



DINNER

# TRATTORIA

## BRUSCHETTA

FRESH BAKED FORNO BREAD, OLIVE OIL CHOICE OF:

Tomato & Basil olive oil	9
Roasted Mushrooms pesto, tuscan pecorino	11
Prosciutto gorgonzola, marinated figs	12

## INSALATA

Panzanella fresh burrata, cucumber, tomato, red grapes arugula, crispy focaccia, red wine vinaigrette	21
Caesar baby gem lettuce, parmigiano reggiano garlic croutons	16
Caprese vine tomatoes, buffalo mozzarella pesto	20

## PIZZA

Margherita tomato, basil, fior di latte	20
Prosciutto arugula, prosciutto di parma, straciatella tomato sauce	23
Hawaiian spicy capocollo, roasted pineapple peperonata, fior di latte	21
Funghi smoked pancetta, mushrooms creamed leeks, sprouts, provolone	21
Formaggio asiago, fior di latte, gorgonzola rosemary, potatoes	21

## ENTRÉES

Pan Seared Sablefish roasted sicilian cherry tomato medley olives, capers	38
Chicken Milanese hand pounded & breaded, arugula tomatoes, cucumber, caper vinaigrette	27
Eggplant Cutlet breaded, roasted tomato fondue baby argula, burrata	25

Mozzarella in Carozza fried fior di latte, tomato fondue	17	Shrimp & Calamari Fritto Misto shishito peppers, calabrian chili aioli	22
Suppli' Di Carbonara crispy breaded macaroni carbonara sticks	15	Sicilian Clams fennel, garlic, nduja sausage, white wine, parsley	21
Beef Carpaccio mustard dressing, shaved tuscan pecorino fried capers, baby arugula	22	Radichio Bocconcini grilled radichio stuffed with prosciutto bocconcini, sour cherry reduction	18

Tablesides Prosciutto Di Parma 25  
marinated vegetables, roasted tomatoes  
peperonata, forno bread

## PASTA GLUTEN FREE PASTA +\$2

### SIGNATURE

Truffle Spaghetti & Meatballs 26  
black truffle cream sauce, tomato fondue, herbed ricotta

### HOUSE MADE FRESH

Linguine Vongole saffron linguine, clams, garlic, white wine tomatoes, oregano, brown butter, gremolata	27	Tagliatelle Ghiottone minced chicken, cream, brandy parmigiano reggiano	21
Rigatoni Vodka all'Amatriciana pancetta, san marzano tomatoes vodka, cream, pecorino topped with burrata	25	Penne Al Manzo beef tenderloin, mushrooms green peppercorns, spinach, red wine gorgonzola cream	23
Nodi Marini Fra Diavolo scallops, prawns, peperoncino, garlic tomatoes, olives, capers, aglio e olio	27	Mafaldine Carbonara pancetta, cracked black pepper cream, pecorino romano	25
100 Layer Lasagna bolognese rosé	23		

### STUFFED

Tortelloni stuffed with spinach & ricotta sun-dried tomato cream, pesto	25	Ravioles Du Dauphiné short rib & mascarpone stuffed red wine cream sauce	24
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PASTA TOWER FOR TWO | \$69  
YOUR CHOICE OF THREE PASTAS

## SIDES

Forno Roasted Chicken herb marinated ½ chicken, grilled broccolini roasted potatoes	33	Brussels Sprouts lemon, capers, chillies, parmesan cheese	12
Forno Roasted Rib-Eye   16oz black peppercorn butter, grilled broccolini roasted potatoes	59	Forno Broccolini garlic butter, gremolata	12
Braised Lamb Shank creamy soft polenta, broccolini gremolata, lamb jus	34	Rosemary Lemon Potatoes yukon gold potato, olive oil	11

## DESSERT

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



Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.