

TRATTORIA

r o m a

Sample Menu Our menu changes daily...

Antipasti, Insalate & Zuppa

Antipasto Freddo	19.95
genoa salami, prosciutto, soppressata, aged provolone, fresh mozzarella, olives, artichokes and pepperoncini (serves 4)	
Antipasto Caldo	19.95
mussels, clams, calamari and shrimp(serves 4)	
Vegetale Griglia	8.95
Portobello Griglia	7.95
Calamari Fritti	7.95
Calamari Griglia	7.95
Bruschetta Romana	2.50
Roasted Eggplant	4.95
Mussels alla Marinara	8.95
Baked Clams	6.95
Clams al Vino Bianco	8.95
Carpaccio	10.95

Tomato and Onion	4.50
add dry blue cheese	1.50
String Beans, Tomato, Onion	5.00
Caesar Salad	5.25
Caprese Salad	5.95
Asparagus Salad	5.95
Arugula Salad	5.95
Radicchio Salad	5.95
Fennel Salad	5.95
Cabbage Salad	4.50
Spinach Salad	5.95
Mista Salad	5.95
Dinner Salad	3.75

Soup of the Day	5.50
-----------------	------

Pizza

9 inch thin crust	
Quattro Stagioni	8.95
Prosciutto, Mushroom, Olive, Artichoke, Egg	

Quattro Formaggi	8.95
Mozzarella, blue Swiss and Mascarpone cheeses	

Contadina	10.50
Fresh mozzarella and arugula	

Margherita	6.95
Mozzarella and basil	

Funda	9.95
Grilled vegetables	

Pizza della Casa	9.95
Sausage, onions, and Mascarpone cheese	

Pizza Prosciutto	10.95
Prosciutto and onion topped with fresh arugula	

Any (2) ingredients	7.95
Sausage, olives, onions, mushrooms, artichokes, broccoli, spinach, garlic, anchovy, peppers	

Extra Ingredients	1.00
-------------------	------

Pasta

Rolli alla Trattoria	14.95
Tri colored pasta stuffed with ricotta, ham and spinach on a base of tomato sauce and topped with a four cheese sauce	

Rigatoni Mozzarella	10.95
Sauteed in a light tomato sauce with fresh mozzarella, basil and parmigano on top	

Spaghetti Vongole	13.95
Sauteed in olive oil, garlic, and white wine with fresh clams	

Ravioli Funghi	14.95
Mushroom stuffed ravioli in a cream tomato sauce	

Rigatoni All' Abruzzese	11.95
Sauteed in a tomato sauce with pieces of sausage, pancetta and pecorino cheese.	

Capellini Al Sugo di Scampi	13.95
Sauteed in olive oil, garlic, and cherry tomato with shimp and sea scallops	

Fettuccine Anco Marzo	12.95
Sauteed in a cream sauce with sun dried tomatoes and mushrooms	

Secondi Piatti

Pollo Arrosto alla Romana	13.95
Half chicken sauteed in white wine with olive oil, garlic, rosemary. Served with roasted potatoes	

Pollo alla Crema di Brandy	16.95
Chicken breast sauteed in brandy cream sauce topped with prosciutto and parmigano	

Vitella Pizaiola	16.95
"Provimi" veal sauteed in marinara sauce	

Ossobuco alla Romana	15.95
Veal shank sauteed in light tomato sauce with green peas, celery, carrots and onions	

Cottoleta Funghi Porcini	18.95
Pork medallions char grilled in a funghi porcini mushroom sauce with roasted potatoes and spinach	

Salmone al Vino Bianco	19.95
Salmon filet sauteed in white wine, lemon, and capers served with garlic spinach	

Sogliola alla Mugnaia	25.95
Dover sole sauteed in white wine and lemon caper sauce served with garlic spinach	

Pesce di Lago al Forno	16.95
Filet if whitefish in garlic, olive oil and rosemary served with roasted potatoes and sauteed spinach	

Branzino	26.95
Whole baked Mediterranean silver sea bass in an infused garlic, olive oil, herb sauce with roasted potatoes and sauteed spinach	

Dessert

TIRAMISU Homemade of Course !
Lady finger cookies dipped in espresso and Italian Liqueur, layered with whipped Mascarpone cheese, garnished with chocolate.

FRUTI DI BOSCO
Buttery tart shell filled with sweet French cream topped with a forest berry montage of blueberries, blackberries and more.

CHOCOLATE MOUSSE
Decadent fuffy chocolate mousse topped with whipped cream.

NONNA CAKE
Ricotta cheesecake made in the real Italian style by our Grandmother p.s. Grandma makes it in small batches so you'll be lucky if there's any left!

LEMON MERINGUE
Short pastry filled with lemon curd and topped with golden meringue.

FROZEN SORBETTO
Limone, peach or coconut served in their natural shells.

CHOCOLATE TARTUFO
Dark chocolate gelato.

All Selections \$6.50