



T R A T T O R I A

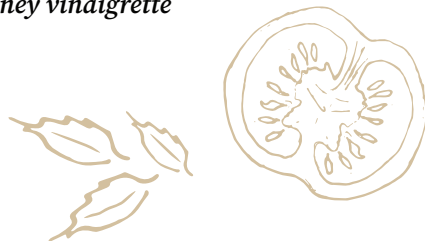
STARTER

Baked Clams <i>half dozen, breadcrumbs, garlic, white wine</i>	18
Calamari Fritti <i>lightly fried, served with marinara</i>	19
Grigliata Mista <i>grilled calamari, octopus, shrimp, balsamic vinaigrette</i>	25
Prosciutto & Burrata <i>arugula, prosciutto di parma, burrata, cherry tomato, balsamic glaze, crostini</i>	22
Arancini <i>stuffed with sausage and broccolini, served with marinara</i>	12
Sausage Peppers <i>italian sausage, red and green peppers, light tomato sauce</i>	19
Bruschetta <i>toasted crostini, tomato, parmigiano, red onion, basil, garlic</i>	12
Shrimp de Jonghe <i>butterflied shrimp, breadcrumbs, garlic, white wine, lemon</i>	24



SALAD & SOUP

Pasta e Fagioli <i>ditalini pasta, cannellini beans, light tomato broth</i>	6/11
Mista <i>mixed greens, cucumber, tomato, red onion, olives, house vinaigrette</i>	12
Caesar <i>romaine, croutons, parmigiano reggiano, caesar dressing</i>	12
Mela <i>romaine, granny smith apple, dried cranberry, walnut, gorgonzola, mela balsamic</i>	14
Chicken Chopped <i>chicken, avocado, cherry tomato, bacon, red onion, gorgonzola, house vinaigrette</i>	19
Salmon Arugula <i>grilled salmon, arugula, cherry tomato, chickpeas, feta, house vinaigrette</i>	24
Insalata Mercato <i>spinach, romaine, avocado, cherry tomato, cucumber, red onion, corn, dried fig, toasted pine nut, ricotta salata, lemon-honey vinaigrette</i>	18



PASTA Gluten Free Penne +2

Paccheri Vodka <i>tomato cream, ricotta salata</i>	20
Pappardelle Bolognese <i>classic meat sauce, parmesan cream</i>	23
Spaghetti Cacio e Pepe <i>pecorino romano, grana padano, cracked black pepper</i>	19
Gnocchi Toscano <i>crumbled sausage, spinach, mushroom, vodka cream</i>	25
Trofie con Pistacchio <i>creamy basil pesto, pistacchio, topped with burrata</i>	26
Orecchiette Rapini <i>crumbled sausage, rapini, anchovy, touch of crushed red pepper</i>	24
Ravioli di Ricotta <i>cheese ravioli, marinara sauce</i>	20
Spaghetti Diavola <i>shrimp, spinach, garlic, cherry tomato, crushed red pepper</i>	28
Zuppa di Pesce <i>linguine pasta, shrimp, mussels, clams, calamari, cherry tomato sauce</i>	40
Ravioli Aragosta <i>lobster ravioli, cherry tomato, light tomato cream</i>	28

ENTREE

Pollo Francese <i>egg-battered chicken, lemon, white wine, served with sautéed spinach</i>	26
Pollo Parmigiana <i>breaded chicken, tomato sauce, mozzarella, parmigiano, served with penne marinara</i>	28
Pollo Marsala <i>mushrooms, marsala wine, served with roasted potatoes</i>	26
Bracirole con Orecchiette <i>rolled beef tenderloin, ham, provolone, breadcrumb, tomato sauce, served with side orecchiette marinara</i>	42
Pork Chop Calabrese <i>pork chop milanese, calabrian cherry peppers, parmigiano reggiano, lemon garlic reduction, roasted potatoes</i>	32
Parmigiana di Melanzane <i>layered eggplant, tomato sauce, mozzarella, parmigiano served with a side of penne marinara</i>	24
Salmone alla Mediterranea <i>cherry tomato, sun-dried tomato, kalamata olives, feta, served over orzo</i>	32
Skirt Steak Tagliata <i>arugula, shaved parmigiano reggiano, aged balsamic, roasted potatoes</i>	45



SIDES

Cacio e Pepe Orzo	10
Roasted Potatoes	9
Rapini	10
Sauteed Spinach	9
Meatballs	8



PIZZA

Gluten Free Crust +2

Margherita 16 <i>tomato, fresh basil</i>	Capricciosa 20 <i>kalamata olives, mushrooms, artichokes, ham</i>
Diavola 17 <i>spicy salami, crushed red pepper</i>	Honey Soppressata (Bianca) 24 <i>spicy salami, burrata, calabrian chile honey, crushed red pepper</i>
Prosciutto e Arugula 21 <i>prosciutto, arugula, parmigiano, olive oil</i>	Borgata (Bianca) 18 <i>caramelized onion, sausage, roasted red peppers</i>

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness, please notify your server of any dietary restrictions or food allergens.



T R A T T O R I A

COCKTAILS16

Amalfi Spritz
Rosato Aperitivo, Lichi-Li Liqueur, Avissi Prosecco

Summer in Capri
Sneaky Fox Vodka, Coconut Water Liqueur, Giffard Lemongrass, Fresh Pressed Lime, Ginger Beer

Spicy Sicilian
Jalapeno Infused Tequila, Orange Liqueur, Giffard Blood Orange, Fresh Pressed Lime, Tajin Salt

Tuscan Peach
Buffalo Trace Bourbon, Peach Liqueur, Mint, Fresh Pressed Lemon

Dolce Notte
21 Seeds Valencia Orange Tequila, Kahlua, Espresso, Cinnamon

ZERO - PROOF12

Blackberry Mojito
Muddled Mint, Fresh Lime, Blackberry Reduction

Ginger Peach
Lyre’s Gin Spirit, Peach Nectar, Fresh Lemon, Ginger Beer

BEER & SELTZERS

Miller Lite	6	Modelo	6
Peroni 00	6	Goose Island 312	6
Peroni	7	Michelob Ultra	6
Moretti	7	High Noon	8

BY THE GLASS



WHITES, ROSÉ, SPARKLING

Avissi Prosecco Veneto, Italy	12 / 40
Calafuria Rosé Puglia, Italy	12 / 46
Whispering Angel Rosé Côtes de Provence, France	15 / 58
Mezzacorona Pinot Grigio Trentino-Alto Adige, Italy	10 / 38
Pieropan Soave Classico Veneto, Italy	12 / 46
Mason “Pomelo” Sauvignon Blanc California	10 / 38
Oyster Bay Sauvignon Blanc Marlborough, New Zealand	12 / 46
Essence by Raimund Prüm Riesling Mosel, Germany	10 / 38
Mezzacorona Chardonnay Trentino-Alto Adige, Italy	10 / 38
Sonoma-Cutrer Chardonnay Russian River Valley, California	15 / 58

REDS

Stemmari Pinot Noir Sicily, Italy	10 / 38
Napa Cellars Pinot Noir Napa Valley, California	14 / 54
Querceto Chianti Tuscany, Italy	10 / 38
Viticcio Chianti Classico Tuscany, Italy	16 / 62
Casa Brancaia “Tre” Super Tuscan Tuscany, Italy	15 / 58
Mezzacorona Cabernet Sauvignon Trentino-Alto Adige, Italy	10/38
Simi Cabernet Sauvignon Sonoma County, California	12 / 46
Austin Hope Cabernet Sauvignon Paso Robles, California	20 / 92

RED WINES (BY THE BOTTLE)

Masi Campofiorin “Baby Amarone” Rosso Veronese Veneto, Italy	48	Antinori “Il Bruciato” Super Tuscan Tuscany, Italy	68
Cipressi Barbera d’Asti Piedmont, Italy	68	Antinori Tignanello Tuscany, Italy	240
Luigi Righetti Amarone della Valpolicella Veneto, Italy	89	Tenuta San Guido Sassicaia Bolgheri, Tuscany, Italy	385
Tenuta Rocca Barolo Piedmont, Italy	120	Franciscan Cabernet Sauvignon Napa Valley, California	52
Antinori Brunello di Montalcino Tuscany, Italy	140	Ferrari-Carano Cabernet Sauvignon Sonoma County, California	68
TorCalvano Montepulciano d’Abruzzo Abruzzo, Italy	64	Denner Vineyards Cabernet Sauvignon Paso Robles, California	75
Belle Glos “Clark & Telephone” Pinot Noir Santa Maria Valley, California	66	Caymus Cabernet Sauvignon Napa Valley, California	150
I Prandi Pinot Noir Veneto, Italy	40	Stag’s Leap Wine Cellars “Artemis” Cabernet Sauvignon Napa Valley, California	140
Résonance Pinot Noir Willamette Valley, Oregon	75	Far Niente Cabernet Sauvignon Napa Valley, California	210
Marcato “Duo” Red Blend Veneto, Italy	40	Faust Cabernet Sauvignon Napa Valley, California	98
The Prisoner Red Blend Napa Valley, California	89	Post & Beam Cabernet Sauvignon Napa Valley, California	98
Gaja Ca’Marcanda “Promis” Red Blend Bolgheri, Tuscany, Italy	110	Saldo Zinfandel California	56

WHITE WINES (BY THE BOTTLE)

Santa Margherita Pinot Grigio Trentino-Alto Adige, Italy	62	Massican “Annia” White Blend Napa Valley, California	68
Perusini Pinot Grigio Friuli, Italy	48	Cakebread Cellars Chardonnay Napa Valley, California	89
La Scolca Gavi dei Gavi Piedmont, Italy	48	Joel Gott Unoaked Chardonnay California	40
Antinori Vermentino Bolgheri, Tuscany, Italy	66	Rombauer Chardonnay Carneros, California	89
Bigi Orvieto Classico Umbria, Italy	56	Château de Sancerre Sauvignon Blanc Loire Valley, France	82

SPARKLING (BY THE BOTTLE)

Sintesi Prosecco Veneto, Italy	55	Dom Pérignon Brut Champagne Champagne, France	375
Veuve Clicquot Yellow Label Brut Champagne Champagne, France	98		

