trattoria

DINE OUTSIDE 2020

DINE-IN $35PP | AUG 21ST - SEPT 21ST

APPETIZERS

Antipasto Salad
marinated artichokes, field tomatoes, tuscan olives
peperonatta, basil pesto & gorgonzola

- OR -

Beef Carpaccio Bruschetta
forno bread, arugula, truffle vinaigrette and parmesan

MAINS

Veal Picatta
fennel and arugula salad with candied walnuts
aged balsamic and pecorino romano

- OR -

Summer Squash & Basil Rigatoni
creamed goats cheese, roasted garlic
lemon & sugar snap peas

DESSERT

Milk Chocolate Budino
chantilly, macerated berries, amaretti cookies