

# DON CHEECH

## LUNCH

### APPETIZERS

#### MEATS & CHEESE ANTIPASTO FOR THE TABLE FOR 2 OR MORE

– Prosciutto Di Parma, Hot Sopressata, Capicollo, Mortadella, Sharp Provolone, Gorgonzola, Pecorino Toscano, fig jam, \$35 –

#### MOZZARELLA & PROSCIUTTO

– Fresh mozzarella, Prosciutto di Parma, cherry tomatoes, fresh basil & oregano \$17 –

#### PEPPERS & ANCHOVIES

– Roasted red & yellow peppers, marinated Spanish white anchovies, capers, garlic, toasted breadcrumbs, EVO \$16 –

#### FRIED CALAMARI & CHERRY PEPPERS

– Fried Calamari sautéed with cherry peppers, garlic & onions side of marinara sauce \$19 –

#### BAKED CLAM DUO

– Clams Oreganata: Italian toasted breadcrumbs (5) Clams Casino: Pancetta, bell peppers & shallots (5) \$17 –

#### TRUFFLED IN CARROZZA

– Pullman bread, fontina cheese, white truffle & porcini cream, Speck, battered & fried. Creamy tomato sauce \$15 –

#### GARLIC FLATBREAD & PROSCIUTTO

– Prosciutto di Parma, crushed garlic, fresh rosemary, grated parmigiano \$18 –

#### STUFFED LONG HOTS

– Crumbled sweet sausage, sharp provolone, grated parmigiano, bread crumb \$19 –

#### OLD SCHOOL MEATBALLS

– Sicurelli's (3) meatball blend, pecorino Romano, provolone center, marinara sauce, topped with ricotta & basil \$16 –

### SOUP & SALADS

#### INSALATA MISTA

– Mixed greens, cherry tomato, cucumber, fresh fennel, red onion \$14 –

#### CLASSIC CAESAR

– Classic Caesar dressing, garlic breadcrumbs, grated Parmigiano Reggiano anchovy butter crostini \$14 –

#### CHEECH'S SALAD

– Mix greens, tomatoes, cucumber, red onions, roasted peppers, provolone, mozzarella, sopressata, peperoncini, olives \$16 –

#### DON TRICOLORE

– Endive, radicchio, arugula, artichokes, shaved parmigiano, lemon & oil \$16 –

»»» ADD SHRIMP \$2.5 EACH    ADD CHICKEN \$10    «««

#### NONNA'S HEARTY CHICKEN SOUP

– Organic shredded chicken, cheese tortellini & winter vegetables soup \$14 –

#### ESCAROLA & CANNELLINI SOUP

– VEGAN & GLUTEN FREE: Shredded escarole leaves, white cannellini beans, bay leaves, garlic, vegetable broth. \$13 –

#### LENTIL MINESTRA

– VEGAN & GLUTEN FREE: Lentil soup, potatoes, carrots, celery. vegetable broth \$13 –

ADD DITALINI PASTA AVAILABLE TO ALL SOUPS

### PIZZA

#### MARGHERITA

– Tomato Sauce, Fresh Mozzarella, grated parmigiano & Basil \$17 –

#### FUNGHI

– Mixture of wild mushrooms, Tomato Sauce, Fresh Mozzarella, Fontina, cheese & Basil \$18 –

#### PROSCIUTTO PIZZA

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

#### 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 –

#### SOPRESSATA & HOT HONEY

– Fresh mozzarella, spicy sopressata, spicy honey drizzle, tomato sauce, basil, \$18 –

GLUTEN FREE PIZZA OPTION SURCHARGE \$5

### OLD SCHOOL HEROES

#### THE CLASSIC

– Prosciutto di Parma, fresh mozzarella, roasted peppers, basil pesto, balsamic. \$19 –

#### CHICKEN BROCCOLI RABE

– Grilled chicken & herbs, garlic broccoli rabe, sliced hot cherry peppers. \$19 –

#### CHICKEN PARM

– Breast of chicken pan fried, marinara sauce, grated parmigiano, fresh mozzarella \$19 –

#### EGGPLANT PARMIGIANA

– Traditional layers of fried eggplant, fresh mozzarella, grated parmigiano cheese \$18 –

#### MEATBALL PARM

– A meatball blend of meats, pecorino Romano, marinara sauce, ricotta, basil & mozzarella \$18 –

#### THE ITALIAN

– Prosciutto, hot capicollo, sweet sopressata, roasted peppers, fresh mozzarella, vinegar peppers, balsamic vinegar \$21 –

SERVED WITH, MIXED GREEN SALAD

## PASTA

### CHEECH'S SPAGHETTI AGLIO OLIO

– Extra virgin olive oil, garlic, fresh hot red chili peppers, anchovy oil, fresh parsley, toasted flavored breadcrumbs \$18 –

### SMOKY PUTTANESCA

– Penne, tomato sauce, anchovy oil, castelvetro green & gaeta black olives, capers, smoked mozzarella \$20 –

### RIGATONI BOLOGNESE

– red wine braised pork meat sauce, served with a side of fresh whipped ricotta \$20 –

### PENNE ARRABBIATA

– Italian plum tomato sauce, EVOO, garlic, hot red chili pepper, fresh parsley \$18 –

### SPICY CAVATAPPI VODKA

– Spiral pasta, oven roasted tomato sauce, Vodka, red pepper flakes, cream, grated Parmigiano \$20 –

### VEGAN PENNE BASIL PESTO & CAULIFLOWER

– Gluten free penne, Basil pesto, toasted almonds, roasted cauliflower, vegan parmigiano, \$24 –

### LINGUINE WHITE CLAMS

– Cockles and chopped Cherrystones, fresh clam water, garlic, white wine, EVO, parsley, red pepper flakes \$24 –

## MAIN

### CHICKEN MARTINI

– Breast of chicken cutlets dipped in a grated parmigiano & breadcrumb mixture then sautéed in white wine lemon sauce \$24 –

### CHICKEN SCARPAREILLO

– Chicken on the bone, sausages, wine lemon sauce, rosemary, peperoncini, sweet peppers ending, red wine vinegar \$24 –

### CHICKEN MARSALA

– Marsala wine, dry Porcini, fresh Oyster and Shiitake mushrooms sauce \$24 –

### CHICKEN PARMIGIANA

– Pan fried breaded chicken breast, Parmigiano, plum tomato sauce, mozzarella. \$24 –

### VEAL SORRENTINO

– Veal scaloppini, topped with eggplant, prosciutto & fontina. Wine sauce & touch of tomato. String beans & fingerling potatoes \$35 –

### DOUBLE CUT PORK CHOP VINAGER PEPPERS

– Roasted Berkshire pork, cipollini onions, hot cherry peppers, sweet peppers, garlic, and broccoli rabe \$35 –

### PORK OSSOBUCCO

– Pork shank marinated and braised in red wine & root vegetables served over saffron & Parmigiano risotto. \$35 –

### WILD CAUGHT SALMON OREGANATA

– Lemon zest bread crumb, basil pesto, white wine lemon fresh dill & caper sauce. Roasted asparagus... \$28 –

### FILET SOLE MILANESE

– Breaded & pan fried, baby arugula, cherry tomatoes, red onions, capers, lemon-oil vinaigrette \$27 –

### STEAK DIANE

– Prime NY strip, creamy Brandy sauce, shallots, sautéed cremini mushrooms & asparagus \$42 –

### THE WAGYU BURGER

– American Wagyu double 5 oz patties, brandy aioli, lettuce, tomato, brioche bun house cut fries \$18 –  
+ Add Cheese \$2 +

### VEGAN BURGER

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

## VEGAN - GLUTEN FREE - VEGETARIAN

### GLUTEN FREE CHICKEN PARMIGIANA

– Pan fried breaded chicken breast, Parmigiano, plum tomato sauce, mozzarella, Gluten free pasta spicy vodka sauce \$27 –

### GF V VEGAN EGGPLANT PARMIGIANA

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

### EGGPLANT PARM

– Traditional layers of fried eggplant, fresh mozzarella, grated parmigiano cheese \$24 –

## SIDES \$10

Escarole & Beans

Broccoli Rabe MP

Hot Cherry Peppers & Onions

3 Potato Croquette

Hand Cut Fries

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*