

APPETIZERS

Stuffed Meatball☼

6oz Meatball, Fresh Mozzarella, Provolone, Marinara, Grilled Crostini **11**

Verdure Misto *

Lightly Breaded Artichoke Hearts, Brussels Sprouts, Cauliflower, & Broccoli, Spicy Garlic or Italian Teriyaki Sauce **11**

Crab Cake☼

Lump Crab Cakes, Dijon-Caper Aioli, Roast Pepper Relish, Greens **15**

Polenta *

Crispy Polenta, Mushrooms, Balsamic-Gorgonzola Cream Sauce **11**

Arancini

Four Cheese Fresh Herb Risotto Croquettes, Marinara, Basil Aioli **11**

Fritto Misto +☼

Crispy Calamari, Shrimp, Leeks, Zucchini, & Yellow Squash, Marinara & Chipotle Aioli **14**

Bruschetta +

Grilled Focaccia, Warm Tomatoes, Melted Fresh Mozzarella Cheese, Balsamic Reduction, Basil Oil **8**

Antipasta Misto *☼

An Assortment of Italian Meats & Cheeses, with Macerated Vegetables **15**

Most dishes are finished with fresh grated pecorino cheese. Please inform us if you would prefer not to have any cheese.

SALADS

ADD EXTRAS TO ANY SALAD

<p>Zuppe \$6 Italian Wedding Soup</p>
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Beet Caprese *

Pickled Beets, Balsamic-Peanut Reduction, Herb Goat Cheese, Greens **9/17**

Wedge *

Iceberg, Buttermilk Ranch, Cherry Tomatoes, Scallions, Smoked Almonds, Gorgonzola **7/13**

House *

Greens, Red Wine Vinaigrette, Assorted Vegetables **6/11**

Caesar +☼

Romaine, Caesar Dressing, Shaved Parmesan, Focaccia Croutons **6/11 (add anchovies 2/white anchovies 3)**

Seasonal *

Ask Your Server About Seasonal Salad **9/17**

THE TRATTORIA PASTA

CREATE YOUR OWN PASTA BOWL

STARTING AT \$13

Pasta

Rigatoni
Spaghetti
Fettuccine
Angel Hair
Cheese Tortellini **3**
Gnocchi **3**
Gluten Free **3.5**

Sauces

Creamy

Alfredo
Lemon Pesto
Diavola
High Bank Vodka

Vegan

Beyond Bolognese **6**
Arrabbiata
Marinara

Tomato

Bolognese
Puttanesca

All sauces are gluten free

Extras☼

Meatballs **5/GF 6**
Sausage **5**
Chicken **5**
Shrimp **9**
Salmon **8**
Scallops **11**
Vegetables **5**

ENTREES

Sirloin **25/Scallops 30** *☼

6oz Sirloin Steak or Fresh Scallops, with Smoked Bacon Maple-Bourbon Glaze, Crispy Potato Vegetable Hash

Rotolo di Pasta

Fresh Pasta Rolled with Ricotta & Spinach, Served Over Slow Cooked Marinara and Finished with Parmesan Cream Sauce **16**

Pollo Gorgonzola +☼

Grilled Chicken, Sautéed Mushrooms, Sundried Tomatoes, Spinach in a Light Pesto Gorgonzola Cream Sauce, Rigatoni **20**

Taste of Italy

A Trio of Lasagne, Chicken Parmesan, & Fettuccine Alfredo **24 Vegetarian Trio: Rotolo di pasta & Eggplant Parmesan**

Veal or Pollo Piccata +☼

Veal or Chicken Scaloppine, Toasted Pine Nuts, Capers, Lemon White Wine Pesto Sauce, Angel Hair, Spinach **28/22**

Ravioli

Hand-Made Roast Chicken Ravioli, Shallots, Broccoli, Asiago Cream Sauce **20**

Pacifio *☼

Wild Striped Bass, Scallion Cream Sauce, Stir Fried Vegetable Cashew Risotto **28**

Salmon Sicilia +☼

Faroe Salmon, Chipotle Cream Sauce, Fresh Bell Peppers, Onions, Cherry Tomatoes, Linguine Al Olio **25**

Lasagne

Sausage and Beef Tomato Ragu, Ricotta, Spinach, Slow Cooked Marinara **16**

Pescatore +☼

Mussels, Lump Crab Meat, Calamari, Shrimp, & Scallops, Cherry Tomatoes, Pesto White Wine Brodo, Linguine **30**

Parmesan

Veal 25, Chicken 16, or Eggplant 16

Panko Parmesan Crust Baked in Marinara with Mozzarella-Provolone Cheese Blend, served with Fettuccine Alfredo

Consuming raw or undercooked food can be hazardous to your health, (☼)

Please inform us of any food allergies or dietary specifications when ordering

(*) denotes items that are gluten free; (+) can be gluten free modified, with a small upcharge where applicable.

Please check when placing your order. Gluten Free bread available for \$3.

There is a 20% gratuity added to parties of 5 or more

BEER

DOMESTIC

BUDWEISER 3
BUD LIGHT 3
MILLER LITE 3
MICHELOB ULTRA 4
SAM ADAMS, LAGER 5
YUENGLING, BLACK & TAN 3

NON-ALCOHOLIC

BECKS 3

CRAFT/IMPORTS

WOLF'S RIDGE, HEARTLANDIA 5
RHINEGEIST, "TRUTH" I.P.A 5
CBC, I.P.A. 5
FOUNDERS, BREAKFAST STOUT 6
BREW DOG, ELVIS JUICE 5
LOST COAST, TANGERINE WHEAT 5
PERONI 5
STELLA ARTOIS 5

GLASS/BOTTLE

WHITE

PINOT GRIGIO, PLACIDO 6/22
PINOT GRIGIO, TORRE DI LUNA 7.5/28
ORVIETO CLASSICO, RUFFINO 7/25
RIESLING, PACIFIC RIM 6.5/25
BLUSH WHITE ZINFANDEL, BERINGER 6/22
SAUVIGNON BLANC, FERRARI CARANO 8/32
CHARDONNAY, HACIENDA 6.5/24
CHARDONNAY, J.LOHR 8.5/32
PROSECCO, TERRA SERENA 7/25
ROSÉ, SCARPETTA 7.5/28

RED

CHIANTI, PLACIDO 6.5/24
CHIANTI CLASSICO RISERVA, BANFI 9.5/36
PINOT NOIR, MEIOMI 8.5/35
MERLOT, SPELLBOUND 7/25
VALPOLICELLA, MASI 8/30
CALIFORNIA BLEND, CONNUNDRUM 10/40
MALBEC, TILIA 7.5/28
CABERNET SAUVIGNON, J.LOHR 8.5/32
BORDEAUX, CHATEAU PEY LA TOUR 10/38
SANGIOVESE, MONTE ANTICO 7.5/28
ITALIAN BLEND (SYRAH-NERRELLO
MASCALESE, COLOSI ROSSO 8/30

HALF BOTTLE

WHITE

MOSCATO D' ASTI, MICHELE CHIARLO 22
PINOT GRIGIO, SANTA MARGHERITA 25
CHARDONNAY, MEIOMI 20
CHARDONNAY, CAKEBREAD CELLARS 35
DOLCE, DESSERT WINE 100/20 glass

RED

MERLOT, KENWOOD 16
PINOT NOIR, "J" VINYARD 20
CHIANTI CLASSICO, RUFFINO 15
CABERNET SAUVIGNON, ROBERT MONDAVI 20
ZINFANDEL, SEGHEISIO 20

SPARKLING

PROSECCO, CANTIN MASCHIO 8.5 split
YELLOW LABEL, VEUVE CLIQUOT 45 half/ 75 full
MOSCATO D' ASTI, CASTELLO D' POGGIO 35
CHAMPAGNE BRUT, CANARD-DUCHENE 55
DOM PERIGNON, MOET & CHANDON 240
ACE OF SPADE, ARMAND DE BRIGNAC BRUT 400

WHITE FULL BOTTLE

MOSCATO, WOODBRIDGE 22
TREBBIANO D' ABBRUZZO, FANTINI 30
VERDICCHIO, BUCCI 40
VERNACCIA, LE ROTE 35
SOAVE, CAMPAGNOLO 37
CHENIN BLANC-VOIGNIER BLEND, PINERIDGE 32
PINOT GRIGIO, SANTA MARCHERITA 45
GAVI, LA SCOLCA 32

GEWURZTRAMINER, BUNDLACH BUNDSCHU 34
ROERO ARNEIS, VIETTI 38
CALIFORNIA BLEND, CONUNDRUM 35
SAUVIGNON BLANC, ST. SUPERY 35
SAUVIGNON BLANC, ILLUMINATION 65
CHARDONNAY, RAMBAUER 65
CHARDONNAY, CAKEBREAD CELLARS 65
GRECO DI TUFO, TERREDORA DIPAOLO 40

RED FULL BOTTLE

CHIANTI CLASSICO RISERVA, RUFFINO 45
MONTEPUCIANO D' ABRUZZO, ZONÍN 24
PINOT NOIR, ANNE AMIE, Willamette Valley 42
PINOT NOIR, EN ROUTE 65
MALBEC, CATENA 45
MERLOT, ROMBAUER 65
BARBERA D' ASTI, MICHELE CHIARLO 40
DOLCETTO D' ALBA, PUNSET 35
ROSSO DI MONTALCINO, CASANOVA DI NERI 45
GATTINARA, TRAVAGLINI 55
SANGIOVESE, ANTINORI 50
NEBBIOLO "BABY BAROLO", BENI DI BATASIOLO 44

PRIMITIVO, MATANE 35
VALPOLICELLA "RIPASSO", CAMPAGNOLA 40
CABERNET SAUVIGNON, SILVER OAK 120
CABERNET SAUVIGNON, NICKEL & NICKEL 145
ZINFANDEL, RIDGE 55
VINO NOBILE MONTEPULCIANO, TORCALVANO 45
SYRAH "6TH SENSE", MICHAEL DAVID 40
BAROLO, GIANNI GAGLIARDO 70
BARBARESCO, PRODUTTORI 60
CAMPACCIO "SUPER TUSCAN", TERRABIANCA 55
AMARONE, TERRE DI VALGRANDE 60
AMARONE, TEDESCHI 90
BRUNELLO DI MONTALCINO, BANFI 110