



Trattoria Italiana

*Lunch
at*



Gli Antipasti

FOCACCIA

*thinly baked durham wheat
with extra virgin olive oil and imported herbs*\$5.95

PORTOBELLI ai FERRI

portobello mushrooms\$8.95

VONGOLE ARREGANATE

baked little neck clams\$8.95

CLAMS POSSILLIPPO

little neck clams in a white wine tomato broth\$10.95

ZUPPA di COZZE

sauteed New Zealand mussels\$10.95

ESCAROLE e FAGGIOLI (for two)

sauteed escarole with hot and sweet sausage and cannellini beans\$13.95

FRIED CALAMARI

squid battered, fried and served with hot or sweet marinara\$9.95

CAJUN SHRIMP AND CALAMARI (for two)

*served over a bed of arugula with
chopped fresh tomato in balsamic vinaigrette*\$14.95

Le Minestre

MINISTRONE della CASA

Italian vegetable soup\$5.95

PASTA FAGGIOLI

cannellini beans with tubetini pasta\$5.95

L' Insalate

CAESAR SALAD

romaine lettuce, caesar dressing and slivers of parmesan\$6.95

BRICK OVEN ANTIPASTO FOR TWO

artichoke hearts, roasted peppers, olives, provolone and mozzarella cheeses ...\$12.95

SPINACH SALAD

*baby spinach with toasted prosciutto, gorgonzola,
red onion, sun-dried tomato in red wine vinaigrette*\$9.95

TRICOLORE

arrugula, radicchio, and endive\$8.95

INSALATA MISTA della CASA

house salad with slivers of parmesan\$6.95

ORGANICO

*baby greens topped with asparagus, sliced apple,
walnuts, goat cheese and raspberry vinaigrette dressing*\$9.95

Add chicken or shrimp to above salads **CHICKEN** \$4.50 **SHRIMP** \$5.50

Le Paste

served with house salad

SPAGHETTINI al POMODORO e BASILICO

thin spaghetti with tomato basil \$10.95

PENNE alla VODKA

penne with vodka, peas, prosciutto, cream, and tomato sauce \$11.95

RIGATONI con SALSICCIA

rigatoni with ground sausage in light pink tomato sauce \$12.95

RIGATONI SICILIANO

diced eggplant, mozzarella in tomato and basil sauce \$12.95

RAVIOLI TOSCANA *mix of pecorino romano,*

reggiano parmigiano, asiago, mozzarella and whole milk ricotta in egg pasta with tomato basil sauce \$12.95

FUSILLI alla PRIMAVERA *fusilli with fresh garden*

vegetables in garlic and extra virgin olive oil \$12.95

FETTUCINI ALFREDO

\$13.95

FARFALLE TACCHINO *bowtie pasta with broccoli rabe,*

turkey sausage, pine nuts in garlic and extra virgin olive oil \$12.95

PENNE alla ROBERTO *penne with arrugula, sundried tomatoes,*

fresh tomatoes with garlic and extra virgin olive oil \$12.95

FETTUCINI con PORTOBELLI *fettuccini noodles with*

portobello mushrooms, garlic and imported olive oil \$13.95

PENNE alla CINQUE CINQUE

penne with fresh tomato, radicchio and shrimp \$15.95

PASTA del GIORNO *pasta of the day priced accordingly*

please be patient, all sauces are prepared to order

I secondi

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

POLLO del GIORNO *chicken of the day priced accordingly*

PESCE del GIORNO *fish of the day priced accordingly*

Panini Imbottiti Sandwiches

*all sandwiches served on choice of semolina or home made focaccia
with homemade potato chips and can be grill pressed*

POLLO con FUNGHI

chicken with portobello mushrooms and roasted peppers \$8.95

POLLO con RABE

*grilled chicken breast with
broccoli rabe, roasted pepper and provolone \$8.95*

POLLO con PIZZAIOLA

grilled chicken with melted mozzarella and tomato sauce \$8.95

SUPREMA di POLLO

*grilled chicken breast with homemade mozzarella,
roasted peppers and arrugula with house dressing \$8.95*

PROSCIUTTO di PARMA

*imported prosciutto with homemade mozzarella,
roasted peppers, and arrugula with house dressing \$8.95*

PANINI di CASA

*homemade mozzarella, roasted peppers, and
arrugula with house dressing \$7.95*

PANINI DI MANZO alla GRIGLIA

thin sliced steak with sauteed onions topped with provolone \$9.95

MANZO alla PIZZAIOLA

grilled steak sandwich with tomato sauce and melted mozzarella \$9.95

PROSCIUTTO con POMADORO SECCO

prosciutto, mozzarella and sun dried tomatoes, served warm \$8.95

TACCHINO ARROSTITO con PESTO

roasted turkey, tomatoes, fontina cheese and pesto served warm \$7.95

PANINI MELENZANE

grilled eggplant with mozzarella and tomato sauce \$7.95



Le Pizze

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

All pizza served with salad

Dolci di Nicola

HOMEMADE TIRAMISU <i>mascarpone, cream, espresso cake</i>	\$5.95
HOMEMADE CANNOLI	\$5.95
CHOCOLATE LAVA CAKE <i>dark chocolate cake</i> <i>filled with melted milk chocolate, served warm</i>	\$5.95
FRESH FRUIT SORBETTO	\$5.95
TARTUFO	\$5.95
CAFFE AMERICANO	\$1.75
TEA	\$1.75
ESPRESSO	\$3.25
CAPPUCCINO	\$3.75
SODA	\$1.95
PELLIGRINO or IMPORTED MINERAL WATER <i>large bottle</i>	\$5.00
DOLCE di GIORNO <i>dessert of the day</i>	\$6.95

\$15.00 MINIMUM CREDIT CARD CHARGE

GIFT CERTIFICATES AVAILABLE