

Carbonara

TRATTORIA

Antipasti

BRUSCHETTA | 8

Marinated Tomato, Basil and Garlic on Toast

FRIED CALAMARI | 9

Battered and Fried Squid with Marinara and Jalapeno Tartar Sauce

STEAMED MUSSELS | 11/14

Mussels, Shallots, Celery, White Wine Sauce

SHRIMP ALL' AMATRICIANA | 12

Pancetta, Garlic, Crushed Red Pepper, Pomodoro Sauce, Polenta

ANTIPASTO PLATTER | 10

Sliced Meats, Cheeses and Marinated Vegetables

FRIED GREEN TOMATOES | 9

Green Tomatoes and Goat Cheese, Battered and Fried with Red Pepper Coulis



Soups & Salads

TOMATO BASIL/SOUP OF THE DAY | 7

CAESAR | 9

Romaine Lettuce, Croutons, Parmesan Cheese

CAPRESE | 9

Sliced Vine Ripe Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil

PROSCIUTTO AND PEAR | 10

Baby Arugula, Grilled Pear, Prosciutto, Parmesan Cheese, Champagne Vinaigrette

SPINACH | 9

Baby Spinach, Pancetta, Boiled Eggs, Red Onion, Cherry Tomatoes, Balsamic Vinaigrette

FIELD GREENS | 8

Spring Mix, Sliced Vine Ripe Tomatoes, Red Onions, Lemon Vinaigrette

TRICOLORE | 8

Red Leaf Lettuce, Baby Arugula, Radicchio, Candied Walnuts, Gorgonzola Cheese

TOMATO SALAD | 8

Seasonal Tomatoes, Feta Cheese, Extra Virgin Olive Oil, Balsamic Vinegar



Children's Menu

7

**MINI HAMBURGERS AND POTATO CHIPS
CHICKEN FINGERS AND MASHED POTATOES
SPAGHETTI AND MEATBALLS
MACARONI AND CHEESE**



Beverages

WE SERVE COKE PRODUCTS | 2.25

ICED TEA | 2.25

ESPRESSO | 2.50

CAPPUCCINO | 3

REGULAR/DECAF COFFEE | 2

1 L SAN PELLEGRINO SPARKING WATER | 4.50

AQUA PANNA STILL WATER | 3

Carbonara

TRATTORIA

Pasta

BUCATINI ALL' AMATRICIANA | 15

Pancetta, Garlic, Crushed Red Pepper, Pomodoro Sauce, Pecorino Cheese

TORCHIETTI AND SHRIMP | 18

Sautéed Shrimp, Vodka Cream Sauce, Pecorino Cheese

SPINACH AND RICOTTA RAVIOLI | 15

Sage, Parmesan Cheese

PENNE ARRABIATA | 14

Pomodoro Sauce, Crushed Red Pepper, Black Olives, Mozzarella Cheese

FETTUCCINE WITH ARTICHOKES AND MUSHROOMS | 16

Crimini Mushrooms, Artichoke Hearts, Lemon Sauce

SPAGHETTI CARBONARA | 13

Pancetta, Parmesan Cheese, Egg Cream Sauce

SPINACH PAPPARDELLE BOLOGNESE | 13

PENNE WITH SAUSAGE AND EGGPLANT | 15

Chorizo, Crushed Red Pepper, Marinara Sauce, Mozzarella Cheese

SEAFOOD LINGUINI FRA DIAVOLO | 19

Black and White Linguine, Clams, Mussels, Scallops, Calamari, Shrimp, Crushed Red Pepper, Marinara Sauce

RISOTTO OF THE DAY | MARKET PRICE

CAPPELINI WITH FRESH TOMATOES AND CHICKEN | 15

Grilled Chicken, Chopped Tomatoes, Basil, Garlic, Extra Virgin Olive Oil

VEGETABLE LASAGNA | 16

Seasonal Squashes, Eggplant, Ricotta Cheese, Marinara Sauce

MEAT LASAGNA | 15

Beef, Veal, Ricotta, Mozzarella, Pecorino Cheese, Marinara Sauce

Entrees

VEAL SALTIMBOCCA | 19

Veal Cutlet Seared with Sage and Prosciutto, Mashed Potatoes, Sautéed Spinach

FILET MIGNON | 15/24

Porcini Mushroom Crust, Gorgonzola Au Gratin Potatoes, Sautéed Spinach and Raisins, Red Wine Demi Glace

CHICKEN MARSALA | 14

Mashed Potatoes, Crimini Mushrooms, Marsala Wine Sauce

OSSO BUCO | 25

Braised Veal Shank, Tomato Sauce, Parmesan Risotto

FISH OF THE DAY | MARKET PRICE

HALIBUT | 23

Lemon Risotto, Red Wine Honey Sauce

GRILLED SALMON BÉARNAISE | 18

Roasted Tomato and Basil Risotto

AUSTRALIAN LAMB RACK | 24

Eggplant Mashed Potatoes, Swiss Chard, Mint Demi Sauce

VEAL PICCATA | 19

Roasted Potatoes, Green Beans, Capers, White Wine Sauce

GRILLED PORK CHOP | 21

Garlic Mashed Potatoes, Green Beans, Creole Mustard Demi Glaze