

FRESH SALADS

(sold by the pound)

Ciliegine Mini Mozzarella Balls
Celery Root
Herbed Chicken Salad
Curry Chicken Salad
Mediterranean Chicken Salad
Tuna Salad
Eggplant Caponata
Grilled Italian Long Stem Artichokes
Farro Salad
Italian Balsamic Onions
Marinated Mushrooms
Mixed Vegetables
Bow Tie Pasta Salad
Roasted Beets with Sweet Onions
Cannelini Beans & Tomato
Seasonal: *Feta • Potato • Apple Cole Slaw*

ENTRÉES

(priced per pound)

Lasagna: *Meat, Vegetable, or Cheese*
Eggplant Parmesan
Oven-Baked Chicken Cutlets
Chicken Parmesan
Sausage, Peppers, & Onions
Broccoli Rabe
Daily Chicken Special *Gluten Free*
Daily Vegetable Special
Linguine with Oil, Garlic, Parsley
Tomato Mozzarella Tart
Pasta Special
Risotto of the Day

WINE & CHEESE

We offer an extensive collection of curated wines and cheeses from Italy, Spain, France and the United States.



SOUPS

Our soups are made the traditional, old-fashioned way: from scratch, in house.

Two Daily Hot Soup Specials *See Facebook or Call*
Chicken Noodle
Roasted Vegetable *Vegan, Gluten Free, Dairy Free*
Carrot Ginger Bisque *Gluten Free*
Butternut Apple Bisque *Gluten Free*
Matzo Ball
Italian Vegetable *Vegan, Gluten Free, Dairy Free*
Italian Vegetable with Mediterranean Chicken
White Bean with Kale *Vegan, Gluten Free, Dairy Free*
Smoked Salmon Chowder
Creamy Turkey Vegetable
Red Lentil *Vegan, Gluten Free, Dairy Free*
Split Pea with Garlic *Gluten Free, Dairy Free*
Pasta Fagiolo
Tuscan Tomato Bisque *Gluten Free*
Mushroom Bisque *Gluten Free*
Mushroom Barley *Dairy Free*
Vichyssoise *June through August*
Gazpacho *June through August*



ORDER AHEAD

Call 802.362.4449
for a quick trip in and out
or for your catering needs!

DAILY SPECIALS

Visit Facebook or call 802.362.4449
to find out more about our daily specials.

HOLIDAY MENUS

We cook up something special
for all major holidays!

CATERING
GIFT BASKETS
GIFT CERTIFICATES

AL DUCCI'S

ITALIAN PANTRY & DELI

802.362.4449

ALDUCCIS.COM

133 ELM STREET
MANCHESTER CENTER, VERMONT

OPEN TUESDAY – SATURDAY



SPECIALTY SANDWICHES

Italian Veggie Combo • 13.50

Roasted Eggplant, Fresh Mozzarella, Basil, Roasted Peppers, Tomatoes, Oil & Vinegar
with Chicken Cutlet • 16.50
with Parma Prosciutto 1 Year • 16.50
with Parma Prosciutto 2 Year • 17.50

Fresh Handmade Mozzarella • 10.50

Tomato, Basil, Oil & Vinegar
with Parma Prosciutto 1 Year • 13.50
with Parma Prosciutto 2 Year • 14.50

Maxed Out Italian • 15.00

Salami, Sopressata, Capicola, Mortadella, Provolone, Lettuce, Tomato, Onion, Banana Peppers, Oil & Vinegar

3 Meat Muffalata • 16.00

Salami, Sopressata, Capicola, Arugula, Roasted Red Peppers, House-made Muffalata, Fresh Mozzarella, Oil & Vinegar

Italian 3 Meat • 12.00

Salami, Sopressata, Capicola, Roasted Peppers, Fresh Mozzarella, Basil, Oil & Vinegar

Hot Capicola • 15.00

Broccoli Rabe, Fresh Mozzarella, Oil & Vinegar

Hot or Sweet Sopressata • 12.00

Roasted Peppers, Fresh Mozzarella, Oil & Vinegar

Parma Prosciutto • 1Y 12.00 or 2Y 13.00

Fresh Mozzarella, Basil, Oil & Vinegar

Mortadella • 13.00

Roasted Peppers, Fresh Mozzarella, Basil, Arugula, Oil & Vinegar

Italian BLT • 12.00

Pancetta, Tomato, Arugula and Pesto Mayo

Genoa Salami • 12.00

Provolone, Roasted Peppers, Oil & Vinegar

Veggie Wrap • 11.50

Lemon Hummus, Cheddar, Tomato, Mesclun Cucumber, Carrots, Artichoke Hearts

Chef's Favorite Roasted Turkey • 14.00

House Roasted Turkey, Brie, Arugula, Cranberry Jalapeño

PANINI

Fresh Mozzarella, Tomato, Basil • 11.50

with Roasted Red Peppers • 12.50
with Broccoli Rabe • 14.50
with Parma Prosciutto 1 Year • 14.50
with Parma Prosciutto 2 Year • 15.50

Brie with Fig Jam

with Turkey • 13.00
with Parma Prosciutto 1 Year • 16.00
with Parma Prosciutto 2 Year • 17.00

Roasted Turkey • 13.00

Provolone, Cranberry-Habarnero Jam

Classic Grilled Cheese • 10.00

Fresh Mozzarella, Provolone, Cheddar, Swiss, OR American

HOT SANDWICHES

Chicken Parmesan • 13.50

Marinara Sauce, Fresh Mozzarella

Eggplant Parmesan • 12.00

Marinara Sauce, Fresh Mozzarella

Meatball Parmesan • 12.00

Marinara Sauce, Fresh Mozzarella

Chicken Cutlet Breaded & Baked • 10.50

with Fresh Mozzarella, Olive Oil • 11.50
with Broccoli Rabe, Fresh Mozzarella, Oil & Vinegar • 13.50
with Roasted Peppers, Fresh Mozz, Basil, Oil & Vinegar • 12.50
with Sundried Tomatoes, Provolone • 13.00

Hot or Sweet Sausage • 14.00

with Peppers & Onions
with Peppers & Onions, Fresh Mozzarella • 15.00
with Broccoli Rabe, Fresh Mozzarella • 17.00

DELI SANDWICHES

lettuce, tomato, choice of cheese & dressing

Genoa Salami • 11.00

Sopressata (Hot or Sweet) • 11.00

Capicola (Hot or Sweet) • 12.00

Mortadella with Pistachios • 11.00

Baked Ham • 11.00

House-Roasted Turkey • 11.00

Tuna Salad • 12.50

Herb Chicken Salad • 12.50



CUSTOMIZE YOUR SANDWICH!

+ .25 Lettuce • Tomato • Onions

+ .50 Horseradish • Pickles

+1.00 Basil Pesto • Pesto Mayo • Hot Peppers
Sweet Peppers • Arugula • Extra Cheese

+1.50 Sundried Tomatoes • Olives

+2.00 Roasted Eggplant • Balsamic Glaze

+3.00 Parma Prosciutto 1 Year • Broccoli Rabe
Muffalata • Grilled Artichoke Hearts

House-made Breads +1.00

Semolina with Sesame Seeds • Focaccia with Rosemary

Gluten Free Bread +1.00

Breads

White Italian • Multigrain • Baguette • Ciabatta

Cheese

Fresh Mozzarella
Provolone
Cheddar
Swiss
American

Dressing

EV Olive Oil
Balsamic Vinegar
Mayonnaise
Deli Mustard
Honey Mustard
Dijon Mustard