

Starters

BRUSCHETTA DI TRATTORIA 14

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

BURRATA CAPRESE 22

Heirloom tomatoes, Burrata mozzarella, evoo, basil

CALAMARI 21

Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 16

Our family recipe of pork, veal, and beef

House Specialties

EGGPLANT ROLLATINI 18

Ricotta, San Marzano pomodoro sauce, Reggiano

FILET MIGNON CARPACCIO* 21

Ricotta, San Marzano pomodoro sauce, Reggiano

Soup and Salad

ARUGULA AND CHERRY TOMATO SALAD 15

Lemon-evoo dressing, Reggiano

Add Grilled Chicken +8 | Add Grilled Salmon +14

CAESAR SALAD* 15

Herb croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +8 | Add Grilled Salmon +14

PASTA E FAGIOLI SOUP 14

Cannelini beans, ditalini pasta, diced prosciutto

PANZANELLA SALAD 17

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

Add Grilled Chicken +8 | Add Grilled Salmon +14

Pasta

Chef Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka sauce, crispy prosciutto 24

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with lobster 36

SPAGHETTI & MEATBALLS 24

House-blend meatballs, San Marzano tomato sauce

BOLOGNESE ALLA TRATTORIA 28

Tomato ragu with veal, pork, and ground beef, Ricotta Salata, with Rigatoni

FETTUCCINE ALFREDO 19

Light cream sauce, grated Reggiano

LASAGNA 26

Ricotta, mozzarella, ground beef, pomodoro sauce

PENNE A LA VODKA 23

A traditional favorite with prosciutto

LINGUINE & CLAMS 27

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

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +8 | Add Grilled Salmon* +14 | Add Meatballs +4 ea.

Entrees

SHRIMP SCAMPI 32

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

CHICKEN FRANCESE 27

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

CHICKEN PARMIGIANA 28

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

GRILLED SALMON* 34

Broccoli, baby carrots, fingerling potatoes

VEAL PARMIGIANA 40

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

VEAL SCALOPPINI PICCATA 34

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

CHICKEN PICCATA 27

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

EGGPLANT PARMIGIANA 24

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

Neapolitan Pizza

MARGHERITA 20

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

SALSICCIA-SAUSAGE 22

San Marzano tomatoes, bufala mozzarella, garlic, evoo

PEPPERONI & OLIVES 22

San Marzano tomatoes, bufala mozzarella, kalamata olives

Gluten Free Pizza Crust Available for any specialty pizza. Add \$8

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