

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

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### Aglione 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 •

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## Insalata

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### Caesar Salad 12

- House-made dressing, fresh Parmesan 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 •

### Panzanella di Salmone Annerito 29

- Blackened Atlantic salmon over a rustic panzanella salad of ripe tomatoes, toasted focaccia, cucumber, red onion, olives and fresh basil, tossed in our house made dressing finished with bocconcini •

### 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

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## 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. •

### 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 pasta in our tomato basil 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 •

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## 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 •

### Panino Con Pollo Alla Parmigiana 23

- Hand breaded chicken cutlet with slow simmered pomodoro, creamy bocconcini, melted mozzarella, and walnut pesto, arugula on a warm baked house bake bread. Served with house salad or polenta fries •
  - Caesar Salad \$2 •

### Il Pistachio pizza 22

- Grilled mortadella layered with creamy Burrata, mozzarella, pistachio pesto, Calabrian chilies, and honey drizzle •
  - Caesar Salad \$2.00 •

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## Aperitivo Hour

### 2pm-4pm

### Antipasto & Vino 50

- cured meats, cheese and accompaniments paired with a bottle of our house Konzelmann wines •
  - upgrade to our house Italian wine \$6 •