

# APPETIZERS

## Stuffed Meatball☼

6oz Meatball, Fresh Mozzarella, Provolone, Marinara, Grilled Crostini **12**

## Crispy Vegetables \*

Lightly Breaded Artichoke Hearts, Brussels Sprouts, Cauliflower, & Broccoli, Spicy Garlic or Italian Teriyaki Sauce **12**

## Crab Cakes ☼

Two 3 oz Crab Cakes, Dijon-Caper Aioli, Roast Pepper Relish, Greens **15**

## Polenta \*

Crispy Polenta, Caramelized Onions, Baby Portabellas, Balsamic-Gorgonzola Cream Sauce **12**

## Arancini

Four Cheese Fresh Herb Risotto Croquettes, Marinara, Basil Aioli **12**

## 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 GF 11**

## Antipasta Platter \*☼

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><b>Zuppe \$6</b> 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 \$14

## 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 **6**  
Shrimp **10**  
Salmon **9**  
Vegetables **5**

# ENTREES

## Pork Chop +☼

8oz Boneless Chop, Smoked Prosciutto BBQ, Broccoli, Shallots, Dijon Asiago Cream Sauce, Spinach Gnocchi **22**

## 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 **21**

## Taste of Italy

A Trio of Lasagne, Chicken Parmesan, & Fettuccine Alfredo **25 Vegetarian Trio: Rotolo di pasta & Eggplant Parmesan**

## Veal or Pollo Marsala +☼

Veal or Chicken Scaloppine, Roast Garlic Marsala Cream, Asiago Whipped Potato, Green Beans **28/23 {add mushroom 3}**

## Ravioli

Hand-Made Sausage Ravioli with Onions and Peppers in Tomato Cream Sauce **20**

## Scallops\*☼

Pan Seared Scallops, Balsamic-Pomegranate Glaze, Candied Walnut, Spinach, Roast Pepper, Tomato & Onion Risotto **31**

## Salmon +☼

Faroe Island Salmon, Maple Bourbon Glaze, Smoked Salmon Carbonara, Angel Hair **26**

## Lasagne

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

## Cioppino+☼

Scallops, Shrimp, Mussels, Daily Fish, "Polenta" Hush Puppies, Hearty Vegetable Tomato-Chili Stew **32**

## Parmesan

**Veal 25, Chicken 17, 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 4  
BUD LIGHT 4  
MILLER LITE 4  
MICHELOB ULTRA 4.5  
SAM ADAMS, LAGER 5  
YUENGLING, BLACK & TAN 4

## NON-ALCOHOLIC

BECKS 3

## CRAFT/IMPORTS

WOLF'S RIDGE, 614 Lager 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 8/32  
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, J LOHR 18  
PINOT NOIR, "J" VINYARD 20  
CHIANTI CLASSICO, RUFFINO 16  
CABERNET SAUVIGNON, JOEL GOTT 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 75  
BARBARESCO, PRODUTTORI 65  
CAMPACCIO "SUPER TUSCAN", TERRABIANCA 55  
AMARONE, TERRE DI VALGRANDE 60  
AMARONE, TEDESCHI 90  
BRUNELLO DI MONTALCINO, BANFI 110