

APPETIZERS

Stuffed Meatball ^^

6oz Meatball Stuffed with Fresh Mozzarella & Provolone/ Marinara/ Grilled Crostini **15**

Shrimp & Polenta*^^

Shrimp & Prosciutto/ Maple Bourbon Sauce/ Arugula & Peppadew/ Crispy Sweet Corn Polenta Cake **15**

Crispy Vegetables *

Lightly Breaded Artichoke Hearts, Brussels Sprouts, Cauliflower, & Broccoli/ Spicy Garlic & Italian Teriyaki Sauces **14**

G.O.A.T. Chips +

Whipped Goat Cheese/ Truffle Honey/ Pistachios/ Peppadew/ Pasta Chips **14**

Arancini ☼

Four Cheese Fresh Herb Risotto Croquettes/ Marinara & Basil Aioli **14**

Fritto Misto +☼

Crispy Calamari, Shrimp, Leeks, Zucchini, & Yellow Squash/ Marinara & Chipotle Aioli **16**

Bruschetta +

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

Antipasto Platter * ^^

An Assortment of Italian Meats & Cheeses/ Macerated Vegetables **16**

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

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 3/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 \$16

Pasta

- Penne
- Spaghetti
- Angel Hair
- Hand-Cut Fettuccine **2**
- Cheese Tortellini **3**
- Spinach Gnocchi **3**
- G.F. Penne **4**

Choose “Made to Order” Sauce & Pasta

All Sauces are GLUTEN FREE

Creamy

- Alfredo
- Lemon Pesto
- Diavola
- Tomato-Caper-Vodka

Vegan

- Beyond Bolognese **6**
- Arrabbiata
- Marinara

Tomato

- Bolognese
- Puttanesca

Extras☼

- Meatballs **5/GF 6** ^^
- Smoked Bacon **4** ^^
- Scallops **17**
- Sausage **7** ^^
- Chicken **7**
- Shrimp **13**
- Salmon **9**
- Vegetables **7**

ENTREES

Ribeye *☼

12oz Tuscan Rubbed Ribeye/ Worcestershire Smoked Garlic Butter Sauce/ Loaded Whipped Potatoes/ Green Beans **44**

Pollo Asiago +

Grilled Chicken, Broccoli, & Charred Cauliflower/ Scallion Asiago Cream Sauce/ Cheese Tortellini **24**

Scallops*☼

Pan Seared Scallops/ Sriracha-Sesame Aioli/ Smoked Portabella, Swiss Chard, & Edamame Risotto **35**

Rotolo di Pasta

Fresh Pasta Rolled with Ricotta & Spinach, Served Over Slow Cooked Marinara and Finished with Parmesan Cream Sauce **18**

Smoked Mozzarella Ravioli

Italian Chicken Sausage/ Sauteed Onions, Bell Peppers, & Mushrooms/ Gorgonzola Sherry Cream Sauce **25**

Taste of Italy ^^

A Trio of Lasagne, Chicken Parmesan, & Angel Hair Alfredo **26/Vegetarian Trio: Rotolo di Pasta & Eggplant Parmesan**

Vongole Bianco +

Fresh Clams & Crab, Charred Cauliflower, Zucchini, & Yellow Squash/ Roast Garlic Butter Chablis Sauce/ Angel Hair **30**

Jambalaya*^^

Blackened Shrimp, Andouille Sausage, Grilled Chicken/ Spicy Peppers, Grilled Corn, Smoked Tomato Risotto **27**

Salmon *☼

Grilled Faroe Island Salmon/ Honey Dijon Glaze/ Artichoke Heart, Spinach, Baby Carrot “Chunky Potato Mash” **26**

Lasagne ^^

Fresh Pasta Layered with Sausage and Beef Ragu/ Ricotta & Spinach/ Slow Cooked Marinara **18**

Piccata+: Veal 32/ Chicken 24/ Shrimp 28

Veal or Chicken Scaloppine, or Oishi Tiger Shrimp/ Pinenuts, Capers, Lemon Pesto Sauce/ Creamed Spinach & Angel Hair

Parmesan

Veal 28, Chicken 19, or Eggplant 17

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness (☼).
(^^)items that contain Pork; (*) 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 5
SAM ADAMS, LAGER 6
YUENGLING, BLACK & TAN 5

NON-ALCOHOLIC

BROOKLYN
LAGER 4

5mg THC
Beverage
Cann, Lemon
Lavender
9

CRAFT/IMPORTS

WOLF’S RIDGE, 614 LAGER 5
RHINEGEIST, “TRUTH” I.P.A 6
OTHER HALF II DRY HOP IPA, pint 10
CBC, BODHI, DOUBLE I.P.A. 8
BROOKLYN, CHOCOLATE STOUT 8
BREW DOG, ELVIS JUICE 6
LOST COAST, TANGERINE WHEAT 5
STELLA ARTOIS 6
PERONI 5

GLASS/BOTTLE

WHITE

PINOT GRIGIO, PLACIDO 7.5/28
PINOT GRIGIO, TORRE DI LUNA 8.5/34
ORVIETO CLASSICO, RUFFINO 7.5/28
RIESLING, PIESPORTER 7.5/28
BLUSH WHITE ZINFANDEL, BERINGER 7/28
SAUVIGNON BLANC, BOGLE 8.5/34
CHARDONNAY, COASTAL VINES 7.5/28
CHARDONNAY, PHANTOM 10/40
PROSECCO, CAVIT 7.5/28
ROSÉ, GRIS MARIN 8.5/32
MOSCATO, CAVE COVE 7.5/28

RED

CHIANTI, PATTINI 8/30
MONTEPULCIANO D’ ABRUZZO, VALLE 8/32
PINOT NOIR, MEIOMI 9/36
MERLOT, SPELLBOUND 8/32
VALPOLICELLA, MASI 8.5/34
CALIFORNIA BLEND, CONNUNDRUM 10/40
MALBEC, TILIA 8/32
CABERNET SAUVIGNON, QUILT 14/58
SANGIOVESE, MONTE ANTICO 8.5/35
ITALIAN BLEND (SYRAH-NERRELLO
MASCALESE), COLOSI ROSSO 8.5/34

HALF BOTTLE

WHITE

MOSCATO D’ ASTI, MICHELE CHIARLO 22
PINOT GRIGIO, SANTA MARGHERITA 28
CHARDONNAY, JOSH CELLARS 20
CHARDONNAY, CAKEBREAD CELLARS 35
DOLCE, DESSERT WINE 20/100

RED

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

SPARKLING

PROSECCO, MIONETTO 10 split, N/A Available
YELLOW LABEL, VEUVE CLIQUOT 48 half/ 85 full
MOSCATO D’ ASTI, CASTELLO D’ POGGIO 40
CHAMPAGNE BRUT, CANARD-DUCHENE 65
DOM PERIGNON, MOET & CHANDON 250
ACE OF SPADE, ARMAND DE BRIGNAC BRUT 450

WHITE FULL BOTTLE

MOSCATO, CAVE COVE 25
VERDICCHIO, BUCCI 45
VERNACCIA, LE ROTE 35
SOAVE, CAMPAGNOLO 35
CHENIN BLANC-VOIGNIER BLEND, PINERIDGE 35
PINOT GRIGIO, SANTA MARGHERITA 50
GAVI, LA SCOLCA 35

VERMENTINO D.O.C, SARAJA 36
ROERO ARNEIS, VIETTI 40
CALIFORNIA BLEND, CONUNDRUM 40
SAUVIGNON BLANC, KIM CRAWFORD 40
SAUVIGNON BLANC, ILLUMINATION 60
CHARDONNAY, ROMBAUER 60
CHARDONNAY, CAKEBREAD CELLARS 60
GRECO DI TUFO, TERREDORA DIPAOLO 45

RED FULL BOTTLE

CHIANTI CLASSICO RISERVA, BANFI 44
MONTEPULCIANO D’ ABRUZZO, SPINELLI 25
PINOT NOIR, ELOUAN, OREGON COASTAL 40
PINOT NOIR, EN ROUTE 65
MALBEC, CATENA 45
MERLOT, ROMBAUER 65
BARBERA D’ ASTI, MICHELE CHIARLO 42
CANNONAU, SARAJA 40
ROSSO DI MONTALCINO, BERNAZZI 48
NEBBIOLO “BABY BAROLO”, BENI DI BATASIOLO 45

PRIMITIVO, MATANE 35
VALPOLICELLA “RIPASSO”, MASI 40
CABERNET SAUVIGNON, SILVER OAK 135
CABERNET SAUVIGNON, NICKEL & NICKEL 155
ZINFANDEL, RIDGE 65
VINO NOBILE MONTEPULCIANO, TORCALVANO 50
BAROLO, GIANNI GAGLIARDO 85
BARBARESCO, PRODUTTORI 70
CAMPACCIO “SUPER TUSCAN”, TERRABIANCA 68
AMARONE, TEDESCHI 95
BRUNELLO DI MONTALCINO, BANFI 110

N/A WINES AVAILABLE, please inquire with your server