

TRATTORIA TOSCANA

LUNCH MENU

STARTERS

**CRISPY
MOZZARELLA | 8**
Marinara, Romano

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

**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*

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

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

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

**BROCCOLI RABE
AND SAUSAGE | 10**
*Pop's Sausage, Roasted Garlic,
Chili Pepper Flake*

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

PENNE VODKA | 11
*Rosé Sauce, Crispy Prosciutto
Add Shrimp \$8, Chicken or Sausage \$5*

SPAGHETTI ENZO | 14
*Pop's Sausage, Caramelized Onions,
Fire Roasted Peppers, Parmesan
Cream Sauce*

SPAGHETTI AGLI OLIO | 12
*Roasted Garlic, Anchovy,
Pecorino Romano
Add Shrimp \$8, Chicken or Sausage \$5*

RIGATONI BOLOGNESE | 13
*Rigatoni, Meat Sauce,
Whipped Ricotta*

RIGATONI PESTO | 13
*Chicken, Roasted Tomatoes,
Pesto Cream Sauce*

**LINGUINE and
MEATBALLS | 14**
Chili Flake, Garlic, Lemon

ENTRÉES

Served with house salad

MARSALA CHICKEN | 14
*Wild Mushrooms, Demi Glace,
Gold Potatoes*

PICCATA CHICKEN | 14
*Caper Berries, Roasted Garlic, Cherry
Tomatoes, Gold Potatoes*

CHICKEN MILANESE | 14
*Market Greens, Fresh Mozzarella,
Tomato And Lemon Vinaigrette*

**SAUSAGE & PEPPER
GRINDER | 13**
*Pop's Sausage, Onion, Roasted Red
Peppers, Mozzarella*

PARMESAN CHICKEN | 14
*Fresh Mozzarella, Parmesan,
Tomato Sauce*

PARMESAN EGGPLANT | 12
*Fresh Mozzarella, Parmesan,
Tomato Sauce*

MEATBALL GRINDER | 13
*Roasted Red Peppers,
Mozzarella*

**CHICKEN PARMESAN
GRINDER | 12**
Tomato Sauce, Mozzarella

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*