

# APPETIZERS

## Stuffed Meatball ☼ ^^

6oz Meatball, Fresh Mozzarella, Provolone, Marinara, Grilled Crostini 13

## Crispy Vegetables \*

Lightly Breaded Artichoke Hearts, Brussels Sprouts, Cauliflower, & Broccoli, Spicy Garlic & Italian Teriyaki Sauces 13

## Shrimp Bocca+ ^^

Tiger Shrimp, Prosciutto, Sherry Herb Butter Sauce, Pesto Grilled Crostini 15

## G.O.A.T. Chips +

Whipped Goat Cheese, Truffle Honey, Pistachios, Peppadew, Pasta Chips 12

## Arancini

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

## Fritto Misto +☼

Crispy Calamari, Shrimp, Leeks, Zucchini, & Yellow Squash, Marinara & Chipotle Aioli 15

## Bruschetta +

Grilled Focaccia, Warm Tomatoes, Melted Fresh Mozzarella Cheese, Balsamic Reduction, Basil Oil 8/GF 11

## Antipasto Platter \*☼ ^^

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

**Our Kitchen Makes the Majority of the Menu Items to Order. Please Inform Us of Any Dietary Specifications or Allergies Prior to Ordering to Best Accommodate Your Request. Most of Our Dishes are Finished with Pecorino Cheese. Due to the Nature of our Cuisine, Menu Items May Take Longer to Prepare During High Volume Moments of Business**

# SALADS

ADD EXTRAS TO ANY SALAD

**Zuppe^^ \$6**  
Italian Wedding

## Beet Caprese \*

Pickled Beets, Balsamic-Peanut Reduction, Herb Goat Cheese, Greens 9/18

## Wedge \*

Iceberg, Buttermilk Ranch, Cherry Tomatoes, Scallions, Smoked Almonds, Gorgonzola 8/16 (add bacon 4)

## House \*

Greens, Red Wine Vinaigrette, Assorted Vegetables 7/14

## Caesar +☼

Romaine, Caesar Dressing, Shaved Parmesan, Focaccia Croutons 7/14 (add anchovies 2/white anchovies 3)

## Seasonal \*

Ask Your Server About Seasonal Salad 9/18

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

# THE TRATTORIA PASTA

## CREATE YOUR OWN PASTA BOWL

STARTING AT \$15

### Pasta

Penne  
Spaghetti  
Fettuccine  
Angel Hair  
Cheese Tortellini 3  
Spinach Gnocchi 3  
G.F. Penne 3.5

### Choose "Made to Order" 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 4 ^^  
Scallops 17  
Sausage 6 ^^  
Chicken 6  
Shrimp 11  
Salmon 9  
Vegetables 5

# ENTREES

## Ribeye \*☼

12oz Tuscan Rubbed Ribeye, Garlic Herb Compound Butter, Loaded Whipped Potatoes, Green Beans 37

## Scallops\*^^☼

Pan Seared Scallops, Maple-Bourbon Glaze, Pancetta, Charred Tomato, Grilled Corn, Parmesan Risotto 33

## Pollo Gorgonzola +

Grilled Chicken, Sauteed Mushrooms, Sundried Tomatoes, Spinach, Gorgonzola Pesto Cream Sauce, Penne 22

## Rotolo di Pasta

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

## Ravioli

Ask About our Weekly Ravioli price subject to change

## Taste of Italy ^^

A Trio of Lasagne, Chicken Parmesan, & Angel Hair Alfredo 25/**Vegetarian Trio: Rotolo di Pasta & Eggplant Parmesan**

## Vongole e Pesce + ^^

Fresh Clams, Shrimp, Scallops, Daily Fish, Capicola, Smoked Tomato Brodo, Roast Peppers, Angel Hair 27

## Picatta+

Grilled Chicken, Shrimp, Toasted Pine Nuts, Capers, Spinach, Lemon White Wine Pesto Cream Sauce, Spaghetti 25

## Salmon +☼

Grilled Faroe Island Salmon, Soy White Balsamic Honey Glaze, Stir Fry Vegetable Risotto 26

## Lasagne ^^

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

## Caprese: Veal 30/ Chicken 22+

Veal or Chicken Scaloppine, Baked Fresh Mozzarella, Tomato, & Basil, White Wine Pesto Caper Butter Sauce, Balsamic Grilled Portobella Cream with Angel Hair

### **Parmesan**

**Veal 25, Chicken 17, or Eggplant 16**

Panko Parmesan Crust Baked in Marinara with Fresh Mozzarella-Provolone Cheese Blend, Served with Angel Hair Alfredo

Consuming raw or undercooked food can be hazardous to your health (☼). Items that contain Pork (^^).  
(\* ) 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.

# BEER

## DOMESTIC

BUDWEISER 4  
BUD LIGHT 4  
MILLER LITE 4  
MICHELOB ULTRA 4.5  
SAM ADAMS, LAGER 5  
YUENGLING, BLACK & TAN 4

## NON-ALCOHOLIC

BROOKLYN  
LAGER 3.5

## CRAFT/IMPORTS

WOLF'S RIDGE, 614 LAGER 5  
RHINEGEIST, "TRUTH" I.P.A. 5  
FOUNDERS, ALL DAY 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 7/25  
PINOT GRIGIO, TORRE DI LUNA 8/32  
ORVIETO CLASSICO, RUFFINO 7.5/28  
RIESLING, PIESPORTER 7/25  
BLUSH WHITE ZINFANDEL, BERINGER 6.5/24  
SAUVIGNON BLANC, FERRARI CARANO 8.5/34  
CHARDONNAY, COASTAL VINES 7/25  
CHARDONNAY, PHANTOM 9.5/38  
PROSECCO, CAVIT 7.5/28  
ROSÉ, STUDIO by MIRAVAL 7.5/28  
MOSCATO, CAVE COVE 7/25

## RED

CHIANTI, PLACIDO 7/25  
CHIANTI CLASSICO RISERVA, BANFI 9.5/38  
PINOT NOIR, MEIOMI 9/36  
MERLOT, SPELLBOUND 7/25  
VALPOLICELLA, MASI 8.5/34  
CALIFORNIA BLEND, CONNUNDRUM 10/38  
MALBEC, TILIA 8/30  
CABERNET SAUVIGNON, J.LOHR 9/36  
BORDEAUX, CHATEAU PEY LA TOUR 10/38  
SANGIOVESE, MONTE ANTICO 8/30  
ITALIAN BLEND (SYRAH-NERRELLO  
MASCALESE), COLOSI ROSSO 8.5/34

# HALF BOTTLE

## WHITE

MOSCATO D' ASTI, MICHELE CHIARLO 22  
PINOT GRIGIO, SANTA MARGHERITA 25  
CHARDONNAY, SIMI 18  
CHARDONNAY, CAKEBREAD CELLARS 35  
DOLCE, DESSERT WINE 20/100

## RED

MERLOT, J LOHR 20  
PINOT NOIR, COPPOLA 20  
CHIANTI CLASSICO RISERVA, NOZZOLE 24  
CABERNET SAUVIGNON, J LOHR 20  
ZINFANDEL, SEGHEISIO 22

# SPARKLING

PROSECCO, CANTIN MASCHIO 10 split  
YELLOW LABEL, VEUVE CLIQUOT 45 half/ 80 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 425

# WHITE FULL BOTTLE

MOSCATO, CAVE COVE 25  
TREBBIANO D' ABRUZZO, FANTINI 30  
VERDICCHIO, BUCCI 48  
VERNACCIA, LE ROTE 35  
SOAVE, CAMPAGNOLO 33  
CHENIN BLANC-VOIGNIER BLEND, PINERIDGE 34  
PINOT GRIGIO, SANTA MARGHERITA 45  
GAVI, LA SCOLCA 33

VERMENTINO D.O.C, SARAJA 36  
ROERO ARNEIS, VIETTI 38  
CALIFORNIA BLEND, CONUNDRUM 35  
SAUVIGNON BLANC, KIM CRAWFORD 40  
SAUVIGNON BLANC, ILLUMINATION 60  
CHARDONNAY, ROMBAUER 60  
CHARDONNAY, CAKEBREAD CELLARS 60  
GRECO DI TUFO, TERREDORA DIPAOLO 40

# RED FULL BOTTLE

CHIANTI CLASSICO RISERVA, RUFFINO 45  
MONTEPULCIANO D' ABRUZZO, SPINELLI 25  
PINOT NOIR, ELOUAN, OREGON COASTAL 38  
PINOT NOIR, EN ROUTE 65  
MALBEC, CATENA 45  
MERLOT, ROMBAUER 65  
BARBERA D' ASTI, MICHELE CHIARLO 42  
CANNONAU, SARAJA 40  
ROSSO DI MONTALCINO, CASANOVA DI NERI 48  
GATTINARA, BIANCHI 55  
SANGIOVESE, ANTINORI 55  
NEBBIOLO "BABY BAROLO", BENI DI BATASIOLO 45

PRIMITIVO, MATANE 35  
VALPOLICELLA "RIPASSO", MASI 38  
CABERNET SAUVIGNON, NAPA, QUILT 55  
CABERNET SAUVIGNON, SILVER OAK 125  
CABERNET SAUVIGNON, NICKEL & NICKEL 150  
ZINFANDEL, RIDGE 55  
VINO NOBILE MONTEPULCIANO, TORCALVANO 48  
SYRAH "6TH SENSE", MICHAEL DAVID 42  
BAROLO, GIANNI GAGLIARDO 75  
BARBARESCO, PRODUTTORI 65  
CAMPACCIO "SUPER TUSCAN", TERRABIANCA 68  
AMARONE, TEDESCHI 95  
BRUNELLO DI MONTALCINO, BANFI 110