

# TRATTORIA TOSCANA

## APPETIZERS

**CRISPY  
MOZZARELLA | 8**  
*Marinara, Romano*

**TRATTORIA  
CALAMARI | 12**  
*Cherry Peppers, Fine herbs,  
Tomato sauce*

**MUSSELS  
AL NONNO | 12**  
*Pop's Sausage, Roasted Garlic,  
Tomato Brodo*

**CAPRESE  
ARANCINI | 10**  
*Roasted Tomato, Fresh  
Mozzarella, Pesto Aioli*

**EGGPLANT  
CAPONATA | 7**  
*Rustic Bread, Olive oil*

**WHIPPED RICOTTA  
GOAT CHEESE | 10**  
*Truffle Honey, Pistachio  
Gremolata, Rustic Bread*

**CLAMS CASINO | 12**  
*White Wine Brodo, Bacon,  
Roasted Red Peppers*

**MEDITERRANEAN  
OCTOPUS | 12**  
*Crispy Potatoes,  
Caramelized Onion and  
Roasted Peppers*

**CRISPY  
BRUSSELS SPROUTS | 9**  
*Romano, Pesto Aioli*

**EGGPLANT ROLLATINI | 9**  
*Impastata Ricotta, Mozzarella,  
Crushed Tomato, Basil*

**NONNA'S MEATBALLS | 9**  
*House Made Marinara,  
Shaved Parmesan*

**CHICKEN CACCIATORE  
EGGROLLS | 9**  
*Calabrian Chili Aioli*

**TRUFFLE MUSHROOM  
BRUSCHETTA | 8**  
*Truffle Honey, Goat Cheese, Thyme*

**BROCCOLI RABE  
& SAUSAGE | 11**  
*Pop's Sausage, Crispy Potatoes*

## SALADS

*ADD: Chicken 6 | Shrimp 8 | Salmon 8 | Sausage 6*

**TOSCANA | 8**  
*Kalamata Olives, Tomato,  
Cucumber, Mozzarella,  
Balsamic Dressing*

**CHOPPED | 9**  
*Gorgonzola, Tomato, Cucumber,  
Bacon, Lemon Vinaigrette*

**BEET SALAD | 8**  
*Whipped Ricotta, Goat Cheese,  
Pistachio, Elderflower Honey*

**CAESAR | 8**  
*Hearts of Romaine Lettuce,  
Roasted Garlic Croutons, Romano*

## PASTA

**LINGUINE and  
CLAMS | 23**  
*Chili Flake, Garlic, Lemon*

**SHRIMP SCAMPI | 24**  
*Capers, Roasted  
Tomato, Lemon*

**PENNE VODKA | 16**  
*Rosé Sauce, Crispy Prosciutto  
Add Shrimp \$8, Chicken or Sausage \$6*

**GRANDMA LENA'S  
SUNDAY SAUCE | 23**  
*Linguine, Sausage, Meatballs,  
Braised Beef, Whipped Ricotta*

**RIGATONI ALA PESTO | 18**  
*Chicken, Roasted Tomatoes,  
Pesto Cream Sauce*

**BOLOGNESE | 18**  
*Rigatoni, Meat Sauce,  
Whipped Ricotta*

**SHORT RIB RAGU | 20**  
*Ricotta Gnocchi,  
Fine Herbs*

**SPAGHETTI ENZO | 18**  
*Pop's Sausage, Caramelized Onions,  
Fire Roasted Peppers, Parmesan  
Cream Sauce*

## ENTRÉES

**MARSALA CHICKEN  
or VEAL | 21 or 23**  
*Wild Mushrooms, Demi Glace,  
Gold Potatoes*

**PICCATA CHICKEN  
or VEAL | 21 or 23**  
*Caper Berries, Roasted Garlic, Cherry  
Tomatoes, Gold Potatoes*

**FRANCAISE CHICKEN  
or VEAL | 22 or 23**  
*Lemon Butter Sauce,  
Gold Potatoes*

**MAPLE GLAZED SALMON | 25**  
*Garlic Broccoli Rabe,  
Roasted Gold Potatoes*

**CIOPPINO | 28**  
*Shrimp, Calamari, Mussels,  
Clams, Linguine, Tomato Brodo*

**PORK CHOP NAPOLITANO | 26**  
*Fresh Mozzarella, Peperonata  
Sauce, Side Of Penne*

**TUSCAN PEA RISOTTO | 19**  
*Truffle, Caramelized Onions, Smoked  
Bacon | Add Shrimp \$8, Add Chicken  
or Sausage \$6*

**PARMESAN CHICKEN, VEAL or  
EGGPLANT | 19 or 21 or 17**  
*Fresh Mozzarella, Parmesan,  
Tomato Sauce*

**TT LASAGNA | 20**  
*Ricotta, Mozzarella,  
Romano, Meat Sauce*

**VEAL FRANCESCO | 26**  
*Eggplant, Crispy Prosciutto,  
Fontina Cheese, Sherry  
Demi Glace*

**CHICKEN MILANESE | 21**  
*Market Greens, Fresh Mozzarella ,  
Tomato And Lemon Vinaigrette*

**CHICKEN SALTIMBOCCA | 24**  
*Fresh Mozzarella, Crispy Prosciutto,  
Gold Potatoes, Demi Glace*

**CHICKEN SICILIANO | 22**  
*Cherry Peppers, White Wine  
Butter Sauce, Gold Potato Purée*

**GORGONZOLA CRUSTED  
NY STRIP | 29**  
*Gold Potato Purée, Sautéed  
Mushrooms, Marsala Demi Glace*

*Executive Chef Xavier Santiago • Note: There is a plate charge of 3.00 for split entrées.*

*\*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS*

# TRATTORIA WINE SELECTIONS

BIN	Varietal	Vintner	Appellation	Vintage	gls	btl
1	PINOT GRIGIO <i>Fresh, light and dry with lemon citrus notes.</i>	Erste & Neue	Alto Adige	2017	11	33
2	ORVIETO CLASSICO <i>Intense nose with delicate notes of orange, peaches and apricots. Soft savory finish.</i>	Santa Cristina 'Campogrande'	Umbria	2015	10	30
3	MONTEPULCIANO/SANGIOVESE <i>Dried flower blossoms, raspberry, dusty minerals with nice acidity.</i>	Rio Maggio Rosso Doc	Marche	2015	11	33
4	PINOT NOIR <i>Raspberry, cherry and blackberry flavors mingle with hints of baking spice.</i>	Pull 80	Willamette Valley	2016	13	39
5	BARBERA D'ALBA <i>Aromas of blackberry, fresh flavors of cherry and plum, velvety, nice acidity.</i>	Mauro Veglio	Piedmont	2016	13	39
6	VALPOLICELLA RIPASSO <i>Wild berries, and exotic spices leads to blush tannins.</i>	Zonin	Veneto	2014	13	39
7	CABERNET SAUVIGNON <i>Blackberry jam, currants, cassis notes are well balanced with firm tannins.</i>	Concrete	Lodi, CA	2015	13	39
8	MERLOT G3 <i>Aromas of black cherry, cranberry, spice and cocoa. Long finish of dark fruits and toast.</i>	Goose Ridge Estates	Columbia Valley	2014	10	34
9	MAREMMA <i>Sangiovese/Cabernet Sauvignon blend, gorgeous depth and richness.</i>	Cantina Bruni Poggio D'Elsa	Tuscany	2015	10	30
<b>WHITE</b>						
10	PINOT GRIGIO	Sassi	Veneto	2017	8	26
11	RIESLING	Valckenberg 'Der Stiff'	Rheinhessen	2016	8	28
12	SAUVIGNON BLANC	Rain	Marlborough, NZ	2016	10	34
13	CHARDONNAY	Folk Tree 'Village'	California	2016	9	31
14	CHARDONNAY	Black Stallion	California	2016	13	39
<b>RED</b>						
15	PINOT NOIR	Lechthaler	Trentino	2015	8	28
16	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	Abruzzi	2015	10	34
17	MALBEC	Alhambra 'Reserva'	Mendoza	2016	9	31
18	CABERNET SAUVIGNON	Lockhart	California	2015	10	30
19	CHIANTI DOCG	Fattoria del Cerro Colli Sensi	Tuscany	2015	9	31
<b>ROSÉ</b>						
20	ROSÉ	La Croix du Prieur	Provence	2016	10	34
<b>ITALIAN RED</b>						
21	PRIMITIVO 'SASSEO'	Masseria Altemura	Salento IGT	2015		33
22	NEBBIOLO	Cascina Ca'Rossa Langhe 'Funsu'	Piedmont	2017		36
23	CHIANTI	Frascol 'Rufina'	Tuscany	2015		35
24	CHIANTI CLASSICO	Monte Bernardi 'Retromarcia'	Tuscany	2015		42
25	ROSSO DI MONTALCINO	La Palazzetta	Tuscany	2016		42
26	NERELLO MASCALESE	Passopisciaro 'Etna Rosso'	Sicilia, Italy	2015		68
27	SUPER TUSCAN	La Massa Toscana Rosso	Tuscany	2015		48
28	SUPER TUSCAN	Tenuta di Trinoro 'Le Cupole'	Tuscany	2016		61
29	BARBARESCO	Produttori del Barbaresco	Piedmont	2015		70
30	BARBARESCO	Piero Busso 'San Stunet'	Piedmont	2011		98
31	BRUNELLO	Il Colle Brunello di Montalcino	Tuscany	2013		85
32	BAROLO	Gianfranco Alessandria	Piedmont	2014		75
33	BAROLO	Mauro Veglio 'Vigneto Arborina'	Piedmont	2013		98
34	AGLIANICO DEL VULTURE	Elena Fucci 'Titolo'	Campania	2015		70
<b>PINOT NOIR</b>						
35	PINOT NOIR	Paul O'Brien	Oregon Territory	2014		40
36	PINOT NOIR	Evesham Wood	Willamette Valley	2016		48
37	PINOT NOIR	Robert Sinskey Vineyards	Napa Valley	2017		77
<b>CABERNET SAUVIGNON</b>						
38	CABERNET SAUVIGNON	Justin Estate	Paso Robles	2015		50
39	CABERNET SAUVIGNON	Scholar & Mason	Napa Valley	2015		66
40	CABERNET SAUVIGNON	Vineyard 29 'Cru'	Napa Valley	2015		90
<b>RED BLEND</b>						
43	RED BLEND	Robert Sinskey Vineyards 'POV'	Napa Valley	2013		68
<b>ITALIAN WHITE</b>						
44	PINOT GRIGIO	Marco Cecchini 'Vigneto Bellagiola'	Friuli	2015		36
45	GAVI DI GAVI	Brogli	Piedmont	2015		42
46	CHARDONNAY	Passopisciaro Passo Bianco	Sicily	2015		65
<b>WHITE</b>						
47	PINOT GRIS	Huia	Marlborough	2017		33
48	SAUVIGNON BLANC	Elizabeth Spencer	Mendocino	2017		36
49	CHARDONNAY	Raymond Reserve	Napa Valley	2014		42
50	CHARDONNAY	Poco a Poco	Mendocino	2016		45
<b>SPARKLING</b>						
	PROSECCO DI TREVISO	Tullia	Veneto	NV	8	28
	LAMBRUSCO DI SOBARA	Nicchia	Emilia Romagna	NV		28
	PROSECCO DI VALDOBBIADENE	Le Colture Brut	Veneto	NV		38
<b>DESSERT WINE</b>						
	SAUVIGNON BLANC	Echeverria Late Harvest	Chile	2015	11	
	FINE RUBY PORT	Graham's	Douro	NV	12	
	TAWNY PORT	Casa de Santa Eufemia 10-year	Douro	NV	11	
	TANNAT DESSERT WINE	Vinedo de los Vientos 'Alcyone'	Uruguay	NV	12	



## COCKTAILS

**Blood Orange Martini | 12**  
*Skyy Infusions Blood Orange Vodka, blood orange purée, cranberry juice, lime juice*

**Pomegranate Martini | 11**  
*Tito's Handmade Vodka, Pama Pomegranate Liqueur, lemon juice, simple syrup*

**White Cosmo | 11**  
*Tito's Handmade Vodka, Cointreau, fresh lime, white cranberry juice*

**Pistachio Martini | 12**  
*Stoli Vanil Vodka, Disaronno Amaretto, Frangelico, splash of Midori, crumbled pistachios garnish*

**Classic Old Fashioned | 12**  
*Bulleit Bourbon, Carpano, Amarena cherry*

**Trattoria Manhattan | 12**  
*Elijah Craig, Amaro, Angostura bitters*

**TT Gimlet | 11**  
*Bombay Sapphire, fresh lime juice, simple syrup*

**Italian Margarita | 12**  
*Casamigos Anejo, Cointreau, Disaronno Amaretto, fresh lemon & lime juice*

## BOTTLED BEER

<i>Budweiser</i>	4
<i>Bud Light</i>	4
<i>Michelob Ultra</i>	4
<i>Heineken</i>	4.5
<i>Stella Artois</i>	4.5
<i>Coors Light</i>	4
<i>Miller Lite</i>	4
<i>Yuengling</i>	4
<i>Corona</i>	4.5
<i>Angry Orchard</i>	4.5
<i>O'Doul's</i>	4
<i>Peroni</i>	4.5