



Trattoria

R O M A



31 YEAR 3 COURSE MENU \$31

JUNE 2021

FIRST COURSE

Zuppe

Smoked Salmon Chowder

Diavola Flatbread

Italian Deli Meats Sauteed with Roasted Pepper Relish, with
Four Cheese Blend and Chipotle Aioli

Insalate

Baby Kale & Arugula in a Peach White Balsamic Vinaigrette,
Honey Roasted Cashews, Feta, Fresh Peaches and Carrots

ENTREE

“Tratt Tratt”

Oishii Shrimp with Stir Fry Vegetables and Linguine in a
Smoked Paprika Cream Sauce, Finished with Scallions
and Toasted Peanuts

Pork

Grilled 6oz Boneless Pork Loin, Smoked Bacon Sriracha
BBQ, Cheddar Jack Whipped Potatoes, Green Beans

Pollo Napoli

Chicken Scaloppine, Baked with Fresh Mozzarella &
Pepperoni, Tomato Cream Sauce, Angel Hair

DESSERT

Spumoni

Trio of Chocolate, Pistachio, and Wild Cherry Gelato
in a Chocolate Shell

Tiramisu

Limoncello Cream, White Chocolate Shavings

Menu is \$30 per person (tax and gratuity not included).
Please notify your server of any dietary restrictions prior to ordering.

Menu courses are portioned for a single diner
Not applicable with any promotions or discounts.