

# ANTIPASTI

THE OPENING ACT OF THE MEAL, FEATURING SHARABLE BITES TO AWAKEN THE PALATE

<b>OLIVE &amp; FIG TAPENADE</b> 	15
A SAVORY-SWEET TAPENADE OF OLIVES AND FIGS, RICH WITH OLIVE OIL AND SUBTLE HERB NOTES.	
<b>BRUSCHETTA</b> 	16
OLIVES, TOMATO, FRESH MOZZARELLA, AND BASIL TOSSED IN OLIVE OIL, FINISHED WITH A BALSAMIC GLAZE AND SERVED WITH CROSTINI.	
<b>CROSTINI DELLA CAMPANIA</b>	24
FRESH BURRATA WITH OLIVE OIL AND HOUSE-SLICED PROSCIUTTO DI PARMA, CROSTINI.	
<b>INSALATA PERE</b>  	17
ARUGULA WITH PEAR DRESSING, FRESH PEARS, GORGONZOLA, CRANBERRIES, AND WALNUTS.	
<b>BREADSTICKS</b> 	15
WARM BREADSTICKS (6) WITH GARLIC PARMESAN SAUCE MARKED WITH MARINARA.	
<b>STEAMED MUSSELS</b>	22
STEAMED MUSSELS IN A CREAMY ITALIAN HERB AND WHITE WINE BROTH, CRUSTY BREAD.	
<b>PETITE CAESAR SALAD</b>	7
CRISP ROMAINE WITH CLASSIC CAESAR DRESSING AND HERB BREADCRUMBS.	
<b>ITALIAN WEDDING SOUP</b>	8
AN ITALIAN CLASSIC WITH SAVORY MEATBALLS, TENDER GREENS, AND TINY PASTA IN A RICH, FLAVORFUL BROTH	

 gluten free  
 vegetarian

**CIAO**  
TRATTORIA

\*limited vegan options  
available upon request

ALL PRICES INCLUDE TAX

## PRIMO

THE FIRST COURSE, TYPICALLY WARM AND HEARTY AND OFTEN FLAVORED WITH  
REGIONAL INGREDIENTS SERVED A LA CARTE

### BOLOGNESE 27

PAPPARDELLE TOSSED WITH HOUSE BOLOGNESE OF SLOW-SIMMERED BEEF AND  
ITALIAN SAUSAGE, ONIONS, CARROTS, AND CELERY.

### LEMON PASTA 26

SPAGHETTI TOSSED WITH BUTTER, FRESH LEMON, AND PARMESAN, TOPPED WITH  
CHICKEN OR JUMBO SHRIMP (+\$9), FINISHED WITH CAPERS, LEMON, AND  
PARSLEY.

### TAGLIATELLE ALLA TRATTORIA 26

FRESH TAGLIATELLE PASTA TOSSED IN OUR GARLIC PARMESAN SAUCE AND  
TOPPED WITH MARINATED CHICKEN AND GRATED PARMESAN.

### WILD MUSHROOM RAVIOLI 27

PASTA PILLOWS STUFFED WITH WILD FOREST MUSHROOMS & TOPPED WITH  
GARLIC PARMESAN SAUCE, TRUFFLE OIL & PINE NUTS

### RUSTICO AGNOLOTTI 28

HANDCRAFTED AGNOLOTTI FILLED WITH RICOTTA, FENNEL, AND ITALIAN SAUSAGE,  
TOSSED IN BROWN BUTTER AND SAGE, FINISHED WITH TOASTED WALNUTS.

### CANNELLONI FLORENTINE 26

PASTA ROLLS FILLED WITH RICOTTA, SPINACH, AND ITALIAN HERBS, BAKED WITH  
YOUR CHOICE OF GARLIC PARMESAN SAUCE, TOMATO SAUCE, OR A COMBINATION  
OF BOTH, FINISHED WITH MELTED CHEESE.

### RIGATONI PICCANTE 27

RIGATONI TOSSED IN CREAMY TOMATO SAUCE WITH ITALIAN SAUSAGE AND CHILI  
FLAKE, GRATED PARMESAN.

### LASAGNE ALLA BOLOGNESE 28


SHEETS OF PASTA LAYERED WITH BOLOGNESE SAUCE, RICOTTA CHEESE, GARLIC, &  
PARMESAN THEN TOPPED WITH TOMATO & GARLIC PARMESAN SAUCE

### MANICOTTI AI GAMBERI 32

MANICOTTI FILLED WITH SHRIMP AND RICOTTA, BAKED WITH GARLIC PARMESAN,  
TOMATO SAUCE, OR BOTH, TOPPED WITH SHRIMP.

## ADD-ONS

ADD ON TO YOUR PASTA DISH OR HAVE ON THE SIDE

MEATBALLS (3) 12 JUMBO PRAWNS (3)  10

MILD ITALIAN SAUSAGE  7 MARINATED CHICKEN  8

SUBSTITUTE GLUTEN FREE PASTA  2

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## SECONDO

THE MAIN COURSE, FEATURING EXPERTLY PREPARED MEATS OR SEAFOOD, BOLD FLAVORS, AND CLASSIC ITALIAN TRADITION

<b>POLLO AL BASILICO</b> 🍷	32
AIRLINE CHICKEN BREAST WITH ARTICHOKES, BASIL, GREEN OLIVES, HAZELNUTS, AND PINOT GRIGIO GRAVY.	
<b>MERLUZZO ARROSTO</b> 🍷	35
ROASTED COD WITH TOMATO AND RED PEPPER CREAM SAUCE, FINISHED WITH BASIL.	
<b>COTOLETTA ALLA MILANESE</b>	30
CRISPY BREADED PORK CUTLET WITH LEMON BUTTER SAUCE AND ARUGULA SALAD.	
<b>BISTECCA AL GORGONZOLA</b> 🍷	56
BEEF TENDERLOIN WITH GORGONZOLA, SUN-DRIED TOMATOES, ROASTED GARLIC, AND VEAL DEMI-GLACE.	

## CONTORNO

THE PERFECT COMPLEMENT TO THE MAIN COURSE

<b>ROASTED BRUSSEL SPROUTS</b> 🍷 🌱	8
ROASTED TO PERFECTION WITH OLIVE OIL AND SEA SALT, FINISHED WITH A TOUCH OF BALSAMIC GLAZE FOR A SWEET AND SAVORY BALANCE.	
<b>PATATE ARROSTO</b> 🍷 🌱	8
ROASTED POTATOES TOSSED WITH OLIVE OIL ,HERBS AND SEA SALT.	

## DOLCI

THE SWEET CONCLUSION OF THE MEAL, FEATURING CLASSIC ITALIAN DESSERTS

<b>CANNOLI</b>	8	<b>TORTA DI CAROTE</b>	10
CRISP PASTRY SHELL FILLED WITH SWEET RICOTTA. PISTACHIO OR LEMON		ORANGE-SPICED CARROT CAKE WITH MASCARPONE CREAM.	
<b>AFFOGATO</b> 🍷	10	<b>TORTA CAPRESE</b> 🍷	10
VANILLA GELATO WITH HOT ESPRESSO.		FLOURLESS CHOCOLATE ALMOND CAKE.	
<b>TIRAMISU</b>	10	<b>ITALIAN WEDDING CAKE</b>	10
ESPRESSO-SOAKED LADYFINGERS LAYERED WITH MASCARPONE CREAM.		COCONUT-SOAKED CAKE WITH WHIPPED FROSTING AND CARAMEL.	

## BEVERAGES

A SELECTION OF NON-ALCOHOLIC BEVERAGES TO ENJOY WITH YOUR MEAL

<b>SODA</b>	5	<b>LEMONAIDE</b>	5
COKE, DIET COKE, SPRITE - REFILLS		1 REFILL (FLAVOR ADD \$2)	
<b>ITALIAN SODA</b>	7	<b>ICED TEA</b>	5
ASK YOUR SERVER FOR FLAVORS		REFILLS	

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