



NEW YEAR'S EVE *Dinner Menu*

APPETIZERS

BRUSCHETTA DI TRATTORIA	18
House-made bread, diced tomatoes, garlic, balsamic glaze, basil oil, Reggiano cheese	
CALAMARI	26
Lightly breaded, mild or spicy marinara sauce	
BURRATA CAPRESE	28
Heirloom tomatoes, Burrata mozzarella, evoo basil	
HOUSE-MADE MEATBALLS	20
Our family recipe of pork, veal, and beef	

SALAD

ARUGULA & CHERRY TOMATO SALAD	18
Lemon-evoo dressing, Reggiano	
CAESAR SALAD	18
Herb croutons, cherry tomatoes, anchovies, Reggiano cheese	

PIZZA

MARGHERITA	24
San Marzano tomatoes, bufala mozzarella, basil, evoo	
TRUFFLE	48
Fresh shaved Black Truffles, Fontina cheese, mozzarella	

PASTA

PENNE ALLA VODKA	28
A traditional favorite with prosciutto	
TRUFFLE FETTUCCINE	58
Butter and parmesan cheese saucewith fresh shaved Black Truffle	
BOLOGNESE ALLA TRATTORIA	36
Tomato ragu with veal, pork, and ground beef, Ricotta Salata cheese, with Rigatoni	

ENTRÉES

BRANZINO	58
Brown butter pan-seared branzino, capers, white wine, spinach, fingerling potatoes	
FILET MIGNON	65
Grilled Filet Mignon served with mashed potatoes and asparagus	
CHICKEN PARMIGIANA	36
Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti	
CHICKEN FRANCESE	36
Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti	
VEAL SCALOPPINI PICCATA	46
Pan-seared in lemon butter sauce, capers, white wine, seasonal vegetables	

DESSERT

FIVE LAYER CHOCOLATE CAKE	16
Layer upon layer of decadent chocolate cake finished with dark chocolate ganache	
TIRAMISÙ	16
An Italian favorite, the Trattoria Reggiano way	
CLASSIC CANNOLI	16
Sweet creamy ricotta filling, mini chocolate chips	



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Drink Menu

COCKTAILS

SICILIAN LEMONADE	18
Huckleberry vodka, lemon juice, blueberry coulis, Fevertree lemonade	
CUCUMBER COOLER	17
Tequila, agave syrup, cucumber juice, Combier liquor, lime, cilantro	
SPANISH SUMMER	17
Watermelon vodka, lime juice, hibiscus and lavender syrup	
PINK DRINK	17
Fresh strawberries, rum, strawberry liquor, coconut syrup	
MAPLE MANHATTAN	18
Bourbon, sweet vermouth, Whistle Pig maple syrup, spiced apple bitters	
TIRAMISU MARTINI*	19
Vodka, chocolate liquor, espresso, mascarpone cream	
ITALIAN SANGRIA FOR TWO	30
Apples, pears, figs, cinnamon, Rickshaw Pinot Noir, orange liquor, all spice syrup, apple brandy, apple cider	

WINE BY THE GLASS

White Wine		Red Wine	
LUCA PARETTI	15	RUFFINO	17
Prosecco Brut		Chianti Classico	
DAVIS BYNUM	18	LUMA	15
Chardonnay		Nero d'Avola	
PEJU	16	RICKSHAW	18
Sauvignon Blanc		Pinot Noir	
SANTA MARGHERITA	18	JUSTIN	19
Pinot Grigio		Cabernet Sauvignon	
LA SCOLCA GAVI DI GAVI BLACK LABEL	19	BEZEL BY CAKEBREAD	25
Gavi		Cabernet Sauvignon	
DAOU VINEYARDS	15	BOCELLI TENOR RED	17
Rosé		Sangiovese	
VIETTI CASCINETTA	14	MICHELE CHIARLO	17
Moscato		Barbera d' Alba	

BOTTLED BEER

BUD LIGHT	10
HEINEKEIN	10
MICHELOB ULTRA	10
PERONI	10
MODELO	10
ATOMIC DUCK IPA	10