



## Antipasti

<i>Bruschetta Con Gamberoni</i> 13.95	<i>Mussels Alla Marinara</i> 12.95
<i>Minestrone di Verdure, Da Edoardo</i> 4.95	<i>Escargot Bourguignonne</i> 12.95
<i>Insalata Mista</i> 4.95	<i>Eggplant Stack</i> 12.95
Salad of Mixed Greens	<i>Cocktail Di Gamberi</i> 13.95
<i>Hearts of Romaine with Creamy Maytag Blue &amp; Bacon</i> 9.95	Traditional Shrimp Cocktail
<i>Caprese Salad</i> 10.95	<i>Gamberoni Da Edoardo</i> 14.95
<i>*Insalata alla Cesare (contains raw eggs)</i> 9.95	Large Shrimp Sauteed in a Sherry Wine Sauce, Touch of Cream, Baby Artichoke Hearts
Caesar Salad	<i>Sauteed Spinach</i> 4.95

## Piatti Speciali Del Café

<i>*Tournedos Di Vitello "Alicia"</i> 29.95
Two Medallions of Veal Filet Sauteed in a Rosemary Sauce with Fresh Mushrooms
<i>*Tournedos Di Vitello Con Funghi Porcini</i> 29.95
Two Medallions of Veal sauteed in a Sherry Wine Sauce with Porcini Mushrooms
<i>*Costoletta Di Vitello</i> 34.95
Pan Seared Provimì Veal Chop (12 oz.), Rosemary and Garlic Rub, Finished off in a Sherry Wine Sauce with Fresh Mushrooms
<i>Filet Mignon</i> 32.95
Cabernet Sauvignon Wine Sauce, with Fresh Mushrooms
<i>*Steak Au Poivre</i> 32.95
Two Filets of Beef Sauteed with Brandy in a Peppercorn Sauce with Fresh Mushrooms
<i>Involtini Di Pollo "Da Edoardo"</i> 24.95
Boneless Breast of Chicken Filled with Prosciutto, Spinach, and Parmigiano Reggiano Cheese, Sauteed in a Sherry Wine Sauce with Fresh Mushrooms
<i>Petto Di Pollo Al Vino Bianco Con Limone</i> 23.95
Boneless Breast of Chicken Sauteed in a Lemon Butter Sauce, finished off with White Wine, served with Long Stem Artichoke Hearts
<i>Gamberoni "Imperiali"</i> 29.95
Large Shrimps Sauteed in a Brandy Sauce with Capers
<i>Pesce Da Taglio alla "Livornese"</i> 26.95
Halibut Sauteed in a White Wine Sauce with Capers, Black Olives, and Tomatoes
<i>Salmon (8 oz.)</i> 24.95
Served in a Lobster Cream Sauce
<i>Fresh Tilapia</i> 22.95
Served in a Lemon Caper Butter Sauce with Artichoke Hearts
<b>–Above Entrées served with DaEdoardo House Salad, Fresh Vegetable and Starch–</b>
DaEdoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

## Pasta

<i>Spaghetti (Napoletana, Bolognese or Oil &amp; Garlic)</i> \$16.95
Add Sausage \$3.00
<i>Lasagne alla Bolognese</i> 19.95
Oven Baked Lasagne
<i>Tagliatelle "Vecchia Modena" con Prosciutto &amp; Parmigiano</i> 19.95
Tagliatelle with Prosciutto in a Parmigian Cream Sauce
<i>Fettucine Verdi alla Bolognese</i> 18.95
Spinach Fettucine with Meat Sauce
<i>Fettucine alla Carbonara</i> 18.95
Fettucine tossed in Butter, Finely Chopped Onion, Touch of Garlic, Prosciutto, Egg Yolk and Parmigian Cheese
<i>Spaghetti con Frutti Di Mare alla Veneziana</i> 24.95
Spaghetti with Fresh Garlic, Clams, Shrimp, and Mussels, Extra Virgin Olive Oil & White Wine
<i>Spaghetti "Café NiNi"</i> 18.95
Spaghetti tossed in Olive Oil, Fresh Garlic, Oven Roasted Tomatoes and Mediterranean Olives
<i>Gnocchi Di Patate, Al Pomodoro</i> 17.95
Small Potato Dumplings with Da Edoardo Tomato Sauce
<i>Ravioli Di Zucca, alla Matovana</i> 19.95
Butternut Squash Ravioli with Sage Butter, Light Cream, Nutmeg and Parmigiano Reggiano
<i>Ravioli Di Vitello</i> 20.95
Veal filled Ravioli served with Bolognese or Napoletana Sauce
<i>Papardelle Napoletana</i> 18.95
Wide ribbon noodles served in a sauce with Fresh Garlic, Extra Virgin Olive Oil and Oven Roasted Tomatoes
<i>Tortellini "Romagnolo"</i> 19.95
Tortellini Filled with Chicken & Veal, served in a sauce with Spinach & Tomatoes, Light Cream

**–Above Entrees Served with Da Edoardo House Salad–**  
DaEdoardo House-made Creamy Bleu or Crumbled Bleu Cheese additional

–Catering Available–

\*Can be cooked to order. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Not responsible for lost or  
stolen articles.  
All foods prepared for Carry Out

(313) 308-3120  
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98 Kercheval, Suite A  
Grosse Pointe Farms, MI 48236



### Champagne and Sparkling Wines

Bin#		split	bottle
101	Perrier Jouet, Gran Brut		65.00
102	Perrier Jouet, Gran Brut	22.00	
103	Franciacorta, Cuvee Brut, Bellavista		65.00
104	Prosecco Di Conegliano, Vento, Canella		40.00
105	Prosecco Di Conegliano, Vento, Canella	19.00	

### Italian White Wines

		glass	
106	Soave Antonio, Fattori, "Danieli"	10.00	38.00
107	Pinot Grigio, Friuli, Bortoluzzi	9.00	38.00
108	Chardonnay, Friuli, Bortoluzzi		38.00

### California White Wines

109	Chardonnay, Sonoma, Chateau St. Jean	11.00	42.00
110	Chardonnay, Carneros, Rombauer		58.00
111	Chardonnay, Napa, Stag's Leap Wine Cellar		52.00
112	Sauvignon Blanc, Alexander Valley, Field Stone	10.00	38.00
113	Sauvignon Blanc, Napa, Stag's Leap Wine Cellar		48.00

### German White Wines

114	Riesling "L" Dr. Loosen, Mosel	11.00	42.00
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### French White Wines

115	Chardonnay, LaNoble	10.00	38.00
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### Italian Red Wines

116	Valpolicella Classico, Superiore "La Roverina", Speri		44.00
117	Barbaresco, Piemonte, Colla		95.00
118	Barolo "Bussia" Piemonte, Colla		95.00
119	Sangiovese "La Fonte", Toscana, Terrabianca		46.00
120	Chianti Classico, Scassinò, Toscana, Terrabianca	12.00	46.00
121	Chianti Classico "Croce", Toscana, Terrabianca		58.00
122	Chianti Classico, Toscana, Antinori	12.00	46.00
123	Chianti Classico, Riserva, Toscana, Peppoli, Antinori		47.00
124	Campaccio (Sangiovese/Cabernet), Toscana, Terrabianca	14.00	54.00
125	Merlot, Bortoluzzi	10.00	42.00
126	Sangiovese / Cabernet, Gran Sasso	9.00	34.00
127	Barbera, D'Asti, Vietti	12.00	46.00

### California Red Wines

128	Cabernet Sauvignon, Alexander Valley, Field Stone	11.00	46.00
129	Cabernet Sauvignon, Napa, Markham	14.00	54.00
130	Cabernet Sauvignon, Napa, Rombauer		72.00
131	Cabernet Sauvignon, Napa, Stag's Leap Wine Cellar		110.00
132	Cabernet Sauvignon, Pierano Estate		38.00
133	Merlot, Sonoma, Ferrari Carano		49.00
134	Pinot Noir, Napa, Ramspeck	10.00	39.00
135	Zinfandel "Old Vine", Amador, Renwood		38.00
136	Zinfandel, Immortal Zin, Pierouno Estate	9.00	34.00

### Chile-Argentina Wines

137	Syrah "Alpha", Colchagua Valley, Chile, Montes		48.00
138	Malbec Reserve, Mendoza Valley, Bodega Norton		45.00
139	Malbec, Mendoza Valley, Achaval Ferrer		55.00
140	Sauvignon Blanc, Dora Paula, Los Cardos		36.00

### Selected House Wines

Cabernet Sauvignon ~ Merlot ~ Chianti ~ Pinot Noir ~ Pinot Grigio ~ Chardonnay ~ White Zinfandel