

LUNCH - PRIX FIXE

TWO COURSE 22
APPETIZER and MAIN or MAIN and DESSERT

THREE COURSE 26
APPETIZER, MAIN and DESSERT

APPETIZER

ZUPPA DEL GIORNO
chef's selection, changes daily

RICOTTA MEATBALLS
tomato basil sauce

CAESAR SALAD*
house-made dressing, croutons

TRATTORIA SALAD
seasonal vegetable, mixed green

FALL PANZANELLA
grilled pear, baby kale, mandarin, gorgonzola dolce

MAIN

MARKET FISH
chef's selection, changes daily

GNOCCHI
bolognese, bechamel

RAVIOLI
arugula, goat cheese, pink vodka sauce

SPAGHETTINI
meatball, basil

MARGHERITA PIZZA
san marzano tomato sauce, mozzarella, basil

GRILLED CHICKEN SANDWICH
mozzarella, arugula, shaved prosciutto, pesto aioli

GRILLED MOZZARELLA PANINI
roasted tomato, basil, arugula pesto

MUFFALETTA
prosciutto, salame, mortadella, meunster, olive salad

ITALIAN BEEF
shaved sirloin, au jus, giardinera

DESSERT

FLOURLESS CHOCOLATE TORTA
zabaglione mousse, cocoa glaze, italian merengue

LIMONCELLO TIRAMISU
ladyfinger, limoncello, mascarpone

GELATO
flavors change daily

PIZZA

MARGHERITA 16
san marzano tomato sauce, mozzarella, basil

FUNGHI 20
light tomato sauce, mozzarella, tartufo, porcini mushroom

PRIMAVERA 16
tomato sauce, mozzarella, vegetable, tomato

BIANCA 18
roasted garlic, ricotta, feta, rosemary olive oil

VERDE 17
olive oil, mozzarella, arugula, prosciutto

SOPPRESSATA 18
san marzano tomato sauce, mozzarella, salame, fresh basil

MEATBALL 19
san marzano tomato sauce, ricotta, meatball

GLUTEN FREE CRUST +2
available on all pizza

- please inform your server of any allergies prior to ordering -

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

ANTIPASTI

RICOTTA MEATBALLS tomato basil sauce	13	MUSSELS* garlic and oil (or) fra diavolo	12
SALUMI and FORMAGGI chef's selection, changes daily	12	CALAMARI PICANTE marinara, cherry pepper, bourbon smoked paprika	15

ZUPPE and INSALATE

ZUPPA DEL GIORNO chef's selection, changes daily	8	TRATTORIA SALAD seasonal vegetable, mixed green	10
CAESAR* house-made dressing, croutons	9	ITALIAN WEDGE iceberg, jewel box tomato, artichoke, olive, mozzarella, red onion	13
FALL PANZANELLA grilled pear, baby kale, mandarin, gorgonzola dolce	11	ADD A PROTEIN TO ANY SALAD:	
ARUGULA olive oil, parmigiano - reggiano	9	chicken	6
		shrimp	6
		calamari	6

PASTA

GNOCCHI bolognese, bechamel	16	SPAGHETTINI meatballs, basil	16
RAVIOLI arugula, goat cheese, vodka pink sauce	16	LINGUINI* sapelo clams, garlic & herb broth in clam sauce	16
FETTUCCINE parmigiano cream sauce	16	RIGATONI tomato basil sauce	16
		PENNE PRIMAVERA (vegan and gf) spring vegetable, olive oil, garlic, spinach	16

SIGNATURE and SANDWICH

CHICKEN IN CROSTA parmigiano, lemon sauce	18	RICOTTA MEATBALL HERO tomato basil sauce	14
VEAL MARSALA wild mushroom, shallot, marsala pan jus	25	GRILLED MOZZARELLA PANINI roasted tomato, basil	12
JUMBO SHRIMP FRANCESE egg batter, white wine, lemon butter	20	GRILLED CHICKEN SANDWICH mozzarella, arugula, shaved prosciutto	13
SALMON OREGANATA oregana, breaded crust, lemon butter	20	MUFFALETTA prosciutto, salame, mortadella, meunster, olive salad	
SNAPPER MEDITERRANEAN caper, olive, cherry tomato, basil butter	20	ITALIAN BEEF shaved sirloin, au jus, giardinera	
MARKET FISH chef's selection, changes daily	MP		