

—■■ TRATTORIA PIATTO ■■—

—■■ ANTIPASTI ■■—

Pane

Fresh bread from the oven 2
- Add today's spread for \$2 -

Calamari Fritti

Fried squid seasoned with sea salt and lemon, served with roasted red pepper mayonnaise 11

Zuppa del Giorno

Today's soup, described by your server. 5 / 8

Burrata

Cream filled truffled fresh mozzarella served with lemon, olive oil & mint marinated fennel 13

Bresaola

Thinly sliced dried beef topped with arugula, olive oil & shaved parmesan 11

Funghi Marinati

House marinated mushrooms 7

Olive

An assortment of marinated olives 5

Formaggio

Fontina Val d'Aosta (Cow's cheese) with quince jelly
Taleggio (Raw cow's cheese) with a honey & fig jam
Gorgonzola Dolce (Blue cheese) with golden raisin gremolata
Pecorino Toscano (Sheep's cheese) balsamic reduction-soaked pears
- Choice of 1 (\$4), 2 (\$7), 3 (\$10), or 4 (\$12) -

—■■ INSALATA ■■—

* Insalata di Cavolo

Kale salad tossed with Caesar dressing, toasted breadcrumbs, and parmesan crisp 8

Insalata della Casa

Field greens tossed in extra virgin olive oil & red wine vinegar with balsamic-marinated tomatoes 6
- Add ricotta salata for \$2 -

Insalata di Pere e Gorgonzola

Field greens tossed in a pancetta vinaigrette with candied walnuts, red wine poached pear, crumbled gorgonzola, and crisp pancetta 9

—■■ BEVANDE SPECIALI ■■—

■■ Monthly cocktail specials ■■

Birra Piccola

Canadian Club, reduced Wyndridge porter, maple syrup and orange 8

Pulito

Bombay Sapphire, orange and fresh thyme 7

Rosa Caldo

Hornito's Tequila, Chambord, lemon & sparkling water 8

—■■ PRIMI ■—

Ravioli d'Aragosta

Lobster ravioli sauced with butter, crab, and marinara 12 / 19

Strozzapreti alla Bolognese

"Priest Stranglers" pasta tossed with classic meat (beef) sauce of Bologna, topped with parmesan cheese 12 / 19

Tortelli di Zucca

Butternut squash ravioli with brown butter, crisp sage & parmesan 12 / 19

Spaghetti con Vongole

Spaghetti with clams, white wine, garlic, parsley & chilies 18

Penne alla Vodka

Penne noodles tossed with prosciutto and peas in a spicy tomato & cream sauce 11 / 18

—■■ SECONDI ■—

* Bistecca alla Griglia

Grilled Sirloin Steak with mashed potatoes, finished with a peppercorn sauce 23

Pollo alla Milanese

Lightly breaded and fried chicken breast with parsley salad & lemon, market vegetables 18

Melanzane al Forno

Ricotta-stuffed Eggplant baked in marinara, topped with parmesan 15

Maiale al Balsamico

Grilled pork chops with balsamic reduction, market vegetables 17

Scaloppine alla Marsala

Sautéed Veal in a marsala wine sauce with mushrooms 19

* Salmone alla Griglia

Grilled Salmon with risotto and salsa verde 21

—■■ CONTORNI ■—

Verdure

Market vegetables 5

Patate

Mashed potatoes 5

Spaghetti alla Marinara

Spaghetti with marinara and parmesan 5

Risotto del Giorno

Arborio rice, vegetable stock, butter, parmesan, and market vegetable 5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

It is illegal for any person under the age of 21 to consume alcohol.
