



TRATTORIA TUESDAYS

TRATTORIA

BRUSCHETTA

FRESH BAKED FORNO BREAD, OLIVE OIL
CHOICE OF:

Tomato & Basil olive oil	10
Zucchini & Stracciatella hummus, grilled asparagus	11
Roasted Mushroom pesto, tuscan pecorino	11

ANTIPASTO

Mozzarella in Carrozza fried fior di latte, tomato fondue	18	Shrimp & Calamari Fritto Misto shishito peppers, calabrian chili aioli	22
Beef Carpaccio mustard dressing, shaved tuscan pecorino fried capers, baby arugula	22	Forno Sottiletto Rotolo prosciutto cotto, tomatoes, pesto fior di latte, olive oil	18

INSALATA

Tritata Mista crisp greens, chickpeas, genoa salami roasted beets, hardboiled egg, soleggiati tomatoes, foccacia, oregano, tuscan pecorino italian dressing	21
Caesar baby gem lettuce, parmigiano reggiano garlic croutons	17
Caprese vine tomatoes, buffalo mozzarella, pesto	21

PIZZA

Margherita tomato, basil, fior di latte	21
Prosciutto arugula, prosciutto di parma, stracciatella tomato sauce	24
Hawaiian spicy capocollo, roasted pineapple pepperonata, fior di latte	22
Funghi smoked pancetta, mushrooms creamed leeks, sprouts, provolone	22
Formaggio asiago, fior di latte, gorgonzola rosemary, potatoes	22

PASTA

GLUTEN
FREE
PASTA +\$2

ALL PASTAS \$17

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

100 Layer Lasagna
bolognese rosé

Rigatoni Vodka all'Amatriciana
pancetta, san marzano tomatoes
vodka, cream, pecorino, topped with burrata

Tagliatelle Ghiottone
minced chicken, cream, brandy
parmiagno reggiano

Fusilli Funghi
roasted mushrooms, pesto
parmigiano reggiano

Bolognese
house made pasta, slow cooked beef ragu, oregano
parmigiano reggiano

Nodi Marini Fra Diavolo
scallops, prawns, peperoncino
garlic, tomatoes, olives, capers, aglio e olio

Mafaldine Carbonara
pancetta, cracked black pepper
cream, pecorino romano

Penne Pomodoro
tomato fondue, basil, pecorino romano

ENTRÉES

Chicken Parmigiana hand pounded & breaded, vodka sauce mozzarella	29	Eggplant Cutlet Milanese breaded, roasted tomato fondue baby argula, burrata	25	Braised Lamb Shank creamy soft polenta, asparagus gremolata, lamb jus	35
---	----	--	----	---	----



DESSERT

Signature Tableside Tiramisu for Two mascarpone mousse, espresso soaked lady fingers, mocha, anglaise, fresh grated chocolate	18	Torta di Cioccolato (GF) chocolate cake, hazelnut cream candied hazelnuts	12
Caramel Budino creamy toffee pudding, espresso chantilly chocolate cookie crumbs, amarena cherries	12	Torta al Limone fresh lemon curd, whipped italian meringue	14

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.