

D'AGNESE'S

BISTRO & BAR

Serving Italian & American Food

Appetizers

- ARTICHOKES D'AGNESE'S** \$6.99
Artichokes dipped in eggwash, then lightly floured, fried and topped with D'Agnese's lemon butter sauce.
- CRAB STUFFED MUSHROOMS** \$7.99
Mushrooms stuffed with crab supreme and topped with D'Agnese's lemon butter sauce.
- BRUSCHETTA** \$6.99
Crostini topped with diced tomato, onion, pepper rings celery, cucumber and olive oil drizzled with balsamic glaze.
- TOMATO & MOZZARELLA** \$9.99
Fresh tomatoes, buffalo mozzarella and basil leaves drizzled with extra virgin olive oil and balsamic reduction.

- FRIED CALAMARI** \$10.99
Lightly floured and fried Point Judith calamari served with a side of marinara (traditional), or tossed in hot sauce topped with crumbled blue cheese (Buffalo style).
- FRIED MOZZARELLA** \$5.99
Breaded mozzarella, deep fried and served with marinara sauce.
- FRIED ZUCCHINI** \$6.99
Breaded deep fried zucchini slices, served with a side of ranch dressing.

- SPINACH & ARTICHOKE DIP** \$6.99
A blend of cheese, cream tender artichokes and spinach baked and served with tri-colored corn chips.
- STEAMED MUSSELS** \$9.99
Prince Edward Island Mussels steamed, then sautéed and served in a white wine butter sauce with spinach and tomatoes.
- EGGPLANT ROLLATINI** \$6.99
Our eggplant is dipped in egg and flour, shallow fried, then topped with ricotta cheese, rolled, baked and finished with our marinara sauce.

Soups

- CREAMY BAKED POTATO**
A cream based soup with baked potatoes and bacon, topped with shredded cheese. CUP BOWL
.....\$3.25..... \$4.50
- ITALIAN WEDDING**
Celery, carrots and spinach in a chicken broth with pastina and Italian meatballs.\$3.25..... \$4.50
- STUFFED PEPPER**
Tomato based soup with crumbled sausage, assorted peppers and risotto.\$3.25..... \$4.50
- TOMATO BISQUE**
Tomatoes and cream simmered with parsley and basil.\$3.25..... \$4.50

Salads

- SIDE TOSSED** \$3.25
Crisp romaine lettuce, tomato, shredded carrots, diced cucumber and black olives.
- SIDE CEASAR** \$3.25
Crisp romaine lettuce, Romano cheese, fried Italian salami and homemade croutons.
- SPINACH & MIXED GREENS** \$8.99
Tender spinach and mixed greens topped with crisp bacon, red onion, mushrooms, and hard boiled eggs, served with warm poppyseed dressing.
- ITALIAN CHEF SALAD** \$10.99
Crisp Romaine, artichoke hearts, pepperoni, banana peppers, olives, salami, mozzarella & onions.
- MEDITERRANEAN** \$9.99
Romaine lettuce and mixed greens, artichoke hearts, cucumber, tomato, kalamata olives and pine nuts served with our lemon feta dressing.
- BISTRO SALAD** \$12.99
Mixed greens topped with sautéed chicken, bacon, red onion and red peppers. Served with balsamic vinaigrette.
- ADD: Chicken- \$4.50 / Shrimp- \$2.25 / Salmon- \$7.50**
- Salad Dressings-** Creamy Italian, Balsamic, Thousand Island, French, Apple Cider Caesar, Ranch, Blue Cheese, Poppyseed, Oil & Vinegar, Sweet Balsamic

Pizzas

- PLAIN CHESSE** \$8.99
Our homemade pizza sauce and mozzarella cheese.
- PEPPERONI** \$10.99
Our homemade sauce, mozzarella cheese and pepperoni.
- OREGANO PARMIGIANA** \$10.99
Arrabbiata sauce, prosciutto, oregano and parmigiano reggiano.
- WHITE** \$13.50
Olive oil, garlic, a combination of crumbled sausage, mozzarella, ricotta and Romano cheeses, then topped with pepper rings, parsley and red pepper seeds.
- POLLO PESTO** \$13.99
Pesto sauce, grilled herb chicken, kalamata olives, artichoke hearts and feta cheese.
- SICILIAN** \$14.99
Our homemade pizza sauce, mozzarella cheese, pepperoni, sausage, prosciutto, mushrooms, and banana peppers.

Pizza Toppings- pepperoni, sausage, olives, bacon, onion, mushrooms, banana peppers, artichokes, prosciutto, salami, roma tomatoes, feta, extra cheese, jalapeños, spinach, roasted red peppers \$1.75 each

Burgers

Served with fries Pretzel bun 50¢

- CALIFORNIA** \$10.99
Topped with Swiss cheese, bacon, red onions and spinach.
- ITALIAN PIZZA BURGER** \$9.99
Topped with mozzarella cheese, fried pepperoni and our tasty pizza sauce.
- MUSHROOM SWISS** \$9.99
Topped with Swiss cheese, sautéed onions and mushrooms.
- SLAW BURGER** \$9.99
Grilled with BBQ sauce, then topped with cheddar cheese, BBQ sauce and coleslaw.
- VEGGIE** \$8.99
A black bean patty grilled and topped with monterey jack cheese and corn salsa.
- BREAKFAST BURGER** \$10.99
Topped with American cheese, bacon and an over easy egg.

Sandwiches

Served with fries

- BLT** \$7.99
Crispy bacon, lettuce, tomato and mayonnaise served on Texas toast.
- GRILLED CHEESE & a cup of soup** \$8.99
American cheese grilled on Texas toast, served with a cup of soup.
- FRIED PERCH** \$9.99
Breaded fried lake perch on a brioche roll served with tartar sauce and coleslaw.
- ITALIAN SAUSAGE & PEPPERS** \$9.99
Lou's sausage (the best) assorted peppers, marinara sauce, onions, mozzarella cheese on a ciabatta roll.
- PESTO CHICKEN** \$10.99
Sliced grilled chicken topped with provolone and feta cheeses, tomato and pesto aioli served on a ciabatta roll.
- TUSCAN CHICKEN** \$10.99
Breaded chicken breast, baked, then sliced and topped with mozzarella, Parmesan and Romano cheeses, oregano, crispy prosciutto and marinara sauce.
- MEATBALL PARMIGIANA** \$8.99
Meatballs, marinara, mozzarella and Parmesan cheese on a toasted ciabatta roll.

Childrens

(\$6.50 each)

- MAC & CHEESE** \$6.50
- CHICKEN FINGERS** \$6.50
- GRILLED CHEESE WITH FRIES** \$6.50
- 6 INCH PEPPERONI PIZZA** \$6.50
- SPAGHETTI & MEATBALL** \$6.50

BISTRO HOURS

Wed, Thurs: 4pm to 9:00pm
Fri, Sat: 4pm to 10pm

HAPPY HOUR

4pm to 6pm

PRIVATE ROOM

available for parties

Catering & Carry-Out

216-328-1740

7649 Broadview Road, Seven Hills, Ohio 44131

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entrees

ALL ENTREE SELECTIONS WILL INCLUDE:

A CHOICE OF; A CUP OF SOUP, SIDE SALAD OR CAESAR SALAD

ALL NON-PASTA DISHES WILL BE SERVED WITH A SIDE OF PASTA, POTATO, RISOTTO OR VEGETABLE

Pasta

SPAGHETTI or RIGATONI MARINARA	\$11.99
With a choice of meatballs, sausage, meat sauce, or sautéed mushrooms.	
TORTELLINI VODKA	\$11.99
Ricotta cheese filled tortellini in a vodka pink sauce with sautéed spinach and tomatoes.	
RIGATONI AND CHICKEN AGLIO OLIO	\$14.99
Sliced chicken breast sautéed with garlic, olive oil, spinach, kalamata olives, pinenuts, roasted tomatoes, tossed with rigatoni.	
CAJUN CHICKEN ALFREDO	\$14.99
Cajun seasoned chicken over tortellini in a creamy alfredo sauce.	
GNOCCHI BOLOGNESE	\$12.99
Gnocchi with marinara sauce topped with our sausage meat sauce.	
RAVIOLI MARINARA	\$11.99
Cheese ravioli with a choice of meatballs, sausage, meat sauce, or sautéed mushrooms.	
SPAGHETTI CARBONARA	\$12.99
Spaghetti in a creamy alfredo sauce with sautéed bacon and onions.	

Chicken

CHICKEN D'AGNESE	\$13.99
Finished with our delicious lemon butter sauce.	
CHICKEN PARMIGIANA	\$13.99
Topped with mozzarella, Romano cheese, and marinara sauce.	
CHICKEN MARSALA	\$13.99
In a light marsala wine with mushrooms and butter.	
CHICKEN SALTIMBOCCA	\$15.99
Topped with spinach, prosciutto and mozzarella cheese in a mushroom marsala wine sauce with butter.	
CHICKEN CEASARINO	\$14.99
Sautéed with salami, mushrooms and onions, and a creamy lemon butter sauce with Parmesan cheese.	
CHICKEN NEAPOLITAN	\$15.99
Chicken topped and baked with ricotta cheese, eggplant, mozzarella cheese, and marinara sauce.	
CHICKEN SCAPRICIATTA	\$15.99
In a tangy lemon cream sauce with capers, artichoke hearts and red peppers.	
SMOTHERED CHICKEN MOZZARELLA CHEESE	\$14.99
Grilled chicken with sautéed mushrooms, onions, roasted red peppers and bacon in Dijon cream sauce. Suggested side dish: mashed potatoes	
CHICKEN ROLLATINI	\$16.99
Tender medallions of chicken topped with crab supreme, rolled, then pan sautéed and baked. Finish with mushroom marsala wine sauce with a touch of lemon butter.	
Chicken is dipped in flour and egg unless otherwise stated.	
<i>(Larger portions available for an additional charge)</i>	

Steaks

CHICKEN FRIED STEAK	\$16.99
A 6oz. tenderized New York sirloin hand breaded, fried and topped with a rich beef demi-glaze. Suggested side dish: mashed potatoes	
N.Y. SIRLOIN	\$22.99
A flavorful 10 oz. grilled sirloin served plain or choose one of our toppings listed below.	
FILET MIGNON	\$23.99
Our tender 8 oz. grilled filet served plain or choose one our toppings listed below.	
SURF AND TURF	\$28.99
Your choice of 10 oz. N.Y. Sirloin or a 8 oz. Filet Mignon served with 2 shrimp D'Agnese and a crab stuffed mushroom.	

Steak Toppings

Peppercorn crusted • Blue cheese dill butter • Mushrooms and onions sautéed in butter

All steaks are served with vegetable and a choice of 1 side dish.

Sides

\$3.25

SPAGHETTI	FRENCH FRIES
RIGATONI	MASHED POTATOES
GNOCCHI	VEGGIE OF THE DAY
RISOTTO	ANTIPASTA SALAD

Substitutions & additional item prices

MEATBALL	\$1.50	CHICKEN per piece..	\$3.25
SAUSAGE	\$1.50	VEAL per portion	\$6.50
MEATSAUCE	\$2.00	SHRIMP per piece	\$2.25
ALFREDO SAUCE	\$1.50	LEMON BUTTER SAUCE	\$0.75

SPAGHETTI AGLIO OLIO WITH SAUSAGE	\$12.99
Crumbled sausage, capers, cherry peppers, peppers, and pepper rings, sautéed in olive oil and garlic, tossed with spaghetti and topped with Romano cheese.	
EGGPLANT PARMIGIANA	\$11.99
Thinly sliced eggplant dipped in flour and egg, shallow fried, then topped with mozzarella cheese, baked and finished with marinara sauce.	
EGGPLANT ROLLATINI	\$12.99
Sliced eggplant dipped in flour and egg, shallow fried, topped with ricotta cheese, rolled, then baked and finished with marinara sauce.	
CRAB STUFFED MUSHROOMS	\$12.99
Mushrooms topped with crab supreme, baked, then topped with D'Agnese's lemon butter sauce.	

Veal

VEAL D'AGNESE	\$16.99
Finished with our delicious lemon butter sauce.	
VEAL PARMIGIANA	\$17.99
Topped with mozzarella, Romano cheese, and marinara sauce.	
VEAL MARSALA	\$17.99
In a light marsala wine with mushrooms and butter.	
VEAL SALTIMBOCCA	\$18.99
Topped with spinach, prosciutto and mozzarella cheese in a mushroom marsala wine sauce with butter..	
VEAL CEASARINO	\$17.99
Sautéed with salami, mushrooms and onions, and a creamy lemon butter sauce with Parmesan cheese.	
TRIO	\$21.99
A combination of veal, chicken and shrimp finished with D'Agnese's lemon butter sauce.	
Veal is dipped in flour and egg.	
<i>(Larger portions available for an additional charge)</i>	

Seafood

SHRIMP D'AGNESE (5)	\$15.99
Large shrimp dipped in flour and egg, sautéed and finished with D'Agnese lemon butter sauce.	
SHRIMP PARMIGIANA (5)	\$15.99
Large shrimp dipped in flour and egg, sautéed, then baked with mozzarella cheese and marinara sauce	
SCAMPI AU GRATIN (5)	\$15.99
Shrimp lightly coated with Parmesan bread crumbs, then baked in garlic butter. Suggested side dish: risotto.	
SHRIMP ARRABIATA	\$15.99
Spaghetti tossed with tender shrimp in a spicy marinara sauce with onions, kalamata olives, and banana and cherry peppers.	
SEAFOOD FRA DIAVOLO	\$17.99
Shrimp and calamari tossed with spaghetti in a spicy marinara sauce with cherry peppers and topped with sautéed mussels.	
BLACKENED SALMON	\$15.99
6 oz. blackened salmon topped with a pineapple salsa and drizzled with balsamic glaze. Suggested side dish: risotto.	
SALMON PICATTA	\$15.99
6 oz. salmon baked, then topped with capers, pimentos and artichoke hearts in a light lemon butter sauce.	
ORANGE ROUGHY AU GRATIN	\$16.99
8 oz. orange roughy coated with parmesan, bread crumbs then baked in garlic butter.	
BREADED LAKE PERCH	\$16.99
Lake perch breaded and fried, served with coleslaw, fries and tartar sauce.	
CRAB STUFFED SALMON	\$16.99
6 oz. baked salmon stuffed with crab supreme and topped with mushrooms, marsala wine sauce and D'Agnese lemon butter sauce.	

D'Agnese's History

The name D'Agnese's comes from co-owner and founder Franco Boffice's mother's name. The Boffice family was originally from Montreal, where Franco senior had opened several traditional Italian restaurants in the region.

In 1968, Franco moved to the Jersey Shore where his family opened a restaurant on the Boardwalk. After Franco moved to Cleveland, he opened the first D'Agnese's Restaurant in November 1989 on the corner of Broadview and Pleasant Valley. The restaurant focused on the same traditional Italian meals he had grown up with and food he had learned to cook from his father.

In 1996 D'Agnese's moved to the current Seven Hills site. Since then, Franco's partnerships developed D'Agnese's Bistro, Tomato Grill, and White Pond Trattoria. More recently, he created two modern venues-D'Agnese's Cafe/Restaurant and Cantine Bar & Grill, both in Broadview Heights.

The newest D'Agnese's "Other Place" is in the location of the earlier D'Agnese's with an updated atmosphere and a different menu. This D'Agnese's American Bistro & Party Center offers a broad range and fresh takes on classics from both American and Italian foods.

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