

# DAVE'S NEW KITCHEN

## PICK A PASTA SHAPE

|   |    |
|---|----|
| SPAGHETTI   |    |
| ANGEL HAIR  |    |
| ROTINI  |    |
| FETTUCCINI  |    |
| WHOLE WHEAT MOSTACCIOLI   |    |
| HOMEMADE RAVIOLI add \$2  |    |
| <i>(filled w/cheese &amp; spinach)</i>                              |    |
| HOMEMADE GREEN PAPPARDELLE  |    |
| <i>similar to fettuccini, made w /spinach add \$1</i>               |    |
| PASTA with MEAT SAUCE (pork based)                                  | 9  |
| PASTA with MARINARA (vegan) SAUCE                                   | 9  |
| PASTA with BUTTERY GARLIC SAUCE                                     | 9  |
| PASTA ALFREDO   | 11 |
| PASTA ROSÉ  | 11 |
| Alfredo Sauce blended with Marinara                                 |    |
| PASTA AGLIO E OLIO  | 10 |
| Garlic, Olive Oil & Romano Cheese                                   |    |
| PASTA CARBONARA   | 12 |
| Bacon & Onion in a Cream & Egg Sauce                                |    |
| PASTA BOLOGNESE   | 11 |
| A meaty Tomato Sauce w/Ground Turkey, Celery, diced Carrots & Onion |    |
| PASTA PESTO   | 11 |
| Made with Basil, Romano Cheese & Walnuts                            |    |
| PASTA DIAVOLO   | 11 |
| Jalapeños sautéed in Garlic & Olive Oil Tossed w/ Marinara Sauce    |    |
| BAKE any PASTA w/MOZZARELLA   | 2  |
| ADD CRIMINI MUSHROOMS, SPINACH or BROCCOLI to a sauce               | 2  |
| ADD PRIMAVERA VEGETABLES (Broccoli, Red Bell Pepper & Carrot)       | 2  |
| ADD SHRIMP, CALAMARI or CHICKEN                                     | 3  |

## SIDES

|   |    |
|---|----|
| MEATBALL (Made w/Pork & Ground beef)  | 3  |
| SPINACH or BROCCOLI   | 4  |
| STEAMED or SAUTÉED w/GARLIC   |    |
| oo  |    |
| LASAGNA   | 12 |
| Our Classic Meatless Version OR With Cheese & Sausage filling.  |    |
| LASAGNA CON AMORE   | 13 |
| Layered with Ricotta, Mozzarella, Spinach, Marinara & Pesto (walnuts)   |    |
| EGGPLANT PARMESAN   | 12 |
| Lightly Breaded Eggplant layered w/ Ricotta & Marinara, baked w/Mozzarella.   |    |
| EGGPLANT EXTRAVAGANZA   | 12 |
| Lightly Breaded Eggplant layered w/vegetables, Sautéed w/ Garlic, Baked w/ Mozzarella   |    |
| YOUR CHOICE of MARINARA OR MEAT OR ROSÉ SAUCE WITH THE ABOVE  |    |
| SPINACH RICOTTA CHEESE PIE  | 12 |
| With Mushroom- Lemon Butter Sauce   |    |
| VEGETABLE CACCIATORE  | 11 |
| Broccoli, Bell Peppers, Carrots, Red Onion, Red Potato & Garbanzos cooked w Garlic & a touch of Marinara. Gluten free & Vegan |    |

### TO ORDER our HOMEMADE FOOD FOR PICK-UP:

Please order online @ [www.davesnewkitchen.com](http://www.davesnewkitchen.com)  
Enter the word Love under Promo & get 5% off. To pay retail, please call 847 864 6000

|  |    |
|--|----|
| GRILLED SALMON   | 17 |
| Served w/Steamed Spinach & Broccoli (g-free)   |    |
| CHICKEN VESUVIO  | 14 |
| Boneless breast sautéed in a Garlic White Wine Butter Sauce w/Carrot. Your choice of Rotini or Red Potato        |    |
| CHICKEN MARSALA  | 14 |
| Boneless breast sautéed w/Mushrooms & Marsala wine. Served over Rotini   |    |
| CHICKEN PARMESAN   | 14 |
| Breaded boneless breast baked with Marinara & Mozzarella over Rotini.  |    |
| FIRECRACKER CHICKEN  | 14 |
| Boneless breast cooked in Marinara w/Jalapeño, Onion, Green & Red Bell Peppers, served over Rotini               |    |
| BAKED CHIPOTLE CHICKEN   | 12 |
| A Casserole of sliced breast, broccoli & red potato baked w/a creamy Chipotle Sauce & Mozzarella (G-free)        |    |
| BALSAMIC CHICKEN   | 13 |
| Boneless breast cooked w/Onion, Spinach, Garlic, Mushroom, Bell Peppers & Balsamic                               |    |
| CHICKEN SALTIMBOCCA  | 15 |
| Boneless breaded breast rolled around Mozzarella & Prosciutto. Served over Rotini w Marinara. Baked w/Mozzarella |    |

FOR DELIVERY: PLEASE USE POSTMATES. PLEASE BE AWARE THAT THOSE PRICES ARE HIGHER!!! WHEN ORDERING ONLINE, PLEASE USE [davesnewkitchen.com](http://davesnewkitchen.com) & NOT POSTMATES

## STARTERS

|                           |     |
|---------------------------|-----|
| GARLIC BREAD              | 3.5 |
| GARLIC BREAD w/MOZZARELLA | 4   |

## HOMEMADE SOUP

|   |     |
|---|-----|
| MINISTRONE  | 3.5 |
| A Hearty Vegetable Soup made w/ Homemade Vegetable Stock. VEGAN |     |
| PUMPKIN BISQUE  |     |
| (A little spicy & made w/Homemade Chicken Stock. Gluten-free)   |     |
|   | 3.5 |

## FRESH SALADS

|  |   |
|--|---|
| SIDE SALAD   | 3 |
| Romaine, Carrots, Red Cabbage, Pepperoncini  |   |
| ITALIAN SALAD  | 7 |
| Romaine, Carrots, Red Onion, Pepperoncini, Cucumber, Radish, Provolone & Red Cabbage |   |
| CAESAR SALAD   | 4 |
| Our version of the classic, served w/Red Cabbage & Homemade Caesar Dressing          |   |

Add Sliced Chicken to your salad 3

### HOMEMADE DRESSINGS

Italian Vinaigrette (contains Romano Cheese), Creamy Garlic, 1000 Island or Honey Balsamic (Fat Free)

PLEASE BE AWARE of COVID PROTOCOLS!

We are happy to do curbside.

Please indicate when you call or order online.

## HAND TOSSED HOMEMADE PIZZA

(Sometimes it takes a little longer)

### TOPPINGS

Pepperoni, Sausage, Bacon, Anchovy, Onion, Green Pepper, Spinach, Fresh Tomato, Garlic, Zucchini, Jalapeño, Mushrooms, Black Olive, Chicken, Fresh Basil, Ricotta, Eggplant (Lightly Breaded)

|                         |     |
|-------------------------|-----|
| 12" (8 slices)          | 11  |
| EACH ADDITIONAL TOPPING | 1   |
| 14" (12 slices)         | 14  |
| EACH ADDITIONAL TOPPING | 1.5 |

EXTRA THIN: Close to New York thin (maybe somewhere in NJ). Great flavors/ No upcharge

10" PAN: Thicker, cheesier & saucier

Same prices as a 12" thin

GLUTEN FREE: 10" thin crust. Same cost as 12" pizza. All toppings available, best not to add more than 4.

Note: OUR PIZZA AREA CONTAINS FLOUR

My staff & I hope that you have noted the frequent usage of the word homemade, a word that means everything to us. We make the bread on your table from scratch twice daily. Our salad dressings, soups, sauces, desserts & a growing number of our pastas are all made in house. You may have also noticed the small size of this restaurant. It is a positive in the sense that it allows us to cook in small batches using the freshest ingredients. We grate our own Imported Romano Cheese & purchase produce daily. My staff & I hope you enjoy dining with us.

Thank you! *Dave*

## HOMEMADE CALZONE

Our adult version of the Pizza turnover. The fillings cook as if by magic - we really don't know how because what happens inside the zone, stays inside the zone.

SMALL 11 LARGE 14

#1 Chicken, Bacon, Jalapeño, Mozzarella & Tomato Sauce

#2 Pesto Sauce (contains Walnuts), Mozzarella, Spinach, Zucchini, Fresh Tomato & Mushroom

#3 Italian Sausage, Pepperoni, Tomato Sauce, Mozzarella

#4 Pesto (contains walnuts), Mozzarella, Primavera Vegetables (Broccoli, Red Bell Pepper & Carrots)

#5 Marinara, Mushrooms, Onion, Zucchini, Green Bell Pepper (NO CHEESE)

## HOMEMADE DESSERTS

CHOCOLATE MOUSSE 3.5

(Made w/Amaretto, a nut product)

TIRAMISU 4.5

(Made w/ Flour, Eggs, Coffee & Brandy)

## BEVERAGES

Coke, Diet Coke, A&W Root Beer, 7UP 1.5  
(12 oz. cans)

Lime LaCroix 2