

ANTIPASTI

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

BRUSCHETTA 	16
OLIVES, TOMATO, FRESH MOZZARELLA, AND BASIL TOSSED IN OLIVE OIL, FINISHED WITH A BALSAMIC GLAZE AND SERVED WITH CROSTINI.	
CROSTINI DELLA CAMPANIA	24
FRESH BURRATA WITH OLIVE OIL AND HOUSE-SLICED PROSCIUTTO DI PARMA, CROSTINI.	
INSALATA PERE  	17
ARUGULA WITH PEAR DRESSING, FRESH PEARS, GORGONZOLA, CRANBERRIES, AND WALNUTS.	
BREADSTICKS 	15
WARM BREADSTICKS (6) WITH GARLIC PARMESAN SAUCE MARKED WITH MARINARA.	
STEAMED MUSSELS	22
STEAMED MUSSELS IN A CREAMY ITALIAN HERB AND WHITE WINE BROTH, CRUSTY BREAD.	
PETITE CAESAR SALAD	7
CRISP ROMAINE WITH CLASSIC CAESAR DRESSING AND HERB BREADCRUMBS.	
ITALIAN WEDDING SOUP	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	
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.	
LASAGNE ALLA BOLOGNESE	28
SHEETS OF PASTA LAYERED WITH BOLOGNESE SAUCE, RICOTTA CHEESE, GARLIC, & PARMESAN THEN TOPPED WITH TOMATO & GARLIC PARMESAN SAUCE	

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

POLLO AL BASILICO 	32
AIRLINE CHICKEN BREAST WITH ARTICHOKES, BASIL, GREEN OLIVES, HAZELNUTS, AND PINOT GRIGIO GRAVY.	
COTOLETTA ALLA MILANESE	30
CRISPY BREADED PORK CUTLET WITH LEMON BUTTER SAUCE AND ARUGULA SALAD.	
BISTECCA AL GORGONZOLA 	56
BEEF TENDERLOIN WITH GORGONZOLA, SUN-DRIED TOMATOES, ROASTED GARLIC, AND VEAL DEMI-GLACE.	

CONTORNO

THE PERFECT COMPLEMENT TO THE MAIN COURSE

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

DOLCI

THE SWEET CONCLUSION OF THE MEAL, FEATURING CLASSIC ITALIAN DESSERTS

CANNOLI	8	TORTA DI CAROTE	10
CRISP PASTRY SHELL FILLED WITH SWEET RICOTTA. PISTACHIO OR LEMON		ORANGE-SPICED CARROT CAKE WITH MASCARPONE CREAM.	
AFFOGATO 	10	TORTA CAPRESE 	10
VANILLA GELATO WITH HOT ESPRESSO.		FLOURLESS CHOCOLATE ALMOND CAKE.	
TIRAMISU	10	ITALIAN WEDDING CAKE	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

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

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