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## Starters

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### BRUSCHETTA DI TRATTORIA 17

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

### CALAMARI 23

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

#### *House Specialty*

### FILET MIGNON CARPACCIO\* 23

Arugula, capers, mustard aioli, shaved Reggiano

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## Soup and Salad

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### 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

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

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## Pasta

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#### *Chef Specialties*

HOUSE-MADE RICOTTA GNOCCHI Vodka sauce, crispy prosciutto 28

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with lobster 42

### 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

### FETTUCCINE ALFREDO 28

Light cream sauce, grated Reggiano

### LASAGNA 28

Ricotta, mozzarella, ground beef, pomodoro sauce

### PENNE A LA VODKA 28

A traditional favorite with prosciutto

### LINGUINE & CLAMS 38

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

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 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

### FILET MIGNON 50

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

### VEGAN PARMIGIANA <sup>v</sup> 26

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

### GRILLED SALMON 37

Broccoli, baby carrots, fingerling potatoes

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## Neapolitan Pizza

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### MARGHERITA 24

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

### PEPPERONI & OLIVES 26

San Marzano tomatoes, bufala mozzarella, kalamata olives

### CARAMELIZED PEAR & PROSCIUTTO 28

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

### 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\**