

### Chef's Favorites

**\*Veal Chop Milanese** veal rib chop cutlet, roasted fingerling potatoes, tomato and herb salad with a lemon basil vinaigrette **\$22**

**\*Salmon Scapriciatta** pan seared salmon, capers, artichoke hearts, and roasted red peppers in a lemon cream sauce over risotto **\$19**

**White Pond Salad** roasted chicken, bacon, avocado, sweet red peppers, and smoked mozzarella over mixed greens with a balsamic vinaigrette **\$15**

**\*Filet Mignon** blackened center cut filet mignon served over roasted vegetables and fingerling potatoes topped with whipped gorgonzola **\$24**

**Crab- Stuffed Shrimp** over risotto with roasted seasonal vegetables and lemon butter **\$20**

**Mussels Possilippo** sautéed in a red or white clam broth with imported olives, cherry peppers, fennel, and fresh basil over fettuccini **\$18**

**Zuppa Di Clams** sautéed in a red or white clam stock with olives, cherry peppers, and fennel over a bed of fettuccini **\$18**

## Share the Taste

D'Agnese's Trattoria and Café will cater any party Large or Small

Home or Office

Call ahead  
234-678-3612

See our full catering menu at  
[www.dagneseswhitepond.com](http://www.dagneseswhitepond.com)

### Pizza

**Margherita** Roma tomatoes, roasted garlic, fresh mozzarella, and fresh basil **\$13**

**Sicilian** red sauce, Italian sausage, prosciutto, kalamata olives, mozzarella, and provolone **\$14**

**Goat Cheese** red sauce, roasted red peppers, artichoke hearts, goat cheese, and arugula **\$14**

**Chicken BLT** white pizza, marinated chicken, bacon, tomatoes, arugula, provolone, and mozzarella **\$14**

**Seafood Pizza** salmon, shrimp, lump crab, roasted red peppers, arugula, roasted garlic cream, and a house cheese blend **\$18**

**Gourmet Pizza** red or white sauce and your choice of additional toppings **\$13**

### Toppings

mushrooms, onions, kalamata olives, eggs, sausage, prosciutto, artichokes, tomatoes, and goat cheese **\$1**

### Complements

Penne, Linguini **\$3**

Fettucini, Cappellini **\$4**

Roasted Seasoned Vegetables **\$4**

Fingerling Potatoes **\$4**

Risotto **\$4**, Asparagus **\$5**

### Kids

Cheese Ravioli **\$6**

Linguini with Butter **\$5**

Linguini with Meatball **\$6**

Chicken Parmigiana with Pasta **\$6**

# D'Agnese's Trattoria and Café

## Take Out

## Dinner Menu

566 White Pond Drive

Akron, Ohio 44320

234-678-3612

[www.dagneseswhitepond.com](http://www.dagneseswhitepond.com)

## Appetizers

**Roasted Beets** red and golden beets, greens, candied walnuts, goat cheese, and fig balsamic reduction **\$7**

**Roasted Meatballs** tomatoes, fennel, olives, roasted tomato sauce, balsamic, basil, and crustini **\$6.5**

**Pork Wings** crispy pork drumette, honey BBQ, whipped gorgonzola, and Napa slaw **\$5.5**

**Shrimp D'Agnese's** lightly breaded shrimp, roasted garlic, and lemon butter **\$9**

**Stuffed Peppers** cubanelle peppers stuffed with Italian sausage and smoked mozzarella **\$8**

**Fried Calamari** traditional fried calamari served with marinara and pesto aioli **\$10**

**Fried Calamari (buffalo style)** tossed with roasted red peppers, spinach, hot sauce, and gorgonzola **\$10**

**Sautéed Calamari** simmered with tomatoes, olives and lemon in a spicy broth with crustini **\$9**

**Pomme Frites** rosemary oil, Romano cheese, and a trio of sauces **\$6.5**

**Sautéed Mussels (Fra Diavolo style)** olives and cherry peppers in a spicy marinara sauce with crustini **\$9**

**Crab-Stuffed Portabella Mushroom** over a caper cream sauce topped with arugula **\$9**

## Soup

**Tomato Basil** simmered tomato cream soup with gorgonzola croutons **\$3/\$5**

**Stuffed Pepper** cubanelle peppers, Italian sausage, a spicy broth, arborio rice, and smoked mozzarella **\$3/\$5**

**Wedding Soup** vegetables, pastina, and veal meatballs in a light chicken broth **\$3/\$5**

**Pasta Fagioli** white beans with pasta or spinach **\$3/\$5**

## Salad

**Mixed Greens** Italian relish, fresh mozzarella, croutons, and a house vinaigrette **\$3.5/\$6.5**

**Mesclun Greens** baby greens, port wine, poached pears, candied walnuts, goat cheese, and apples tossed with a sweet balsamic vinaigrette **\$3.5/\$6.5**

**Boston Bibb ("wedge style")** tomatoes, prosciutto, eggs, and a gorgonzola dressing **\$4/\$7.5**

**\*Caesar Salad** romaine hearts, classic Caesar dressing, crispy prosciutto, and croutons **\$3.5/\$7**

## Add

**Chicken \$3 Shrimp \$2 each Salmon \$8 Filet Mignon \$9**

## Pasta

**Gnocchi Florentine** simmered in a tomato cream sauce with Roma tomatoes and spinach **\$14**

**Farmers Pasta** whole wheat pasta, asparagus, fennel, spinach, and fresh mozzarella with a tomato-pesto sauce **\$14**

**Penne Arabiatta** red onions, banana peppers, kalamata olives, and cherry peppers in a spicy marinara **\$14**

**Eggplant Parmigiana** mozzarella and marinara with a side of linguini **\$14**

**Fettuccini Alfredo** classic Alfredo with Romano cheese **\$13**

**Linguini Marinara** with a choice of meatballs, mushrooms or meat sauce **\$13**

**Cheese Ravioli** cheese filled ravioli topped with marinara, mozzarella, and Romano cheese **\$13**

**Penne and Chicken** sautéed with roasted red peppers, pine nuts, and spinach in a white wine sauce **\$16**

## Options

**Whole wheat pasta \$1 Gluten free pasta \$2 Add chicken \$3 Add shrimp \$2 each**

## Veal and Chicken

**Served with a side of linguini marinara or garlic and oil**

**D'Agnese's Veal \$19/ Chicken \$17** signature lemon butter sauce

**Cacciatore Veal \$18/ Chicken \$17** mushrooms, onions, and green peppers simmered in a basil marinara

**Parmigiana Veal \$19/ Chicken \$17** baked with mozzarella and marinara

**Picatta Veal \$19/ Chicken \$17** artichokes, capers, and roasted red peppers topped with a lemon wine sauce

**Saltimbocca Veal \$20/ Chicken \$18** prosciutto, mozzarella, and spinach with a sage Marsala sauce

## Seafood

**Shrimp D'Agnese's** pan sautéed with garlic, lemon butter, and Romano cheese served with side of linguini **\$18**

**Sautéed Calamari** imported olives and basil, in a spicy marinara over fettuccini **\$17**

**\*Pan Seared Salmon** roasted potatoes, andoulli, tomatoes, and wilted arugula with lemon butter **\$17**

**Seafood Pasta** clams, mussels, salmon, shrimp, calamari, fennel, and olives in a lemon-thyme tomato broth over fettuccini **\$22**

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.