
Starters

BRUSCHETTA DI TRATTORIA 17

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

CALAMARI 24

Lightly breaded, mild or spicy marinara sauce

BURRATA CAPRESE 23

Heirloom tomatoes, Burrata mozzarella, evoo, basil

HOUSE-MADE MEATBALLS 19

Our family recipe of pork, veal, and beef

FILET MIGNON CARPACCIO* 23

Arugula, capers, mustard aioli, shaved Reggiano

Pizza

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

MARGHERITA 24

San Marzano tomato sauce, bufala mozzarella, basil, evoo

PEPPERONI & OLIVES 26

San marzano tomato sauce, bufala mozzarella, pepperoni, kalamata olives

CARAMELIZED PEAR & PROSCIUTTO 28

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

Salads

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

ARUGULA AND CHERRY TOMATO SALAD 17

Lemon-evoo dressing, Reggiano

CAESAR SALAD* 17

Herb croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 18

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

Entrees

FILET MIGNON* 50

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

SHRIMP SCAMPI 38

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

CHICKEN FRANCESE 34

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

CHICKEN PARMIGIANA 36

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

VEAL SCALOPPINI PICCATA 38

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

VEAL PARMIGIANA 45

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

EGGPLANT PARMIGIANA 28

Breaded eggplant, San Marzano pomodoro sauce,
mozzarella, spaghetti

GRILLED SALMON*

Broccoli, baby carrots, fingerling potatoes

VEGAN PARMIGIANA 26

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

Pasta

HOUSE-MADE RICOTTA GNOCCHI 28

Vodka sauce, crispy prosciutto

LOBSTER RAVIOLI 42

Our signature ravioli, pink sauce, topped with lobster

FETTUCCHINE ALFREDO 28

Light cream sauce, grated Reggiano

LINGUINE & CLAMS 38

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

PENNE A LA VODKA 28

A traditional favorite with prosciutto

LASAGNA 28

Ricotta, mozzarella, ground beef, pomodoro sauce

SPAGHETTI & MEATBALLS 28

House-blend meatballs, San Marzano tomato sauce

BOLOGNESE ALLA TRATTORIA 36

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

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

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