



bringing a little bit of Italy  
to your neighborhood  
===== SINCE 1954 =====



# RESTAURANT & CATERING MENU

.....  
GOLDEN VALLEY | EDINA

# LUNCH & DINNER MENU

## SIGNATURE SALADS

### SHRIMP WITH GREEN GODDESS SALAD

Romaine, grape tomato,  
green onion, celery, vinaigrette **G**  
18.50 / famiglia 68

### QUINOA, KALE & VEGETABLE BOWL WITH CHICKEN

With feta and house-made aioli **G**  
17 / famiglia 64

### GRILLED CHICKEN MIXED GREEN

House-made vinaigrette, grape tomato,  
pecorino **G** 17 / famiglia 64

### GRILLED CHICKEN CAESAR

House-made Caesar dressing, croutons,  
pecorino 17 / famiglia 64

### MEDITERRANEAN BOWL WITH CHICKEN

Mixed greens, quinoa, tomato salad, chickpeas, cucumber,  
hummus and cucumber yogurt sauce **G** 17 / famiglia 64

### MEDITERRANEAN BOWL

Mixed greens, quinoa, tomato salad,  
chickpeas, cucumber, hummus  
and cucumber yogurt sauce **G**  
15 / famiglia 56

### QUINOA, KALE & VEGETABLE BOWL WITH SALMON

With feta and house-made yogurt sauce **G**  
19.50 / famiglia 74

### GRILLED SALMON MIXED GREEN

House-made vinaigrette, grape tomato,  
pecorino **G** 19.50 / famiglia 74

### GRILLED SALMON CAESAR

House-made Caesar dressing, croutons, pecorino  
19.50 / famiglia 74

### MEDITERRANEAN BOWL WITH SALMON

Mixed greens, quinoa, tomato salad, chickpeas, cucumber,  
hummus and cucumber yogurt sauce **G**  
19.50 / famiglia 74

### BALSAMIC CHICKEN WITH STRAWBERRIES

Goat cheese, walnuts, greens, balsamic vinaigrette **N G**  
17.50 / famiglia 66

## HOUSE-MADE SALADS

Famiglia-Style Salads serve 4-8

### CHEESE TORTELLONI

Kalamata olives, roasted tomatoes, red onion,  
pepperoncini, red wine vinaigrette, pecorino  
14 / famiglia 52

### BURRATA WITH BABY HEIRLOOM TOMATO SALAD

Greens, basil, olive oil, balsamic glaze **G**  
15 / famiglia 56

### FRESH MOZZARELLA & VEGETABLES SALAD

Grape tomato, asparagus, ceci beans,  
carrot, cucumber, onion, romesco sauce  
almonds in romesco **G** 14 / famiglia 52

### QUINOA, KALE & VEGETABLE BOWL

Scallion, bell pepper, carrot, feta,  
vinaigrette **G** 13 / famiglia 50

### MEDITERRANEAN TUNA SALAD

Diced red bell pepper, kalamata olives,  
tomato, green beans, red onion, basil,  
lemon, aioli **G** 14 / famiglia 52

### BROCCOLI SUNFLOWER

Dried cherries, golden raisins,  
red onion, poppy seed dressing **G**  
14 / famiglia 52

### CHICKEN WITH DRIED CHERRIES

Rotini pasta, almonds, celery, onion,  
poppyseed dressing **N** 14 / famiglia 52

### CHICKEN GORGONZOLA

Rotini pasta, smoked bacon, tomato, spinach,  
gorgonzola dressing 14 / famiglia 52

### CAESAR SALAD

House-made Caesar dressing, croutons, pecorino  
13.50 / famiglia 51

### MIXED GREEN SALAD

House-made red wine vinaigrette,  
tomato, pecorino **G** 13.50 / famiglia 51

### SEASONAL FRESH FRUIT & BERRIES

Sliced seasonal melons, grapes and berries **G**  
13.50 / famiglia 51

### SALAD SAMPLER

Choose any 3 of our House-made salad 17.50

Add Chicken 2 | Add Shrimp with Green Goddess 3

Famiglia 66 | Add Chicken 8 | Add Shrimp with Green Goddess 12

## LUNCH & DINNER MENU

# PIZZA

Add a Side Caesar or Mixed Green Salad \$5 / Gluten-free pizza crust \$2

### ARTICHOKE PRIMAVERA

Spinach, aioli, red onion, mozzarella,  
tomato, panko, EVOO 16.50

### PEPPERONI AND SAUSAGE WITH SHISHITO PEPPERS

Tomato sauce, honey, mozzarella, pecorino 17

### ROMAN GLADIATOR

Ham, pepperoni, sausage, pepperoncini,  
mozzarella, tomato sauce, pecorino 17

### MORTADELLA

Parmesan cream sauce, red onion,  
\*pistachio, Parmigiano **N** 16

### NEAPOLITAN

Fresh mozzarella, tomato sauce,  
basil, pecorino 15.50

### PARMA

Prosciutto, parmesan cream sauce,  
arugula, fresh tomato, rosemary,  
mozzarella, pecorino 17

### PEPPERONI

Tomato sauce, mozzarella, pecorino 17

# PASTA

Add a Side Caesar or Mixed Green Salad \$5  
Gluten-free pasta add \$2 individual / \$8 famiglia-style  
Famiglia-Style Pastas serve 4-6

### BROCCOLINI PESTO ROTINI

Lemon, \*pesto, \*pistachio, pecorino **N**  
17 / famiglia 64

### FETTUCINE ALFREDO

Classic parmesan cream sauce  
16 / famiglia 60

### CHICKEN & ASPARAGUS FETTUCINE ALFREDO

18 / famiglia 68

### SPAGHETTI NAPOLITANA

Marinara, ricotta, pecorino  
15.50 / famiglia 58

### FETTUCINE BOLOGNESE

Beef and pork tomato sauce with carrots, onion, celery,  
white wine 17.50 / famiglia 66

### SPAGHETTI & MEATBALLS

All-beef Sicilian meatballs,  
marinara, pecorino 17.50 / famiglia 66

### CHICKEN PENNE

Tomato, arugula, roasted peppers,  
cream, balsamic, chili flake  
17.50 / famiglia 66

### CALABRESE SAUSAGE PENNE

Tomato, cream, white wine, pecorino  
17.50 / famiglia 66

### GARLIC SHRIMP SPAGHETTI

Garlic butter, basil, chili flake, toasted breadcrumbs 19.50 / famiglia 74

..... SERVED 4 PM - CLOSE .....

# SPECIALTY ENTREES

Add a Side Caesar or Mixed Green Salad \$5  
Famiglia-Style serves 4-6 and are available for take-out and delivery

### GRILLED NORWEGIAN SALMON

Served with seasonal vegetables  
and house-made cucumber  
yogurt sauce **G** 19.50 / famiglia 74

### HOUSE-MADE LASAGNA BOLOGNESE

Calabrese sausage, ground beef, ricotta, mozzarella,  
provolone, marinara  
19 / famiglia 72

### CHICKEN MARSALA WITH BROCCOLINI

Mushrooms in a marsala wine sauce  
19.50 / famiglia 74

### CHICKEN PARMIGIANA

Topped with melted mozzarella and  
provolone, served with spaghetti marinara  
Piccolo (1 Breast) 16 / famiglia 60  
Grande (2 Breasts) 20 / famiglia 76

### BAKED SICILIAN MEATBALLS WITH RICOTTA AND MARINARA

3 Meatballs, served with warm focaccia, EVOO 15

# LUNCH MENU

LUNCH ONLY / SERVED 11 AM - 4 PM

## SPECIALTY SANDWICHES

Served warm with Kettle Chips. Substitute a Side Caesar or Mixed Green Salad \$4  
Gluten-Free Bread \$2

### TOASTED SPLENDIDO

Roast turkey, fried egg, bacon,  
tomato, provolone, romaine, vinaigrette,  
aioli on toasted baguette 17

### HOT ITALIAN

Genoa salami, ham, provolone, roasted peppers,  
pepperoncini, greens, tomato, vinaigrette, on toasted  
baguette 16

### BAKED MEATBALL SUB

Two house-made meatballs with marinara and provolone on toasted baguette 16

## DELI CASE SANDWICHES

### MUFFALETTA

Mortadella, salami, provolone, greens, olive mix, tomato on focaccia 16

### TURKEY BACON CLUB

Provolone, tomato, greens, vinaigrette,  
aioli on baguette 16

### ROAST TURKEY AVOCADO

Tomato, provolone, red onion, greens,  
aioli on marbled rye 16

### VEGETABLE & CHÈVRE

Bell pepper, tomato, onion, arugula,  
basil, cucumber, greens, hummus,  
vinaigrette on focaccia 15

### GRILLED CHICKEN & BRIE

House-made sour cherry brie spread,  
sliced apple, greens on multigrain 16

LUNCH ONLY / SERVED 11 AM - 4 PM

**CHOOSE~2 \$14 ~ CHOOSE~3 \$17**

House-made Salad - Cup of Soup - 1/2 Sand

Make it a Bowl of Soup Add \$2 | Add Chicken \$2 | Add Shrimp with Green Goddess \$3

## SOUP

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

TUSCAN CHICKEN      FEATURED SOUP

## BREAD SERVICE

Side of Baguette (2 Slices) .50 / Bread for the Table (for 4 people) \$4  
Baguette & Focaccia (with Basamic and EVOO) \$8

## SWEETS

### SEBASTIAN JOE'S ICE CREAM

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

### COOKIES

Salted Caramel **N**, Lemon Blueberry,  
Chocolate Chunk, Zoe's Crush **G**  
3.50 /37 dozen

### RUSTIC FRUIT CROSTADA

7 / with Ice Cream ~ 8.50

### BARs

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

### TIRAMISU

Layers of ladyfinger cookies, mascarpone, sponge cake,  
espresso and cocoa powder 7  
Whole Tiramisu (9 pieces) 60

# BEVERAGE MENU

## SODA MENU

### SPECIALITY SODAS 3

Rootbeer  
Orange

### SAN PELLEGRINO 3.50

Aranciata  
Limonata  
Blood Orange  
Grapefruit

### SAN PELLEGRINO 4

1/2 Liter Sparkling

### KEVITA KOMBUCHA 4.50

Pineapple Peach  
Ginger

### LA CROIX 3

Lemon  
Lime  
Orange  
Grapefruit

### CANNED SODA 2

Coke, Sprite, Diet Coke

REFILLABLE

### FOUNTAIN SODA,

LEMONADE OR

BREWED ICED TEA 3.50

## WINE MENU

white

HALF WINE BOTTLE / 375ML

red

### WHITEHAVEN, New Zealand

#### Sauvignon Blanc 16

Hints of grapefruit and lemongrass,  
smooth and well balanced

### JOSH, California Chardonnay 15

Citrus, honey, a touch of oak

### 'J', California Pinot Noir 16

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

### JOSH, California Cabernet 15

Black cherries and blackberries accented  
by vanilla and toasty oak

white

FULL WINE BOTTLE / 750ML

red

### DECOY, California, Sauvignon Blanc

Summer melon and citrus notes

13 gls / 30 btl

### BANFI, San Angelo Pinot Grigio

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

13 gls / 30 btl

### DECOY, California, Pinot Noir

Black cherry, currant, strawberry and spice

14 gls / 32 btl

### BANFI, Chianti Classic

Intense notes of cherries,  
plums and violets

12 gls / 28 btl

### SONOMA-CUTRER, Russian River Ranches

#### Chardonnay

Zesty lemon, green apple,  
and barrel spice

12 gls / 28 btl

### BONTERRA VINEYARDS, Mendocino County

#### Cabernet Sauvignon

Bright cherry, currant, raspberry,  
oak and vanilla

12 gls / 28 btl

## REFILLABLE WINE OR BEER ~ 12

LOCAL CRAFT TAP BEER | ROSÈ, CHIANTI OR PINOT GRIGIO

# KID'S MENU

SERVED ALL-DAY



## KIDS MENU \$10

Includes milk, fountain soda or lemonade and a scoop of Sebastian Joe's ice cream.  
Gluten-free bread, pizza crust or pasta \$2.

### FLATBREAD

Choice of pepperoni,  
sausage or cheese

### GRILLED CHEESE

Mild Provolone

### SPAGHETTI OR PENNE

Choice of tomato sauce, butter or  
parmesan cream sauce

### ROTINI MAC & CHEESE

Curly pasta with classic cheese sauce



## Vino D'Amici

\$12

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

## CHIANTI, PINOT GRIGIO OR ROSÉ

We also offer wines by the glass and bottle.



## REFILLABLE CRAFT TAP BEER

\$12

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

## WE LOOK FORWARD TO SERVING YOU AT OUR NEAREST NEIGHBORHOOD LOCATIONS

### GOLDEN VALLEY

7804 Olson  
Memorial Hwy  
763-546-1166

### EDINA

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

### NICOLLET MALL DOWNTOWN MPLS

555 Nicollet Mall  
612-342-2700

Menus may vary by location

**G** GLUTEN-FRIENDLY   **N** 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 9" (peanuts, tree nuts, soy, milk, egg, fish, sesame, 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

## CATERING

# BOX LUNCHES SANDWICH

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

- |                           |                       |
|---------------------------|-----------------------|
| MUFFALETTA 20             | HOT ITALIAN 20        |
| GRILLED CHICKEN & BRIE 19 | TURKEY BACON CLUB 20  |
| ROAST TURKEY AVOCADO 19   | VEGETABLE & CHÈVRE 19 |

## HOUSE-MADE SALADS

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

- |   |  |
|---|--|
| BROCCOLI<br>SUNFLOWER SALAD <b>G</b> 19                             | CHEESE TORTELLONI<br>SALAD 19                          |
| BURRATA WITH BABY<br>HEIRLOOM TOMATOES <b>G</b> 19                  | MEDITERRANEAN<br>BOWL <b>G</b> 19                      |
| FRESH MOZZARELLA AND VEGETABLES<br>WITH ROMESCO SAUCE <b>N G</b> 19 | CHICKEN WITH DRIED CHERRIES<br>PASTA SALAD <b>N</b> 19 |
| QUINOA KALE AND<br>VEGETABLE BOWL <b>G</b> 19                       | CHICKEN GORGONZOLA<br>PASTA SALAD 19                   |
| MEDITERRANEAN<br>TUNA SALAD <b>G</b> 19                             | CAESAR SALAD 19  |
|   | MIXED GREENS SALAD <b>G</b> 19                         |

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### HOUSE-MADE SALAD SAMPLER

Choose any 3 House-made salads \$20

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## SIGNATURE SALADS

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

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|--|---|
| BALSAMIC CHICKEN<br>AND STRAWBERRIES <b>N G</b> 20                 | SHRIMP WITH<br>GREEN GODDESS SALAD <b>G</b> 22                          |
| MEDITERRANEAN BOWL<br>WITH CHICKEN <b>G</b> 20                     | MEDITERRANEAN BOWL<br>WITH SALMON <b>G</b> 22                           |
| QUINOA, KALE AND<br>VEGETABLES WITH<br>GRILLED CHICKEN <b>G</b> 20 | QUINOA, KALE AND<br>VEGETABLES WITH<br>FRESH GRILLED SALMON <b>G</b> 22 |
| GRILLED CHICKEN WITH<br>MIXED GREENS SALAD <b>G</b> 20             | GRILLED SALMON WITH<br>MIXED GREENS SALAD <b>G</b> 22                   |
| GRILLED CHICKEN<br>CAESAR SALAD 20                                 | GRILLED SALMON<br>CAESAR SALAD 22                                       |

NAPKINS AND CUTLERY ARE INCLUDED IN EACH BOX

# 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 red sauce

Stromboli Platters

#### ITALIAN MEATS

Calabrese sausage, Genoa salami,  
roasted peppers, tomato, ricotta,  
provolone and mozzarella 64

#### FLORENTINE CHICKEN

Baby spinach, roasted peppers, mozzarella,  
pecorino, ricotta and provolone 64

#### VEGETABLE

Tomatoes, mozzarella, ricotta, spinach,  
artichoke, roasted peppers and provolone 64

### \* GRILLED SHRIMP & ASPARAGUS

Served with house-made aioli **G** (32 shrimp) 90

### \* ANTIPASTO TASTING

An assortment of salami, ham, gorgonzola spread,  
provolone, chèvre spread, and caprese salad **G** 70

### \* ROASTED VEGETABLES

Asparagus, mushrooms, bell pepper, tomato and baby  
potatoes. Served with house-made aioli **G** 70

### \* SEASONAL FRESH FRUIT BOWL

Seasonal fresh cut fruit with  
melons, grapes and berries **G** 51

### \* ITALIAN CHEESE AND FRUIT

Gorgonzola spread, fresh mozzarella,  
sour cherry brie spread, chèvre spread,  
strawberries and grapes 65

### SALAD SAMPLER PLATTER

(SERVES 4-8)

Choose any three of our case salads  
with baguette and butter 66

Add Chicken 8

Add Shrimp with Green Goddess 12

### SLICED SICILIAN PEPPERONI ROLL

With mozzarella, ricotta, marinara and pecorino 48

### MEATBALLS

All-beef Sicilian meatballs served with marinara

18 meatballs (Served Hot) 75

Add additional 6 meatballs 25

### \* SLICED PETITE TENDERLOINS WITH GRILLED VEGETABLES

Grilled, sliced and served cold with baguette and grilled asparagus,  
red pepper, red onion and House-made horseradish aioli 4 lbs 200

## SANDWICH PLATTERS

Sandwich Sampler (Serves 8-16) An assortment of 8 sandwiches  
Served with 10 bags of kettle chips \$110

### MUFFALETTA

Mortadella, salami, provolone, greens, olive mix, tomato on foccacia

### TURKEY BACON CLUB

Provolone, tomato, greens,  
vinaigrette, aioli on baguette

### VEGETABLE & CHÈVRE

Bell pepper, tomato, onion, arugula, basil, cucumber,  
greens, hummus, vinaigrette on foccacia

### ROAST TURKEY AVOCADO

Tomato, provolone, red onion,  
greens, aioli on marbled rye

### GRILLED CHICKEN & BRIE

House-made sour cherry brie spread,  
sliced apples, greens on multigrain

## HOT BUFFETS

MINIMUM ORDER OF 10 | \$24 PER PERSON

Ready to serve meals complete with Caesar or Mixed Greens salad and assorted cookies

### SPAGHETTI AND MEATBALLS

All-beef Sicilian meatballs,  
marinara, pecorino

### GRANDE CHICKEN PARMIGIANA

Topped with melted mozzarella,  
provolone and served with  
spaghetti marinara (8 breasts)

### GRILLED NORWEGIAN SALMON

Served with seasonal vegetables and house-made  
cucumber yogurt sauce **G**

### 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. Hot food chafer set up \$20.