

TRATTORIA

BRUSCHETTA

FRESH BAKED FORNO BREAD, OLIVE OIL
CHOICE OF:

- Tomato, Basil, Olive Oil 8
- Roasted Mushroom, Pesto Tuscan Pecorino 10
- Prosciutto, Gorgonzola Marinated Figs 12

ANTIPASTO

- Mozzarella in Carrozza 16
fried fior di latte, tomato fondue
- Shrimp & Calamari Fritto Misto 22
shishito pepper, calabrian chili aioli
- Beef Carpaccio 22
mustard dressing, shaved tuscan pecorino
fried capers, baby arugula
- Radichio Bocconcini 18
grilled radichio stuffed with prosciutto
bocconcini, sour cherry reduction

INSALATA

- Panzanella 20
fresh burrata, cucumber, tomato, red grapes
arugula, crispy focaccia, red wine vinaigrette
- Caesar 16
baby gem lettuce, parmigiano reggiano
garlic croutons
- Caprese 19
vine tomatoes, buffalo mozzarella
pesto

PIZZA

- Margherita 16
tomato, basil, fior di latte
- Prosciutto 22
arugula, prosciutto di parma, stracciatella
tomato sauce
- Hawaiian 20
spicy capocollo, roasted pineapple
pepperonata, fior di latte
- Funghi 20
smoked pancetta, mushrooms
creamed leeks, sprouts, provolone
- Formaggio 20
asiago, fior di latte, gorgonzola
rosemary, potatoes

PASTA GLUTEN FREE PASTA +\$2

- Truffle Spaghetti & Meatballs 25
black truffle cream sauce, tomato fondue
herbed ricotta
- Fusilli Funghi 16
roasted mushrooms, pesto
parmigiano reggiano
- Tagliatelle Ghiottone 16
minced chicken, cream, brandy
parmigiano reggiano
- Nodi Marini Fra Diavolo 27
scallops, prawns, peperoncino
garlic, tomatoes, olive, capers, aglio e olio
- 100 Layer Lasagna 22
bolognese rosé
- Mafaldine Carbonara 24
pancetta, cracked black pepper
cream, poached egg, pecorino romano
- Rigatoni Vodka all'Amatriciana 23
pancetta, san marzano tomatoes
vodka, cream, pecorino, topped with burrata
- Bolognese 16
house made pasta, slow cooked beef ragu, oregano
parmigiano reggiano

CALZONE SANDWICHES

HAND STRETCHED & FORNO BAKED CHOICE OF

- Tomato 15
pesto aioli, arugula, fior di latte
- Meatballs 16
tomato sauce, mozzarella, basil
- Chicken Milanese 16
breaded, tomato fondue
fior di latte, arugula

ENTRÉES

- Chicken Milanese 26
hand pounded & breaded, arugula
tomato, cucumber, caper vinaigrette
- Braised Lamb Shank 34
creamy soft polenta, broccolini
gremolata, lamb jus
- Eggplant Cutlet 25
breaded, roasted tomato fondue
baby arugula, burrata



DESSERT

- Signature Tableside Tiramisu for Two 18
mascarpone mousse, espresso soaked lady
fingers, mocha, anglaise, fresh grated chocolate
- Torta all'Arancia 12
orange citrus cake, vanilla crema chantilly
candied orange, pistachio
- Caramel Budino 12
creamy toffee pudding, espresso chantilly,
chocolate cookie crumbs, amarena cherries
- Torta di Cioccolato (GF) 12
chocolate cake, hazelnut cream
candied hazelnuts