

Boun pomeriggio, and welcome to our little Trattoria! We make everything in house, from scratch, with care, which means some dishes take a little more time. If you're in a hurry, just let us know and we'll happily guide you toward quicker options. Buon Appetitio

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## Antipasti

### **Aaglio e Formaggio 16**

*Roasted garlic bulb served with warm pesto crusted goat cheese. Drizzled with honey, apricot mostarda and served with rustic crisps*

### **Aragosta Funghi 22**

*Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese*

### **Bruschetta 14**

*Traditional style fresh tomatoes, onions, and fresh garlic on our homemade focaccia bread*

### **Calamari Fritti 22**

*Hand cut in house. Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce*

### **Involtini di Melanzane 17**

*Rolls of pan seared eggplant filled with ricotta cheese, spinach, and basil. Then baked with tomato sauce and Parmesan, finished with walnut pesto*

### **Antipasto 38**

*Cured meats, cheese and accompaniments.  
Serves 2 - 4*

## Insalata

### **Caesar Salad 12**

*House made dressing, fresh parmigiana cheese, house-made croutons*

### **Giardino 10**

*Mixed greens, tossed with our homemade dressing, Tuscan beans, tomato, olives,*

### **Insalata Di Bresaola 20**

*Thinly sliced cured beef tenderloin and arugula tossed with a Sicilian lemon dressing, crispy capers, boiled farm egg, shaved Grana Padano*

### **Carpaccio Di Zucca e Burrata 22**

*Thinly sliced squash topped with a Sicilian style squash caponata, creamy Burrata cheese, toasted pine nuts, crispy sage*

### **Dolce Pera 16**

*Arugula, poached pears, roasted beets, Gorgonzola, spicy pecans, charred tomato, tossed with a cranberry pear dressing in a cucumber wrap*

Add to Your Salad

### **Marinated Black Tiger Shrimp 3**

**\$10 5 \$15 Grilled Chicken Breast  
\$10**

## Le Pasta

### **Lasagne 26**

*A Valley tradition with meat and three kinds of cheese.*

### **Positano 29**

*Fresh house-made lemon-pepper fettuccine with meaty black tiger shrimp, fresh tomatoes, bocconcini, basil in a lemon forward garlic wine sauce,*

### **Frutti di Mare Arrabiata 39**

*Spicy arrabiata sauce with seared sea scallops, mussels, clams and shrimp tossed with our homemade spaghetti.*

### **Pasta Boscaiola 29**

*Mild Italian sausage with mushrooms, mascarpone, Parmesan, and garlic all tossed with homemade fettuccine*

### **Gnocchi Gorgonzola 26**

*Homemade gnocchi tossed with Gorgonzola cheese sauce, pancetta and sun-dried tomatoes.*

### **Melanzana alla Parmigiana 26**

*Layers of breaded eggplant, tomato sauce, mozzarella cheese Served with our homemade gnocchi in our creamy walnut pesto sauce.*

### **Parmesan**

*Breaded fresh chicken breast or veal covered in mozzarella and tomato sauce served with homemade Fettuccine in our tomato sauce*  
+ \$26 chicken \$32 Veal +

## Pane

### **Panino di Guancia Di Manzo 26**

*Slow Braised Beef cheek sautéed mushrooms, onion jam, Gorgonzola cheese, arugula , horseradish crema on our house made bread Served with house salad or polenta fries*  
+ Caesar Salad \$2.00 +

### **Il Pistachio 22**

*Grilled mortadella layered with creamy Burrata, pistachio pesto, Calabrian chilies, and a drizzle of honey on toasted on homemade bread. Served with house salad or polenta fries*  
+ Caesar Salad \$2.00 +

### **Funghi e Tartufo Flatbread 23**

*Creamy Mascarpone cheese, Parmesan, mozzarella, garlic, wild mushrooms drizzled with truffle oil and baby arugula*