

## 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 lobster 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.

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## Entrees

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### SHRIMP SCAMPI 36

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

### GRILLED SALMON\* 35

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\* 38

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 36

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 <sup>v</sup> 26

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

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## Neapolitan Pizza

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### 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 <sup>v</sup> 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\**