

# —■■ 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

### Insalata Caprese

Fresh mozzarella, fresh tomato, fresh basil and extra virgin olive oil 10

### Asparagi alla Griglia

Grilled fresh asparagus topped with fried local egg and parmesan 9

### 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 ■■

### Il Traitamento

Johnny Walker Red, honey syrup, muddled ginger & lemon juice 9

### Un Mazzo

Hendricks Gin, limoncello, honey syrup, orange bitters & egg white 9

## —■■ PRIMI ■—

### Ravioli d'Aragosta

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

### Bucatini all' Amatriciana

Hollow spaghetti noodle with pancetta, spicy-hot tomato sauce and parmesan 11 / 18

### Spaghetti con Vongole

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

### Trofie al Pesto

Short rolled pasta (i sappori, Italy) tossed with green beans, boiled potatoes & the classic sauce of fresh basil, garlic, pinenuts, parmesan & olive oil 11 / 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 Saltimbocca alla Romana

Sautéed breast of chicken with prosciutto, sage & marsala sauce, served with 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

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\* 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.

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

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