

## Antipasti e Insalate

### **Bruschetta alla Romana \$7**

Fontinella cheese melted on garlic bread with macerated tomatoes and fresh mozzarella

### **Fritto Misto \$9**

Calamari lightly breaded and flash fried served with our house marinara & chipotle aioli

Add shrimp and scallops for \$7

### **Antipasto Misto \$10 or \$15**

Variety of imported meats & cheeses with macerated vegetables

### **Pane al Forno \$9**

Ask about our Chef's nightly flat bread creation

### **Mozzarella alla Caprese \$5 or \$9**

Fresh mozzarella and tomatoes with Balsamic reduction and garlic infused olive oil

### **Insalata Caesar \$5 or \$9**

Traditional Caesar with Romaine lettuce and focaccia croutons

### **Polenta ai Funghi \$10**

Fried polenta with mushrooms in a rich gorgonzola cream sauce

### **Conchiglia Roma \$13**

Pan seared scallops with roasted peppers, candied walnuts, and spinach tossed in a warm pomegranate-Balsamic vinaigrette

### **Torta di Granchio \$10**

Fresh lump crab cakes over mixed greens tossed in a Dijon aioli

### **Cozze con Pancetta \$10**

Fresh mussels with pancetta in a sherry cream sauce and toasted focaccia

### **Insalata di Spinaci Fragole \$8 or \$12**

Baby spinach tossed in a honey-strawberry vinaigrette with toasted almonds, and gorgonzola cheese

### **Insalata della Casa \$5 or \$9**

Fresh greens tossed in our house Italian vinaigrette with macerated vegetables

*Daily soups available. Add grilled chicken (\$5), shrimp(\$7), or salmon(\$5) to any salad or pasta*

## Carne Piatti

### **Salmone or Bistecca Roma \$22 or \$26**

Pan seared salmon or a 5oz All Natural filet with a pancetta sherry cream sauce, Asiago whipped potatoes, and grilled asparagus

### **Ossobucco \$27**

Braised veal shank over three cheese baked ziti rigate in a hearty red wine tomato sauce with carrots and celery

### **Vitello Trattoria Roma \$23**

Our signature "rotolo di formaggio" baked over veal scallopine, served with spaghetti and spinach in a roasted pepper coulis

### **Vitello Rosso \$23**

Fontinella cheese melted over veal scallopine served with spaghetti and fresh asparagus tossed in a Baslamic red wine marinara

### **Pollo Trattoria Roma \$19**

Chicken breast stuffed with orzo, soppressata, and Asiago cheese served in a roasted pepper Balsamic tomato sauce and spinach lightly sautéed with toasted almonds

### **Bracirole \$23**

Thinly sliced sirloin wrapped around ground beef, veal, sausage, and fontinella cheese braised arrabiata style served with rigatoni

### **Vitello alla Caprese \$24**

Veal scallopine layered with tomatoes and fresh mozzarella in light pesto white wine sauce with capers, spinach, and capellini

### **Saltimbocca alla Romana \$24**

Prosciutto di Parma on top of veal scallopine in a fresh herb sherry butter sauce with capellini and grilled asparagus

Please notify your server about any allergies or dietary restrictions prior to ordering.  
Consuming raw or undercooked food can be hazardous to your health

## *Pasta Ripieni*

### **Tortellini alla Bolognese \$14**

Tortellini with mushrooms in a slow cooked meat ragu of ground beef and veal

### **Ravioli di Salsicce \$17**

Sausage and Asiago cheese mezzaluna ravioli in a roasted pepper red wine tomato cream sauce

### **Ravioli di Salmone Affumicato \$18**

Smoked salmon ravioli in a tomato cream sauce with mushrooms, capers, and spinach

### **Ravioli di Pollo \$17**

Smoked chicken ravioli in an Asiago cream sauce with shallots and broccoli

### **Rotolo di Pasta \$16**

Rolled pasta layered with ricotta cheese & spinach over marinara topped with Parmesan cream sauce

### **Agnolotti \$17**

Three cheese spinach ravioli with mushrooms and snow peas in a tomato basil or cream sauce

## *Pasta, Pollo, e Pesce della Casa*

*Gluten Free and Whole Wheat options available*

### **Pasta Fresca \$15**

Angel hair tossed in a light lemon white wine sauce with fresh vegetables and toasted almonds

### **Lasagne \$13**

Three meat, cheese, & spinach lasagne served with our house marinara

### **Pollo Marsala \$17**

Grilled chicken with mushrooms in a Marsala cream sauce tossed with penne

### **Pollo Gorgonzola \$17**

Grilled chicken and linguine with mushrooms, sundried tomatoes, spinach, and gorgonzola cheese in a light pesto white wine sauce

### **Polpette \$13**

Traditional spaghetti and meatballs made with ground veal, beef, and pork

### **Pollo Diavolo \$18**

Grilled chicken with a trio of fettuccine, sundried tomatoes, and leeks in a spicy cayenne cream sauce /Sub shrimp for \$6

### **Parmigiana**

#### **Pollo or Melanzane \$17 Vitello \$22**

Fried chicken breast, eggplant, or veal scallopine with marinara and provolone cheese served with rigatoni Alfredo

### **Vongole Veraci \$17**

Fresh, tender middle neck clams in a tomato or white wine clam sauce tossed with linguine

### **Conchiglia Amatricana \$23**

Pan seared sea scallops served with pancetta and farro tossed with sautéed red onions and fresh tomatoes

### **Mari e Monte \$22**

Tiger shrimp with linguine and mushrooms in a tomato basil or pesto cream sauce

### **Putanesca \$13**

Spicy tomato sauce flavored with anchovies, olives, and capers tossed with spaghetti

### **Pescatora \$25**

Fresh clams, mussels, shrimp, scallops, and calamari in a saffron tomato sauce or pesto white wine sauce with linguine

### **Paglia e Fieno \$24**

Tiger shrimp, scallops, and fresh vegetables tossed with spinach and egg fettuccine in a lemon-smoked salmon cream sauce

Split charges of \$2 will be applied to salads; \$5 for entrées.

For your convenience, a 20% gratuity can be added to parties of 5 or more people