

# TRATTORIA DI MENU

## APPETIZERS

### Bruschetta all'Italiana – 9

Grilled bread, tomatoes, basil, garlic & extra virgin olive oil  
~ Add chicken for \$3 extra ~

### Impepata di Cozze – 15

Mussels in a white wine and cherry tomato broth, served with homemade garlic crostini

### Gnocchi – 13

Italian potato dumplings with meat sauce or Fontina cheese sauce

### Culatello, Salumeria Biellese, NYC – 8

Highly prized “Heart of Prosciutto”

### Insalata Mista – 8

Mixed greens, champagne vinaigrette

## ENTREES

Served with a garden salad and freshly baked Italian bread

### Linguine Alla Vongole – 22

Fresh clams, sauteed with garlic, oregano, Italian parsley and our white wine sauce and served over linguine

### Linguine Mare Chiaro – 23

Thin pasta with clams, mussels and prawns seasoned with tomatoes, crushed red pepper, garlic and red wine

### Pappardelle – 19

Large fettuccine with our homestyle veal ragu

### Scaloppine alla Marsala – 23

Classic veal scaloppine, pan-seared with mushrooms, marsala wine & veal demi glaze

### Frutti di Mari – 30

Tagliolini, clams, shrimp, scallops, calamari, mussels in a garlic white wine sauce