LUNCH

SERVED MONDAY-FRIDAY 11:30-4:00

ARTISAN SANDWICHES

SERVED ON ARTISAN BREAD & SIDE OF THE DAY

HOT

PARMESAN

CHICKEN 13 EGGPLANT 12 MEATBALL 13 VEAL 14

SAUSAGE, PEPPER WITH PROSCIUTTO 15 & ONION 13

GRILLED VEGETABLE

FRESH MOZZARELLA, ROASTED RED PEPPERS, SUN DRIED TOMATO, PESTO 12

TUSCAN CHICKEN

GRILLED CHICKEN
BREAST, FRESH
MOZZARELLA, ROASTED
RED PEPPERS, SEMI SUN
DRIED TOMATO,
BALSAMIC
VINAIGRETTE 14

COLD

CAPRESE

SLICED ORGANIC TOMATO, FRESH MOZZARELLA, SPRING MIX, PESTO, BALSAMIC VINEGAR 12

ITALIAN

PROSCIUTTO, SOPRESSATA, PANCETTA, PROVOLONE, TOMATO, RED ONION, SPRING MIX,

EVOO, RED WINE

& OREGANO 15

VINEGAR

PASTA HOUSE

ALL PASTAS SERVED WITH A VILLAGE SALAD

PICK YOUR PASTA ...
PICK YOUR SAUCE ... MANGIA!

\$14

ADD: CHICKEN 3 SHRIMP 3 SAUSAGE 3

PASTA

SAUCE

RIGATONI TOMATO
GNOCCHI MEAT SAUCE
SPAGHETTI OIL & GARLIC
FETTUCCINE PESTO CREAM
PAPPARDELLE VODKA
CHEESE TORTELLINI ALFREDO

GLUTEN FREE +3

WHOLE WHEAT PENNE

ENJOY ANY PASTA HOUSE SELECTION SUNDAY - THURSDAY FOR DINNER

\$19

CATERING & DELIVERY AVAILABLE

COFFEE BAR

AMERICANO 3

LATTE 5

ESPRESSO 3/5

MACCHIATO 4

AFFOGATO 6

SHOT OF ESPRESSO, GELATO

CAPPUCCINO 5

HOT TEA 3

COLD BREW 4

WE PROUDLY SERVE COFFEE IMPORTED FROM ITALY

DESSERTS

ORANGE RICOTTA CHEESECAKE 8
AMARENA CHERRIES

CHOCOLATE GANACHE CAKE 8

GELATO 5

NONNA'S RICOTTA COOKIES 6

CANNOLI 3 SM / 6 LG

ZEPPOLI (HALF DOZEN) 8
FRIED DOUGH BALLS, POWDERED SUGAR,
NUTELLA DRIZZLE

VINOMISU

TRATTORIA PROCACCINI'S CREATION
USING THEIR NEWLY FORMED PARTNERSHIP
WITH CAMPI VALERIO VINEYARD IN MOLISE ITALY
USING THE NATIVE TINTILIA GRAPE EXCLUSIVELY
GROWN IN THE APPENNINO MOUNTAIN RANGE.
THIS IS A MUST TRY! 8

FAMILY STYLE MENU

TRATTORIA'S FAMILY STYLE FEAST
IS MEANT FOR SHARING AMONG FRIENDS
AND FAMILY. WE WANT EVERY DAY TO FEEL LIKE
A SUNDAY AFTERNOON AT NONNA'S
BUON APETITO



CHOOSE 1 FROM EACH CATEGORY

EACH ADDITIONAL SELECTION PER PERSON +8



- 1 SALAD
- HOUSE SALAD
- CAESAR SALAD
- 2 APPETIZER
- TUSCAN BEAN
- BROCCOLI RABE & SAUSAGE
- FRIED CALAMARI
- EGGPLANT ROLLATINI
- 3 PASTA
- RIGATONI WITH PESTO CREAM
- GNOCCHI ALLA VODKA
- TORTELLINI BOLOGNESE
- 4 CHICKEN VEAL SEAFOOD
- CHICKEN OR VEAL PARMESAN
- CHICKEN OR VEAL MARSALA
- SCAMPI (CHICKEN, VEAL, SALMON, SHRIMP)
- SALMON OREGANATA
- POLENTA WITH WILD MUSHROOM RAGU







ALL NATURAL ITALIAN KITCHEN

WE PRIDE OURSELVES IN SERVING
ALL-NATURAL & ORGANIC DISHES WHENEVER POSSIBLE.
MEATS & SEAFOOD BEING LOCALLY SOURCED, GRASS FED,
ANTIBIOTIC FREE, WILD CAUGHT & HUMANE. CAGE-FREE EGGS,
UNBLEACHED, UNBROMATED DOUGH AND PRODUCE FROM OUR FARM.

APPETIZERS

GARLIC KNOTS

"OUR FAMOUS DOUGH BALLS" FRESH GARLIC, PARMESAN, ITALIAN SEASONING, EVOO, SUNDAY SAUCE FOR DIPPING 9

BRUSCHETTA

HEIRLOOM GRAPE TOMATO, GARLIC, EVOO, **GRILLED TUSCAN BREAD 11**

HOUSE ANTIPASTO

CURED MEATS, ITALIAN CHEESES, **MARINATED VEGETABLES 18**

MAMA'S MEATBALLS

BEEF, VEAL, PORK, SHAVED PARMESAN, SUNDAY SAUCE (GF) \$4 EACH

FRIED CALAMARI & CLAMS

LIGHTLY BREADED, LEMON, **SPICY TOMATO SAUCE 17**

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH MOZZARELLA, BASIL, SHAVED PARMESAN, TOMATO SAUCE \$4 EACH

STUFFED CLAMS

GARLIC PARMESAN BUTTER, **CRISPY PANCETTA 16**

SAUTÉED MUSSELS

SPICY TOMATO OR WHITE WINE, **GARLIC AND HERBS 17**

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA, **SUNDAY SAUCE & MASCARPONE 11**

BEVERAGES

SAN PELLEGRINO **ITALIAN SODA**

BLOOD ORANGE GRAPEFRUIT LEMON **ORANGE POMEGRANATE & ORANGE**

MEXICAN COCA-COLA

SHANGRI LA BREWED ICED TEA

BOYLANS DIET COLA

ARTESIAN WATER

HALF LITER STILL 5 / SPARKLING 5

SALADS

ADD GRILLED CHICKEN 3 ADD SALMON 6 / ADD SHRIMP 4

CAESAR

ROMAINE, SHAVED PARMESAN, CROUTONS, ANCHOVIES, CREAMY CAESAR DRESSING 12 SUB: KALE AND BRUSSELS 13

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL. FIG COMPOTE, PROSCIUTTO 17

MIXED GREEN SALAD

SEMI SUN-DRIED TOMATOES, ITALIAN OLIVES, RED ONIONS, SPRING MIX, CABERNET VINEGAR, EVOO 12

CAPRESE

FIOR DI LATTE MOZZARELLA, HEIRLOOM CHERRY TOMATOES, BASIL, ROASTED RED PEPPERS, EVOO, AGED BALSAMIC 13

KALE AND BRUSSELS

CRANBERRY, WALNUTS, SHAVED PARMESAN, **RED ONION, HONEY BALSAMIC VINAIGRETTE 15**

EGGPLANT TOWER

GRILLED EGGPLANT, HEIRLOOM CHERRY TOMATOES, FRESH MOZZARELLA & PROSCIUTTO, **BALSAMIC REDUCTION, EVOO 17**

APRICOT & WALNUT

DRIED APRICOT, WALNUTS, GORGONZOLA, SPRING MIX, BALSAMIC VINAIGRETTE 13

BEET & GOAT CHEESE

BEETS, GOAT CHEESE, WALNUTS, BABY ARUGULA, **BALSAMIC VINAIGRETTE 15**

FRITTO MISTO

LIGHTLY FRIED SHRIMP, SCALLOPS, CALAMARI, CLAMS, BABY ARUGULA, SHAVED PARMESAN, GRAPE TOMATOES, FRESH LEMON, EVOO 21

SIDES

ROASTED BROCCOLI FLORETS

PANCETTA, EVOO, GARLIC 7

TUSCAN BEAN

WHITE BEANS, RED PEPPER FLAKES, CHERRY TOMATOES, ROSEMARY, EVOO, PARMESAN CHEESE 8

ROSEMARY ROASTED GARLIC POTATOES & CARROTS 6

GRILLED POLENTA

MEAT SAUCE 9 WILD MUSHROOM & TRUFFLE 8 **BROCCOLI RABE & SAUSAGE 7**

PARMESAN & TRUFFLE HAND CUT FRIES 9

BRICK OVEN MOZZARELLA STUFFED **GARLIC BREAD** SUNDAY SAUCE 6

PASTA

ALL PASTAS SERVED WITH A VILLAGE SALAD

TORTELLINI TOSCANA

FRESH TORTELLINI, PARMESAN CREAM, ASPARAGUS TIPS, MUSHROOMS & PROSCIUTTO 22

FRUTTA DI MARE

JUMBO SHRIMP, SCALLOPS, CHOPPED CLAMS, CALAMARI, MUSSELS, FRESH SPAGHETTI, TOMATO SAUCE 27 (ADD PEPPERONCINO PASTE+1)

CACIO E PEPE

FRESH SPAGHETTI, CRACKED BLACK PEPPER, BUTTER, GRANA PADANA, PECORINO 22

LOBSTER RAVIOLI

WITH SCALLOPS, VODKA SAUCE 27

GNOCCHI SORRENTINO

HANDMADE, FRESH MOZZARELLA, PESTO, **TOMATO SAUCE 22**

PAPPARDELLE MEAT SAUCE

WIDE EGG PASTA, SUNDAY MEAT SAUCE, FRESH RICOTTA 23

MOLISANO

RIGATONI, SAUSAGE, BROCCOLI RABE, GARLIC, **EVOO 24 (ADD PEPPERONCINO PASTE +1)**

FETTUCCINE ALFREDO

FETTUCCINE, PARMESAN CREAM SAUCE 21 CHICKEN 24 SHRIMP 26

SPAGHETTI & MEATBALLS

FRESH SPAGHETTI, OUR MAMA'S MEATBALLS 24

RISOTTO DEL GIORNO

OUR CHEF'S CREATION OF THE DAY 22

PAPPARDELLE PROCACCINI

WIDE EGG PASTA, GARLIC, SHALLOTS, CREMINI MUSHROOMS, TRUFFLE OIL, PARMESAN CHEESE 23 ADD SAUSAGE +2

SPAGHETTI VONGOLE

FRESH CLAMS, PANCETTA, RED CHILI FLAKES, EVOO, GARLIC 24

SOUP

TORTELLINI & SPINACH

CHEESE TORTELLINI, SPINACH, CRACKED EGG STRACCIATELLA 7

PASTA "FAZOOL"

PANCETTA, GARLIC, KIDNEY BEANS, FRESH PASTA, PARMESAN, EVOO 8

ITALIAN SPECIALTIES

ALL ITALIAN SPECIALTIES SERVED WITH A VILLAGE SALAD / YOUR CHOICE OF: PASTA OR VEGETABLE OF THE DAY AND ROASTED FINGERLING POTATOES

MARSALA

CREMINI MUSHROOMS, CREAMY MARSALA SAUCE. CHICKEN 26 VEAL 29

SALTIMBOCCA

PROSCIUTTO DI PARMA, SPINACH, FRESH MOZZARELLA, COGNAC DEMI-GLAZE. CHICKEN 26 VEAL 29

PARMESAN

BREADED, PAN FRIED, FRESH MOZZARELLA, TOMATO SAUCE. CHICKEN 24 VEAL 29 EGGPLANT 22 SHRIMP 27

PIZZAOILA

CRUSHED TOMATOES, ONION, PEPPERS, MUSHROOMS & GARLIC. CHICKEN 26 VEAL 29 SALMON 30 PORK 24

SCAMPI

SUNDRIED TOMATOES, CAPERS, LEMON, WHITE WINE, GARLIC. CHICKEN 26 VEAL 29 SHRIMP 27 SALMON 30

"MEATLESS" MEATBALLS

TUSCAN BREAD DUMPLINGS, GARLIC, EGG. PARMESAN, PARSLEY, TOMATO SAUCE 20

MILANESE

BREADED AND PAN FRIED CUTLETS. CHICKEN 26 VEAL 29

NY STRIP (10oz)

FLORENTINE SPINACH, AGLIO E OLIO, AGED PROVOLONE 30

FRESH HEIRLOOM CHERRY TOMATOES, CAPRESE MOZZARELLA, BASIL PESTO 30

CATCH OF THE DAY PUTTANESCA

"UMIDO AL FORNO" OVEN STEAMED, GARLIC, ANCHOVIES, RED PEPPER FLAKES, OLIVES, CAPERS, CRUSHED TOMATOES, ROASTED POTATOES 30

THE VEAL TOWER

LAYERS OF ALL NATURAL VEAL MEDALLIONS, GRILLED EGGPLANT, FRESH MOZZARELLA, **GNOCCHI, PESTO CREAM SAUCE 29**

CHILDREN'S

10 & UNDER • INCLUDES CHOICE OF: APPLE JUICE OR MILK GELATO FOR DESSERT

- RIGATONI ALFREDO
- SPAGHETTI & MEATBALLS
- KIDS PIZZA
- BAKED CHICKEN **NUGGETS**
- CHEESE **TORTELLINI BUTTER AND CHEESE**

PIZZA

SMALL 16 / LARGE 21

TOPPINGS —

\$3 / \$4

• PEPPERONI

• MEATBALLS

• SAUSAGE

N'DUJA

- ONIONS • ANCHOVIES

\$2 / \$3

• PEPPERS

• SPINACH

• LONG HOTS

- OLIVES
- MUSHROOMS
- GARLIC

MORTADELLA PIE SMALL 19 / LARGE 25

PROCACCINI

IMPORTED AGED SHARP PROVOLONE, THINLY SLICED ROSEMARY ROASTED POTATOES, N'DUJA

SPECIALTY PIZZAS SMALL/LARGE SIZES

VODKA

FRESH MOZZARELLA, VODKA SAUCE, **GRILLED CHICKEN. PARSLEY 19/25**

FOUR CHEESE

FRESH MOZZARELLA, RICOTTA, GORGONZOLA, PROVOLONE, HEIRLOOM CHERRY TOMATOES, **BASIL 18/24**

MARGHERITA PGI BURRATA, TOMATO SAUCE, EVOO, BASIL 17/24

BRICK OVEN FLATBREADS

PIZZAIOLO CREATION OF THE SEASON 13

ARUGULA, GORGONZOLA, PROSCIUTTO, FIG COMPOTE 13

RUSTIC ORGANIC CRUSHED TOMATO, EVOO, GRATED PARMESAN CHEESE, FRESH ROASTED GARLIC, OREGANO 10

CREMINI MUSHROOMS, WHITE TRUFFLE OIL, AGED PROVOLONE, SEA SALT, PARSLEY 11