

CAMPANIA

Italian Trattoria

ANTIPASTI

Calamari Fritti

Lightly floured and tossed with pepperoncini, fresh basil, served with roasted red pepper aioli and spicy marinara sauce 10

Carciofi Arrostiti Napoletani

Slow oven roasted Artichokes marinated in garlic, extra virgin olive oil and oregano 7

Caponata di Melanzane

Sautéed eggplant with capers, onions, olives and fresh oregano served over warm crostini drizzled with Extra virgin olive oil 8

Polpette alla Romana

Roman style meatballs with beef and pork, fennel seed, rosemary, pecorino romano, in a fresh pomodoro sauce 8

Gamberetti All'Aglio

Shrimp sautéed in garlic, butter, white wine, extra virgin olive oil 11

Mozzarella en Carozza

Mozzarella and basil in Italian bread deep fried and served with marinara sauce 9

Caprese con Pomodoro Arrosto

Fresh slices of mozzarella with slow roasted roma tomatoes drizzled with a balsamic glaze 8

Salumi e Formaggio

Prosciutto, genoa salami and Soppressata served with sliced Italian cheeses roasted red peppers and mixed olives 12

Polenta Pasticciata alla Milanese

Baked polenta topped with Italian sausage, crushed roma tomatoes and melted mozzarella cheese 9

INSALATA

Cuore Romana

Grilled romaine heart, gorgonzola, caramelized pancetta, red onions, cherry tomatoes, lemon vinaigrette and drizzled with a balsamic reduction 10

Asparagi e barbabietole

Asparagus with farmers beets, toasted walnuts, fried goat cheese, drizzled lemon thyme vinaigrette, balsamic reduction 9

Caesar

Romaine, homemade focaccia croutons, cherry tomatoes, shaved pecorino romano, red onion, creamy caesar dressing, roasted red peppers 7

Insalata Mista

Mesclun, chickpeas, red onion, tomatoes, homemade balsamic vinaigrette made with shallots, truffle infused extra virgin olive oil 5

PASTA

Lasagna al Forno

Traditional meat lasagna with ricotta, mozzarella, homemade marinara sauce 17

Rigatoni Bolognese

A traditional marinara meat sauce with carrots, celery, onion, tomatoes, finished with cream 17

Spaghetti con Polpette alla Romana

Roman style meatballs in a fresh pomodoro sauce 17

Linguine al Mare

Linguine with shrimp, clams, mussels & scallops in a garlic, white wine & tomato sauce 18

Butternut Squash Ravioli

Ravioli filled with butternut squash and ricotta sautéed with kale, mushrooms and pancetta in a cream sauce 17

Cavatelli con Salsiccia e Broccoli

Fresh pasta tossed with Italian sausage and broccolini in a garlic and oil sauce 16

Fettuccine con Costole Brasate

Chianti ragu sauce made with shredded short ribs, pancetta, carrots, celery, onions, and tomatoes over fettuccine 18

ENTRATA

Costoletta Milanese

Panko breaded porkchop cutlet with a layer of prosciutto, provolone, topped with arugula salad with extra virgin olive oil, lemon, pecorino romano served with spaghetti marinara 24

Bistecca Fiorentina

Grilled 10oz NY Strip topped with fried rosemary and roasted garlic served with garlic mashed potatoes and grilled asparagus* (G) 30

Cornish Hen Grigliato

Herb marinated Cornish hen grilled, served with a cabernet and rosemary demi glaze roasted garlic potatoes and sautéed spinach (G) 23

Pollo alla Marsala

Lightly floured chicken, sautéed mushrooms, marsala wine served with roasted garlic potatoes and haricot vert (G) 17

Pollo alla Parmigiana

Breaded chicken cutlet, homemade marinara, fresh mozzarella served over spaghetti (G) 17

Melanzane Parmigiana

Sauteed eggplant stacked with bechamel, homemade marinara, fresh mozzarella and basil pesto served with spaghetti 16

Pesce Fritto Misto

Shrimp, scallops, calamari and zucchini battered and fried with a parsley and herb aioli served with a side of spaghetti marinara 25

Scallopini di Vitello con carciofo

Veal cutlets sautéed with roasted artichokes, asparagus and crushed roma tomatoes served with sautéed spinach and garlic mashed potatoes (G) 24

Agnello Arrostito

Lamb chops incrusted with pistachios and roasted served with a espresso and cherry demi glaze served with roasted garlic potatoes and haricot vert* (G) 26

*Items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. (G) Can be prepared Gluten free