



Menu Della Cena Dinner Menu

Order great appetizers
from our Spuntini menu!

Insalate ~ Salads

Insalata Del Contadino	House Salad	Large	6	Small	3
Romaine, tomato, cucumber, black olives, homemade balsamic dressing					
Insalata Caesar	Caesar Salad	Large	7	Small	3.5
Romaine, croutons, parmesan cheese tossed in our homemade Caesar dressing					
Insalata Caesar con Pollo	Chicken Caesar Salad				9.5
Romaine, chicken breast, croutons, parmesan, homemade Caesar dressing					
Insalata Da Sesto	Da Sesto Chef Salad				9
Romaine lettuce, ham, salami, provolone, tomato, cucumber, grilled eggplant, olives, homemade balsamic vinaigrette					
Mozzarella in Carrozza	Caprese Salad	Great Appetizer for two			9
Fresh mozzarella cheese layered with fresh tomato, romaine lettuce, Sesto's pesto					
Insalata Vegetali	Grilled Vegetable Salad				9
Grilled zucchini, eggplant, red peppers, artichokes, Asiago cheese, tomato, cucumber, and black olives on a bed of romaine lettuce served with our homemade balsamic dressing					
Add crumbled Gorgonzola cheese or Anchovies to any salad					1.5

Minestra ~ Soup

Minestrone or Soup of the Day	Cup	4	Bowl	6
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Contorni ~ Sides

Polpette	Meatballs served in our napoletana sauce	3
Salsiccia	Italian sausage served in napoletana sauce	3

Ask about our whole wheat pasta and other specialty flavors.
 All our pasta is made fresh for us by the
 Florida Pasta Company.
 All our fresh and frozen pastas and sauces are available for you to take home.
 Ask your server to show you to our counter!

All entrees include your choice of our homemade soup or a salad served with our homemade balsamic vinaigrette or Caesar dressing, and fresh baked bread with olive oil dipping sauces.

PASTA FRESCA E SUGI ~ FRESH PASTA AND SAUCES

Spaghetti e Polpette
Spaghetti and Meatballs
13

Capelli D'angelo
Al Pesto Genovese
Angel hair served in our
Sesto's Basil Pesto
10

Spaghetti Aglio E Olio
Spaghetti served in an oil and
garlic sauce
10

Puttanesca Alla Francesca
Spaghetti served in tomato sauce,
with olives, capers, anchovies,
garlic, and roasted red peppers
13

**Mix and match your
favorite pasta and sauce
Create unlimited
combination**

CONCHIGLIE NAPOLETANA
Shells served in our classic tomato
sauce
10

FUSILLI ALLA KATIA
Fusilli served in our tomato cream
vodka sauce
10

Penne Alla Sesto
Penne served in cream sauce with
sundried tomatoes, onions, and
mushrooms
13

Linguine Mamma Angela
Linguine served in a Wine cream
sauce, capers, mushrooms, ham,
Italian sausage, and pancetta
14

Spaghetti Bolognese
Spaghetti served with our
homemade meat sauce
11

Penne Arrabbiata
Penne served with our
spicy tomato sauce
10

Fettuccine Alfredo
Fettuccine served in a traditional
Alfredo cream sauce
12

Gnocchi Gorgonzola
Potato gnocchi served in a creamy
Gorgonzola cheese sauce
13

Linguine
Pollo Aglio E Broccoli
Chicken, Broccoli and
Pancetta in olive oil and
garlic
16

ADD TO ANY DISH Mozzarella Grattinee 2 Broccoli 2 Mushroom 2 Chicken 3 Mixed Vegetable 3
Shrimp 4.5 Fresh Mozzarella 4 Lobster Tail 5-7oz 8

Pasta Ripiena – Stuffed Pasta

Tortellini Formaggio alla Katia	13
Cheese filled tortellini in a tomato and cream Vodka sauce	
Ravioli Formaggio Salsa Napoletana	13
Cheese filled ravioli in a tomato sauce	
Ravioli di Pollo e Provolone Ravioli alla Salvia	14
Ravioli stuffed with chicken and provolone cheese in a creamy sage, butter, and white wine sauce	
Agnolotti di Funghi Salsa Pugliese	14
Half-moon Mushroom ravioli in a fire-roasted vegetable tomato sauce	
Ravioli di Carne Salsa Napoletana	14
Meat-filled ravioli in a tomato sauce	
Ravioli all'Aragosta con Salsa Crema e Gamberetti	16.5
Lobster ravioli in a white wine garlic cream sauce with shrimp	

There is a four dollar charge for splitting a meal, this includes a soup or a salad and fresh baked bread.

Chef Sesto and Chef Keith have created a menu matching our different pastas with sauces which go best together. They encourage you to enjoy the dishes the way they were created. Buon Appetito!

Pasta Al Forno – From the Oven

Lasagna Bolognese	Meat Lasagna	13
Cannelloni di Carne	Meat-filled cannelloni in a tomato sauce	13
Manicotti di Ricotta	Cheese-filled manicotti in a tomato sauce	12

La Piccata ~ Lemon, caper, white wine cream sauce

Served with your choice of fresh linguine or vegetables and potatoes

Vitello ~ Veal	17.5	Pollo ~ Chicken	16.5
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La Marsala ~ Marsala wine and mushroom cream sauce

Served with your choice of fresh linguine or vegetables and potatoes

Vitello ~ Veal	17.5	Pollo ~ Chicken	16.5	Bistecca ~ Steak	24
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La Parmigiana ~ Breaded and topped with Napoletana sauce and mozzarella cheese

Served with your choice of fresh linguine or vegetables and potatoes

Vitello ~ Veal	18	Pollo ~ Chicken	17	Melanzane ~ Eggplant	14
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Pollo ~ Chicken Served with your choice of fresh linguine or vegetables and potatoes

Pollo Alfredo 15

Grilled chicken in an Alfredo sauce over fettuccine

Pollo Alla Sesto Con Penne **Our House Specialty** 16

Grilled chicken breast, mushroom, sun dried tomato, and onions in a cream sauce served over penne

Vitello ~ Veal

Vitello al Nonno Vincenzo 19

Veal in a wine sauce with artichokes, roasted red peppers and black olives served with fettuccine

Fagotto di Vitello 22

Veal pouch stuffed with sausage, ham, pancetta, mushroom, spinach, and asiago cheese served with angel hair napoletana

Osso Buco di Vitello servito Risotto **Per due** 38

23oz Veal Shank “Osso buco” served with Risotto For two

RISOTTO MILANESE Italian rice specialty 11

ADD TO YOUR RISOTTO Broccoli 2 Mushroom 2 Chicken 3 Mixed Vegetable 3 Shrimp 4.5

Carne ~ Meat All our steaks are certified Black Angus Beef

Bistecca al l’Espresso 22

Strip loin 10z steak topped with our home-made espresso rub served with potatoes and vegetables

Bistecca alla Gorgonzola 23

Strip loin 10oz steak topped with a creamy gorgonzola sauce served with potatoes and vegetables

Frutti di Mare ~ Seafood

Linguine al Pescatore	Bianco o Rosso	16
Clams and mussels in a lemon, white wine lemon sauce or tomato sauce served over Linguine		
Misto di Pesce al "Jimmy V" Fettuccine Integrale		18
Shrimp, scallops and calamari in a lightly spicy tomato sauce over whole wheat fettuccine		
Tilapia alla Francese		16
Tilapia served in a creamy lemon wine sauce with a side of broccoli		
Salmone Limone e Miele		17
Salmon filet in a caramelized onions, lemon honey sauce served with vegetables and roasted potatoes		
Gamberoni Michelina		21
Large shrimp in a garlic lemon wine sauce served with fettuccine Alfredo		
Lobster Lorenzo		25
Two Lobster (5-7oz) tails in lemon butter wine sauce served with fettuccine in an Asiago cheese cream sauce		

Pizze ~ Pizza

Al Formaggio	Mozzarella cheese and tomato sauce	9
Margherita	Fresh tomato, fresh mozzarella, Sesto's Pesto	10
Sesto's Pesto	Sesto's Pesto, Arugola, Fresh Mozzarella	9.5
Salsiccia	Mozzarella Cheese, Sausage and tomato sauce	10
Prosciutto	Prosciutto, arugola, black olives, mozzarella and gorgonzola cheese	11
ADD TO YOUR PIZZA	Broccoli 1 Mushroom 1 Olives 1 Chicken 1.5 Sausage 1.5 Shrimp 3.5	

Pair your dinner with a great wine or beer from our extensive list!

Bevande ~ Beverages

Olde Brooklyn Soda	Cream soda, Orange, Root beer, Black Cherry, Birch Beer, Grape	2.5
Panna Italian Natural Water		3
San Pellegrino Mineral Water	Small 2 Medium 3 Large	5
Pepsi, Diet Pepsi, Sierra Mist, Root beer, Dr.Pepper, Mountain Dew		1.9
Fresh Brewed Ice Tea	Regular or Sweetened	1.9
Milk		1.5
"Limonata di Michele"	Mickies homemade Lemonade	1.9

Da Sesto Ristorante e Vino
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