



*Trattoria Italiana*

*Dinner  
at*



*Puleo's*

**BRICK**

**OVEN**



## *Gli Antipasti*

- FOCACCIA** *thinly baked durham wheat  
with extra virgin olive oil and imported herbs* .....\$5.95
- MOZZARELLA e PEPPERONI** *homemade mozzarella with roasted peppers* ...\$9.95
- PORTOBELLI ai FERRI** *grilled portobello mushrooms sauteed in garlic and oil* ..\$8.95
- VONGOLE ARREGANATE** *baked little neck clams arreganate style* .....\$9.95
- VONGOLE CASINO** *baked little neck clams casino style* .....\$9.95
- CLAMS POSSILLIPPO** *little neck clams in white wine tomato broth* .....\$10.95
- GAMBERI all'AGLIO OLIO e PREZZEMOLO**  
*shrimp sauteed in garlic and parsley* .....\$9.95
- GAMBERI al' LIMONE**  
*breaded rock shrimp sauteed in white wine, lemon and garlic* .....\$10.95
- ZUPPA di COZZE** *sauteed New Zealand mussels* .....\$10.95
- FRIED CALAMARI**  
*squid battered and fried, served with hot or sweet marinara sauce* .....\$9.95
- CAJUN CRISPY SHRIMP and CALAMARI (for two)**  
*served over a bed of arugula with chopped fresh tomato in balsamic vinaigrette* ...\$15.95
- ESCAROLE e FAGGIOLI (for two)**  
*sauteed escarole with hot and sweet sausage and cannellini beans* .....\$15.95



## *Le Minestre*

- MINISTRONE della CASA** *Italian vegetable soup* .....\$5.95
- PASTA FAGGIOLI** *Cannellini beans with tubetini pasta* .....\$5.95

## *Side Orders*

- BROCCOLI RABE, ESCAROLE OR SPINACH**  
*sauteed in garlic and extra virgin olive oil* ..... priced accordingly

## *L' Insalate*

- CAESAR SALAD** .....\$7.95
- BRICK OVEN ANTIPASTO FOR TWO** *artichoke hearts,  
roasted peppers, olives, provolone and mozzarella cheeses* .....\$12.95
- ORGANICO** *baby greens topped with asparagus, sliced apple,  
walnuts, goat cheese and raspberry vinaigrette dressing* .....\$9.95
- TRICOLORE** *arrugula, radicchio, and endive* .....\$8.95
- SPINACH SALAD** *baby spinach with toasted prosciutto,  
gorgonzola, red onion, sun-dried tomato in red wine vinaigrette* .....\$9.95
- INSALATA MISTA della CASA** *house salad with slivers of parmesan* .....\$7.95
- Add chicken or shrimp to above salads*    **CHICKEN** .... \$4.50    **SHRIMP** .... \$5.50

## *Le Paste*

### **SPAGHETTINI al POMODORO e BASILICO**

*thin spaghetti with tomato basil* .....\$10.95

### **PENNE alla VODKA**

*penne with vodka, peas, prosciutto, cream, and tomato sauce* .....\$13.95

### **RAVIOLI TOSCANA**

*mix of pecorino romano, reggiano parmigiano, asiago, mozzarella  
and whole milk ricotta in egg pasta with tomato basil sauce* .....\$14.95

### **RAVIOLI ARAGOSTA**

*homemade lobster ravioli in crabmeat lobster reduction  
topped with green peas and chopped fresh tomato* .....\$17.95

### **RIGATONI con SALSICCIA**

*rigatoni with ground sausage in light pink tomato sauce* .....\$14.95

### **RIGATONI SICILIANO**

*diced eggplant, mozzarella in tomato and basil sauce* .....\$15.95

### **PAPPARDELLE con GAMBERI e CARCIOFINI**

*homemade wide fettuccine with shrimp and artichoke hearts  
in white wine, garlic and extra virgin olive oil* .....\$16.95

### **FUSILLI alla PRIMAVERA**

*fusilli with fresh garden vegetables with garlic and extra virgin olive oil* ..\$14.95

**FETTUCCHINI ALFREDO** .....\$14.95

### **FARFALLE TACCHINO**

*bowtie pasta with broccoli rabe,  
turkey sausage, pine nuts in garlic and extra virgin olive oil* .....\$15.95

### **PENNE alla ROBERTO**

*penne with arrugula, sundried tomatoes,  
fresh tomatoes with garlic and extra virgin olive oil* .....\$14.95

### **PENNE alla CINQUE CINQUE**

*penne with fresh tomato, radicchio and shrimp* .....\$16.95

### **FETTUCCHINI Porcini**

*fresh fettuccini sauteed with  
rock shrimp and wild mushrooms in truffle oil cream sauce* .....\$16.95

### **FETTUCCHINI con PORTOBELLI**

*fettuccini noodles with portobello mushrooms, garlic and imported olive oil* ..\$14.95

**LINGUINI with RED or WHITE CLAM SAUCE** .....\$16.95

**PASTA del GIORNO** *pasta of the day* .....priced accordingly

*please be patient, all sauces are prepared to order*

## *Le Secondi*

*All meat and fish entrees served with choice of vegetable of the day or penne with tomato and basil*

<b>POLLO Francese, Parmigiana, Piccata, Marsala, or Balsamico</b> .....	\$16.95
<b>POLLO del GIORNO</b> <i>chicken of the day</i> .....	priced accordingly
<b>PORK BRACCIOLE</b> <i>rolled pork with pecorino, parmigiano, garlic and Italian spices served with choice of pasta or vegetable</i> .....	\$18.95
<b>VITELLO Parmigiana, Piccata, Francese or Marsala</b> .....	\$20.95
<b>CARNE del GIORNO</b> <i>meat of the day</i> .....	priced accordingly
<b>SALMON BRICK OVEN</b> <i>grilled with rosemary, sage, garlic, white wine, lemon and fresh herbs</i> .....	\$20.95
<b>TILAPIA OREGANATA</b> <i>breadcrumbs, garlic, white wine</i> .....	\$19.95
<b>PESCE del GIORNO</b> <i>fish of the day</i> .....	priced accordingly

## *Le Pizze*



<b>ALLA MARGHERITA</b> <i>tomato sauce and mozzarella</i> .....	\$8.95
<b>ALLA CALABRESE</b> <i>white pizza with mozzarella and hot peppers</i> .....	\$9.95
<b>ALLA MARINARA</b> <i>tomato sauce, garlic, and oregano (no cheese)</i> .....	\$8.95
<b>ALLA ROMANA</b> <i>tomato sauce, mozzarella, anchovies, olives, and capers</i> .....	\$10.95
<b>ALLA SALSICCIA</b> <i>tomato sauce, mozzarella and sausage</i> .....	\$10.95
<b>ALLA NAPOLETANA</b> <i>tomato sauce, mozzarella, and anchovies</i> .....	\$9.95
<b>ALLA DIAVOLA</b> <i>tomato sauce, mozzarella, and hot salami</i> .....	\$10.95
<b>ALLA SICILIANA</b> <i>tomato sauce, mozzarella, eggplant, and parmesan cheese</i> .....	\$9.95
<b>ALLA CAPRICCIOSA</b> <i>tomato sauce, mozzarella, ham, artichoke hearts, and mushrooms</i> .....	\$10.95
<b>ALLA RICCARDO</b> <i>tomato sauce, mozzarella and vegetables</i> .....	\$10.95
<i>Create your own combination</i> .....	priced accordingly

*Children's Selections*

**SPAGHETTI OR PENNE**  
*with tomato and basil or butter* .....\$6.95

*Dolci di Nicola*

**HOMEMADE TIRAMISU**  
*marscarpone, cream, espresso cake* .....\$5.95

**HOMEMADE CANNOLI** .....\$5.95

**FRESH FRUIT SORBETTO** .....\$5.95

**TARTUFO** .....\$5.95

**CHOCOLATE LAVA CAKE**  
*dark chocolate cake filled with  
melted milk chocolate, served warm* .....\$5.95

**DOLCE di GIORNO** *dessert of the day* .....\$6.95

**CAFFE AMERICANO** .....\$1.75

**TEA** .....\$1.75

**ESPRESSO** .....\$3.25

**CAPPUCCINO** .....\$3.75

**SODA** .....\$1.95

**PELLIGRINO or IMPORTED MINERAL WATER**  
*large bottle* .....\$5.00

**\$15.00 MINIMUM CREDIT CARD CHARGE**  
**GIFT CERTIFICATES AVAILABLE**

*When paying by credit card, if possible, please leave tip in the form  
of cash. Thank You.*