free bread crumb chicken breast, Parmigiano, plum tomato sauce, mozzarella, Gluten free pasta with spicy vodka sauce \$32 -

v VEGAN BURGER

- Plant based pattie, served with fries and mix green salad \$18 -
+ Add vegan mozzarella for \$3 +

»→ ADD GLUTEN-FREE PASTA TO ANY DISH \$7 ←«

SIDES \$12

Escarole & Beans

Hot Cherry Peppers & Onions

Hand Cut Fries

Broccoli Rabe MP

3 Potato Croquette

Spinach

ALL OF OUR PRICES REFLECT OUR CASH DISCOUNT. ANY USE OF A CREDIT OR DEBIT CARD WILL INCUR A 3.95% NON-CASH ADJUSTMENT