

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 3oz 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.

PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY SPECIFICATIONS PRIOR TO ORDERING

SALADS

ADD EXTRAS TO ANY SALAD

Zuppe \$6
Italian Wedding
Soup

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**

FIRST BASKET OF BREAD IS COMPLEMENTARY, EACH ADDITIONAL BASKET OF 4 ROLLS IS \$3

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**

Choose Sauce & Pasta

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**
Smoked Bacon **3**
Scallops **17**
Sausage **5**
Chicken **6**
Shrimp **10**
Salmon **9**
Vegetables **5**

ENTREES

Piccata: Veal **28**/Pollo **22**/Scallops **31** +☼

Veal or Chicken Scaloppine or Seared Scallops, Lemon Caper Pesto White Wine Sauce, Pine Nuts, Spinach, Angel Hair

Sirloin +☼

Prime 6oz Sirloin, "Italian" Steak Sauce, Crispy Potato Hash with Grilled Onion and Peppers **25**

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

Ravioli

Hand-Made Chicken Ravioli, with Sautéed Shallots and Broccoli in an Asiago Cream Sauce **20**

Shrimp & Grits*☼

Crispy Oishii Shrimp, Cheesy Grits, Smoked Garlic Greens, Finished with a Champagne Vinegar-Honey Glaze **26**

Salmon +☼

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

Lasagne

Fresh Pasta layered with Sausage and Beef Ragu, Ricotta, Spinach, Slow Cooked Marinara **16**

Pescatore+☼

Scallops, Shrimp, Mussels, Daily Fish, Calamari, Charred Lemon Pesto Brodo, Linguine **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, (☼)

(*) 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
BROOKLYN, CHOCOLATE STOUT 8
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, BOEN 9.5/35
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, BOEN 10/38
MERLOT, SPELLBOUND 7/25
VALPOLICELLA, MASI 8/32
CALIFORNIA BLEND, CONNUNDRUM 10/38
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 20/100

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' ABRUZZO, FANTINI 30
VERDICCHIO, BUCCI 40
VERNACCIA, LE ROTE 35
SOAVE, CAMPAGNOLO 33
CHENIN BLANC-VOIGNIER BLEND, PINERIDGE 32
PINOT GRIGIO, SANTA MARCHERITA 40
GAVI, LA SCOLCA 33

GEWURZTRAMINER, BUNDLACH BUNDSCHU 34
ROERO ARNEIS, VIETTI 38
CALIFORNIA BLEND, CONUNDRUM 35
SAUVIGNON BLANC, ST. SUPERY 35
SAUVIGNON BLANC, ILLUMINATION 55
CHARDONNAY, RAMBAUER 55
CHARDONNAY, CAKEBREAD CELLARS 55
GRECO DI TUFO, TERREDORA DIPAOLO 40

RED FULL BOTTLE

CHIANTI CLASSICO RISERVA, RUFFINO 45
MONTEPUCIANO D' ABRUZZO, ZONÍN 24
PINOT NOIR, ELOUAN, OREGON COASTAL 38
PINOT NOIR, EN ROUTE 60
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 38
CABERNET SAUVIGNON, NAPA, QUILT 55
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, TEDESCHI 95
BRUNELLO DI MONTALCINO, BANFI 110