

## Antipasti

### Burrata 13 V

Handmade mozzarella stuffed with stracciatella, a delicate Italian-style cream, accompanied by roasted tomatoes, roasted cipolini onions and EVOO

### Rollatini di Melanzane 12 V

Rolled Eggplant – Lightly breaded flash-fried eggplant rolled with ricotta then topped with our original tomato sauce and handmade mozzarella cheese

### Bagna Cauda 10 V

Assortment of Italian cheeses melted together in our wood-fired oven with a hint of white wine and garlic, served with crostini

### Calamari Fritti 14

Fried Calamari – calamari with a side of our fra'diavolo sauce

### Salsiccia con Peperoni e Cipolle 10

Sausage with Peppers & Onions – Your choice of either hot or sweet Italian sausage, roasted with a beautiful mix of peppers and onions

*Sub Mama's Meatballs 12*

### Polpette della Mamma – Specialita della Casa 12

Mama's Meatballs – Specialty of the House - Hand-rolled veal, pork, and beef meatballs topped with our handmade marinara sauce and fresh seasoned ricotta

### Antipasti della Casa (for two) 18

House Antipasti – Prosciutto, hot dry sausage, sweet capicola, mozzarella prosciutto roll (with EVOO and cracked pepper), sundried peppers, oil-cured olives, pecorino cheese and provolone piccante

## Insalate

*Add Grilled Chicken to any salad 5 Add Grilled Shrimp (4) to any salad 6*

### Caprese 14 V/GF

Our fresh handmade mozzarella with sliced fresh tomatoes topped with basil and then drizzled with EVOO

### Cesare 10

Caesar Salad – Fresh romaine, Caesar dressing, shaved parmigiano reggiano and handmade semolina croutons

### Mista – Specialita della Casa 10 V/GF

Mista Salad – Specialty of the House – Fresh spring mix topped with strawberries, candied walnuts, shaved wine washed goat cheese and our honey herb champagne vinaigrette

### Insalata Tritata 11 V/GF

Chopped Salad – Chopped arugula, romaine, tomatoes, red onions, cucumbers, handmade mozzarella and balsamic vinaigrette

## Zuppe

Homemade Soup of the Day 7

## Contorni

Side Dishes 8

### Asparagi grigliati – Grilled asparagus V/GF

### Spinaci con Aglio – Spinach sautéed with garlic and EVOO V/GF

## Classico

### Vitello alla Parmigiana 28

Veal Parmigiana – Lightly breaded veal cutlet with our handmade seasoned breadcrumbs, pan seared, then topped with our marinara tomato sauce and fresh muenster cheese, served with a side of spaghetti

### Pollo alla Parmigiana – Specialita della Casa 21

Chicken Parmigiana – Specialty of the House – Chicken cutlet breaded in our handmade breadcrumbs, pan seared then topped with muenster cheese and tomato sauce, served with a side of spaghetti

### Salmone Oreganata 24

Salmon Oreganata – Salmon roasted in our wood-fired oven, seasoned with oregano and EVOO served with fingerling potatoes and spinach

## Primi Piatti

### Rigatoni alla Burrata – Specialita della Casa 17 V

Specialty of the house - Crushed San Marzano tomatoes, fresh basil, salt and pepper blended with handmade burrata, topped with pecorino romano

### Lasagne – Specialita della Casa 22

Meat Lasagna - Our deep dish meat lasagna is made with Arthur Avenue Bronx meats, handmade mozzarella, creamy ricotta, muenster, and pecorino romano cheeses

### Ravioli 18 V

Borgatti's handcrafted cheese ravioli topped with handmade tomato basil sauce and a dollop of fresh ricotta

### Fettuccine Alfredo 18 V

Fettuccini pasta tossed in a light parmigiano reggiano cream sauce

*Add Grilled Chicken 5 Add Grilled Shrimp (4) 6*

### Manicotti 16 V

Large tube shaped crepes stuffed and baked with creamy ricotta filling, topped with our original sauce

### Penne Rigate alla Bolognese 19

Bolognese Sauce – penne rigate pasta tossed in handmade meat sauce topped with freshly grated parmigiano reggiano and basil

### Linguine Fra'Diavolo 24

Linguine with shrimp, clams, mussels and calamari tossed in a spicy marinara sauce

### Gnocchi Calciano 16 V

Light-as-a-feather homemade potato gnocchi tossed with tomato sauce and topped with a dollop of fresh ricotta

### Spaghetti con le Vongole in Bianco 18

Spaghetti and Clams in White Wine Sauce – Spaghetti tossed with whole littleneck clams in a white wine sauce



Indicates Touch of Italy Favorites

#### “GF” Gluten Free Menu Item

Gluten Free is available on request for all pasta dishes and pizzas

#### “V” Vegetarian Menu Item

Ask your server for other options

#### “EVOO” Extra Virgin Olive Oil

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

## Le Pizze

Handmade dough made with “00” flour that’s stretched then layered with our handmade mozzarella and other fine ingredients from both the old world and the new world, cooked well-done in our 800-degree wood-fired oven.

### San Marzano 14

Tomato sauce, handmade mozzarella, basil and EVOO

### Bianca con Prosciutto 16

White Pizza with Prosciutto – Handmade mozzarella, fontal, fresh tomatoes, arugula and prosciutto

### Fiaschetto 15

Tomato sauce, handmade mozzarella, mushrooms, prosciutto, artichokes, pecorino romano, basil and EVOO

### Alla Sopressata 15

Sopressata Pizza - Tomato sauce, handmade mozzarella, sweet sopressata, fresh thinly sliced mushrooms, shavings of parmigiano reggiano cheese, basil and EVOO

*Add your favorite toppings to any of the above:*

Prosciutto, sopressata, Italian sausage (hot or sweet), pepperoni, anchovies:

**3 each**

Ricotta, mushrooms, sweet peppers, olives, onions, diced tomato, or artichokes:

**2 each**

## Originale

For a unique experience, try the Focaccia Robiola or the Focaccia Robiola Deluxe. Both are creations which changed the face of pizza as you know it. Invented by **Ciro Verdi**, a renowned NY chef and our culinary master, it is his signature dish and truly memorable.

### Focaccia Robiola Di Ciro 19

Thin focaccia filled with robiola cheese, then drizzled with white truffle oil

### Focaccia Robiola Di Ciro Deluxe 24

Thin focaccia filled with robiola cheese, prosciutto, arugula, and oven-dried tomatoes then drizzled with white truffle oil

## Calzone

A calzone on the inside and a pizza on the outside, The Neapolitan Calzoni is the true folded pizza, or la pizza piegata. Share and taste a true Neapolitan Touch of Italy.

### Calzone di Napoli 15

The oldest and most traditional calzone, stuffed with creamy ricotta, fresh mozzarella and genoa salami. On top, hand-squeezed tomatoes, mozzarella and basil. Finished with EVOO and parmigiano reggiano

## Where it all began....

### An Italian and a Deli

It all started with a deli and an Italian guy from the Bronx. Bob Ciprietti grew up on Arthur Avenue running from store to store grabbing a piece of pizza from this guy, some fresh mozzarella from that guy to getting some great bread from this or that bakery. He fell in love with the people and the food of the Bronx and it has turned into the best love story ever since.

### He Knows Guys

Nobody was making true Italian sandwiches within 100 miles of here and Bob knew that once folks tasted them, they would love them. So, Bob called on his boys from Arthur Avenue to get some of the finest ingredients for his sandwiches. He would drive 8 hours to and from NYC every other day to bring back the best authentic cheeses, meats, and bread and serve them in a small deli in Rehoboth Beach. The sandwiches were a hit!

### It Happens

The sandwich success was great, but Bob had a bigger vision. He wanted to bring Arthur Avenue to Delaware. So, he moved on from the small deli and opened a full service restaurant in Lewes. It was a salumeria (deli), pasticceria (bakery), and a trattoria (an informal family restaurant) – all rolled into one amazing Italian venue. Lewes was an instant success, but too small to handle the baking. So, a stand-alone bakery was opened. Wanting to give more families an opportunity to enjoy an authentic Italian experience, it was time for Bob to open another location. In 2013 the Rehoboth Beach Touch of Italy on Coastal Highway opened. Shortly after that, Bob and a few buddies were golfing and conversation between Bob and the Ocean City Holiday Inn Manager led to the 2014 opening of the Ocean City, MD location.

### Authentic Italian Experience

The goal of each restaurant is to provide folks with a real Italian experience. When you visit a Touch of Italy, we want you to know that you are one of us. All our food is made with love - straight from the hearts of Italians. We are most known for our chicken parm, Italian specialties, our mozzarella, and our eclairs; but everything is good! Much of our equipment, like the brick pizza ovens and the beautiful red slicers, come from Italy. Our work family is amazing and some of them are even imported from Italy!

### Thank You for Choosing Touch of Italy

We take great pride in our relationships with our guests and with our community. It seems Bob knows everyone and everyone knows him. He believes life is about good food, family, friends, and conversation. The kitchen table is where the heart of every family is. We are that restaurant where tradition meets today.

This is just the beginning of our story.....it’s not over yet.