

Trattoria (trah-tor-EE-uh) *n. a small neighborhood restaurant, run by family, where they prepare family recipes and age old favorites.*

Antipasti

CALAMARI FRITTI served with lemon and marinara sauce \$9

BRUSCHETTA Ripe roma tomatoes, red onion, kalamata olives, topped with fresh basil and shaved pecorino Romano, drizzled with extra virgin olive oil on crostini \$6

POLPETTE ALLA ROMANA Roman style meatballs with pine nuts, and rosemary, pecorino Romano cheese, served with fresh pomodoro sauce \$7

NAPOLEONE DI MELANZANE ALLA CAPRESE Thin slices of roasted eggplant, fresh mozzarella and tomato, topped with fresh basil, drizzled with balsamic reduction \$8

GAMBERETTI ALL'AGLIO Prawns sautéed in garlic, butter, white wine, and extra virgin olive oil \$8

TORTA DI GRANCHIO Pan-seared Jumbo lump crab cakes made with imported prosciutto served over a bed of field greens with roasted red pepper aioli \$10

FORMAGGIO Assortment of fine Italian cheeses: Raschera, Bra duro, Provolone selezione, Aged crotonese, Mountain gorgonzola \$10

COZZE DEL POMODORO E FINOCCHIO Steamed mussels with tomatoes & fennel, sautéed pancetta, in garlic & white wine sauce \$9

Zuppe & Insalate

CAPRESE Layers of fresh mozzarella and tomato, roasted red peppers, drizzled with extra virgin olive oil, topped with fresh basil \$8

CESARE Romaine, croutons, shaved pecorino romano cheese, red onion, tossed with creamy caesar dressing and topped with anchovies \$6

INSALATA MISTA Spring mix, red onions, roma tomatoes and balsamic vinaigrette \$4

RUCOLA CON PERA E GORGONZOLA Arugula with pear, red onions, sliced pecans, crumbled gorgonzola cheese and balsamic vinaigrette \$9

PASTA FAGIOLI Tomato broth, white cannellini beans, ditalini pasta, carrots, onion and celery \$4

ZUPPA DEL GIORNO Soup of the day \$4

Bambini

CHICKEN FINGERS \$ 4.50

HAMBURGER \$ 3.95 add cheese \$.50
served with pasta salad, fries or spring mix salad

KIDS RAVIOLI (with sauce or butter) \$ 5.45

SPAGHETTI (with sauce or butter) \$ 4.50

FETTUCCHINE ALFREDO \$ 4.95

Primi Piatti

- SPAGHETTI AL LIMONE** Spaghetti with lightly sautéed onion, garlic and peas, in a fresh cream and lemon sauce \$12
- PENNE CON SALSA DI POMODORO FRESCO** Penne with fresh tomatoes, garlic, and fresh fior di latte mozzarella \$14
- SPAGHETTI CON POLPETTE ALLA ROMANA** Spaghetti with Roman style meatballs with pine nuts and rosemary, in a fresh pomodoro sauce \$12
- LASAGNA DI VERDURE** Vegetable lasagna with ricotta cheese, mozzarella, béchamel sauce and roasted vegetables, served with our homemade marinara sauce \$14
- LINGUINE AL MARE** Linguine with shrimp, clams mussels and scallops in a garlic, white wine and tomato sauce \$18
- ORECCHIETTE ALLA PUGLIESE** 'Little ear' pasta tossed with mild Italian sausage & broccoli, anchovies, garlic, crushed red pepper and extra virgin olive oil \$14
- RIGATONI AL VERDURE** Rigatoni pasta tossed with roasted eggplant, tomato, garlic, extra virgin olive oil, topped with fresh basil \$12
- RISOTTO CON FRUTTI DI MARE** Creamy arborio rice with shrimp, mussels, calamari and scallops in a garlic, white wine and tomato sauce \$18
- LOBSTER RAVIOLI** Pasta filled with lobster in a light sherry cream sauce \$16

Secondi Piatti

served with chef's choice of vegetable or pasta with homemade marinara sauce

- POLLO ALLA MARSALA** Lightly floured chicken with fresh mushrooms in a marsala wine sauce \$12
- PICCATA DI POLLO** Lightly floured chicken sautéed in a lemon, caper and white wine sauce \$14
- POLLO ALLA PARMIGIANA** Breaded chicken cutlet with marinara sauce and fresh mozzarella \$14
- MELANZANE ALLA PARMIGIANA** Eggplant layered, topped with marinara sauce, and fresh mozzarella \$12
- SALTIMBOCCA ALLA ROMANA** A classic Roman dish of veal cutlets topped with prosciutto and sage, cooked in a white wine sauce \$18
- BISTECCA ALLA FIORENTINA** 10oz strip steak with fresh rosemary, black pepper, garlic and extra virgin olive oil \$18
- SALMONE AL LIMONE** pan seared in a lemon, caper and white wine sauce \$16

Parties of 6 or more subject to 18% gratuity charge