

Starters



BRUSCHETTA DI TRATTORIA 15

House-made bread, diced tomatoes, garlic, balsamic glaze, basil oil, Reggiano

FILET MIGNON CARPACCIO* 21

Arugula, capers, mustard aioli, shaved Reggiano

BURRATA CAPRESE 22

Heirloom tomatoes, Burrata mozzarella, evoo, basil

BAKED CLAMS 26

Garlic, white wine, fresh herbs & evoo

CALAMARI 21

Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 18

Our family recipe of pork, veal, and beef

House Specialty

EGGPLANT ROLLATINI 21

Ricotta, San Marzano pomodoro sauce, Reggiano

Soup and Salad

PASTA E FAGIOLI SOUP 16

Cannellini beans, ditalini pasta, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 15

Lemon-evoo dressing, Reggiano

CAESAR SALAD* 15

Herb croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 17

Garlic knot croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL* 17

Herb croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +10 | Grilled Salmon* +16 to any salad

Pasta

Chef Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka sauce, crispy prosciutto 28

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp 42

SPAGHETTI CARBONARA Pancetta, green peas, Reggiano 28

CAPELLINI POMODORO 21

San Marzano pomodoro sauce, garlic, basil

SPAGHETTI & MEATBALLS 28

House-blend meatballs, San Marzano tomato sauce

FETTUCCINE ALFREDO 26

Light cream sauce, grated Reggiano

PENNE A LA VODKA 26

A traditional favorite with prosciutto



BOLOGNESE ALLA TRATTORIA 34

Tomato ragu with veal, pork, and ground beef, Ricotta Salata, choice of Pappardelle, Rigatoni, or Spaghetti

LASAGNA 28

Ricotta, mozzarella, ground beef, pomodoro sauce

LINGUINE & CLAMS 36

Fresh clams, white wine, garlic, evoo, red or white sauce

BAKED ZITI 24

Ricotta, San Marzano pomodoro, mozzarella

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +10 | Add Grilled Salmon* +16 | Add Meatballs +6 ea.

Entrées

SHRIMP SCAMPI 42

Stuffed jumbo shrimp, evoo, garlic, white wine, lemon, butter, linguine

GRILLED SALMON* 40

Broccoli, baby carrots, fingerling potatoes

CHICKEN PARMIGIANA 34

Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti

VEAL PARMIGIANA 45

Breaded veal loin, San Marzano pomodoro sauce, mozzarella, spaghetti

FILET MIGNON 48

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables
prepared Giambotto style +5

CHICKEN PICCATA 32

Pan-seared chicken breast, lemon, white wine butter sauce, capers, spaghetti

SWORDFISH SICILIANA* 42

Grilled swordfish, cherry tomatoes, capers, olives, garlic, seasonal vegetables

BRANZINO* 48

Brown butter pan seared branzino, capers, white wine, sautéed spinach, fingerling potatoes

CHICKEN FRANCESE 32

Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti

VEAL SCALOPPINI PICCATA 42

Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

VEAL MILANESE 45

Breaded veal loin, arugula, lemon, evoo, Reggiano

EGGPLANT PARMIGIANA 26

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

VEGAN PARMIGIANA ∇ 26

Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

Neapolitan Pizza

MARGHERITA 22

San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5 | Add Prosciutto +7

SALSICCIA-SAUSAGE 24

San Marzano tomatoes, bufala mozzarella, garlic, evoo

PEPPERONI & OLIVES 24

San Marzano tomatoes, bufala mozzarella, kalamata olives

CARAMELIZED PEAR AND PROSCIUTTO 28

Caramelized Bosc pears, Gorgonzola, arugula, sliced prosciutto, balsamic reduction

QUATTRO FORMAGGI 24

Bufala mozzarella, Ricotta, Gorgonzola, Reggiano, evoo

VEGAN MARGHERITA ∇ 24

San Marzano tomatoes, vegan mozzarella, basil, evoo

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

V designates Vegan Items

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