

TRATTORIA

BRUSCHETTA

FRESH BAKED FORNO BREAD, OLIVE OIL | CHOICE OF:

- Tomato & Basil 10
olive oil
- Prosciutto & Burrata 14
sea salt, balsamic reduction
- Roasted Mushrooms 11
pesto, tuscan pecorino

ANTIPASTO

- Mushroom Arancini 16
truffle aioli, arugula salad
- Shrimp & Calamari Fritto Misto 22
shishito peppers, calabrian chilli aioli
- Beef Carpaccio 22
mustard dressing, shaved tuscan pecorino
fried capers, baby arugula
- Grilled Ahi Tuna 24
fresh puttanesca sauce, basil aioli
micro radishes

INSALATA

- Panzanella 22
fresh burrata, cucumber, tomato
red grapes, arugula, red onion, celery
focaccia croutons, red wine vinaigrette
- Caesar 17
baby gem lettuce, parmigiano reggiano
garlic croutons
- Caprese 21
vine tomatoes, buffalo mozzarella, pesto

BRUNCH

- Trattoria Breakfast 19
2 eggs any style, chicken sausage, doubled smoked bacon
brunch potatoes, house focaccia
- Prosciutto Cotto Omelette 17
roasted peppers, zucchini, fior di latte
blistered tomatoes, brunch potatoes, mixed greens
- Vegetarian Omelette 17
spinach, leeks, sprouts, peas, fior di latte, blistered tomatoes
brunch potatoes, mixed greens
- Forno French Toast 17
milk bread, orange butter, maple syrup
- Smoked Salmon Benedict 18
sautéed spinach, english muffin, poached eggs
hollandaise sauce, brunch potatoes, mixed greens
- Portobello & Avocado Benedict 16
roasted portobello mushrooms, english muffin, poached eggs
hollandaise sauce, brunch potatoes, mixed greens
- Prosciutto Calzone 18
fried egg, blistered tomatoes, fior di latte, arugula
- Chicken Parmigiana 31
hand pounded and breaded, vodka sauce, mozzarella
spaghetti pomodoro, arugula & fennel salad

PIZZA

- Breakfast 20
scrambled eggs, bacon, potatoes
besciamella, parmigiano, mozzarella
- Carne Calabrese 22
capocollo, fennel sausage
spicy soppressata, peperonata
- Funghi 23
smoked pancetta, mushrooms
creamed leeks, sprouts, provolone

PASTA GLUTEN FREE PASTA +\$2

- Truffle Spaghetti & Meatballs 27
black truffle cream sauce, tomato fondue
herbed ricotta
- Mafaldine Carbonara 26
pancetta, cracked black pepper
cream, pecorino romano
- Nodi Marini Fra Diavolo 28
scallops, prawns, peperoncino
garlic, tomatoes, olives, capers, aglio e olio
- Bolognese 22
house made pasta, slow cooked beef ragu
oregano, parmigiano reggiano
- 100 Layer Lasagna 24
bolognese rosé
- Tagliatelle Ghiottone 22
minced chicken, cream, brandy
parmigiano reggiano

SIDES

- Half Avocado 4
- Smoked Bacon 4
- Chicken Sausage 4

