TRATTORIA REGGIANO

Starters

BRUSCHETTA 10
House-made bread, tomatoes, evoo, basil

HOUSE-MADE MEATBALLS 16
Our family recipe

CAPRESE SALAD 18
Heirloom tomatoes, Burrata mozzarella, evoo, basil

EGGPLANT ROLLATINI 17
Ricotta, San Marzano pomodoro sauce, Reggiano

CALAMARI 17
Lightly breaded, mild or spicy marinara sauce

BROCCOLI RABE AND SAUSAGE 16
Sauteed in garlic & evoo

BAKED CLAMS 17
Garlic, white wine, fresh herbs & evoo

PROSCIUTTO & MELON 14
Di Parma, balsamic reduction

ANTIPASTO PLATTER 22
Serves 2+
Chef's selection of meats, cheeses, olives, and peppers

Soup and Salad

PASTA E FAGIOLI SOUP 12
Cannelini beans, house made broth, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 13
Lemon-evoo dressing & Reggiano

CAESAR SALAD 13
Garlic croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 13
House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL 13
Garlic croutons, cherry tomatoes, anchovies, Reggiano

ITALIAN KALE SALAD 19
Grilled chicken breast, hard boiled egg, pancetta, cannelini beans, Gorgonzola dressing, avocado

Add Grilled Chicken +6 | Grilled Salmon +16 to any salad

Pasta

Chef Specialties

HOUSE-MADE RICOTTA GNOCCHI, VODKA SAUCE & CRISPY PROSCIUTTO 26

CAVATELLI, BROCCOLI RABE & SAUSAGE 24

SPAGHETTI POMODORO 18
San Marzano pomodoro sauce, evoo
Add Meatballs +6

LOBSTER RAVIOLI 40
Our signature ravioli, pink sauce, sautéed lobster

PENNE A LA VODKA 22
A traditional favorite

BAKED ZITI 19
Our house specialty
Add Meatballs +6

LINGUINE & CLAMS 30
Fresh clams, white wine, garlic, evoo, red or white sauce

RIGATONI BOLOGNESE 26
San Marzano pomodoro sauce

LASAGNA 24
Our family recipe

FETTUCCINE ALFREDO 23
Light cream sauce, grated Reggiano

SPAGHETTI CARBONARA 25
Pancetta, egg yolks, green peas, Reggiano

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +6 | Add Grilled Salmon +16

Seafood

SHRIMP SCAMPI 32
Jumbo shrimp, garlic seasoned stuffing, evoo, garlic, white wine, lemon, butter, served with linguine

SCOTTISH SALMON* 37
Lemon and fennel seed marinated grilled salmon, fresh herbs, seasonal vegetables

SWORDFISH SICILIANA* 40
Grilled swordfish, cherry tomatoes, capers, olives, garlic, seasonal vegetables

FILET OF SOLE* 38
Prepared in the style of Francese, Menuiere or Piccata served with seasonal vegetables

Entrees

CHICKEN PARMIGIANA 28
Classic style, served with spaghetti

CHICKEN FRANCESE 27
Chicken breast, lemon, white wine butter sauce, served with spaghetti

CHICKEN PICCATA 28
Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

GRILLED CHICKEN 28
Balsamic marinated chicken breast, seasonal vegetables

FILET MIGNON* 44
Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables

VEAL SCALOPPINI PICCATA 38
Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

VEAL CHOP PARMIGIANA 49
Breaded veal chop, San Marzano pomodoro sauce, mozzarella, served with spaghetti

EGGPLANT PARMIGIANA VG 23
Breaded eggplant, San Marzano pomodoro sauce, mozzarella, served with spaghetti

GARDEIN CHICK'N PARMIGIANA V 28
Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

Neapolitan Pizza

MARGHERITA 18
San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5

SALSICCIA-SAUSAGE 20
San Marzano tomatoes, mozzarella, garlic, evoo

SALAME PICCANTE-PEPPERONI 20
San Marzano tomatoes, mozzarella, kalamata olives, evoo

MARGHERITA CON PROSCIUTTO DI PARMA 24
Our classic Margherita, sliced prosciutto

PROSCIUTTO AND PEAR 26
Caramelized Bosc pears, Gorgonzola, arugula, sliced prosciutto, balsamic reduction

BROCCOLI RABE AND SAUSAGE 25
Mozzarella, cherry tomatoes, evoo

QUATTRO FORMAGGI 22
Mozzarella, ricotta, Gorgonzola, Reggiano, evoo

VEGAN MARGHERITA 19
San Marzano tomatoes, vegan mozzarella, basil, evoo

Gluten Free Pizza Crust Available for any specialty pizza. Add $5

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness