

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*

**TRUFFLE MUSHROOM
ARANCINI | 11**
Truffle Aioli, Pecorino

**TT GORGONZOLA
FONDUE | 10**
*House Made Focaccia,
Gorgonzola Fondue*

**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
BRUSSEL SPROUTS | 9**
Romano, Caesar

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

NONNA'S MEATBALLS | 10
*House Made Marinara,
Shaved Parmesan*

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

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

SALADS

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

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

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

FALL SALAD | 9
*Arcadian Blend, Local Apples, Applewood Bacon, Cranberries,
Sunflower Seeds, Bacon Vinaigrette*

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

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

PASTA

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

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

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

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

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*

RIGATONI AL FORNO | 21
*Baked Rigatoni, Pop's Sausage,
Peas, Rose Sauce, Mozzarella*

ENTRÉES

**MARSALA CHICKEN
or VEAL | 22 or 24**
*Wild Mushrooms, Demi Glace,
Potato Purée*

**PICCATA CHICKEN
or VEAL | 22 or 24**
*Caper Berries, Roasted Garlic, Cherry
Tomatoes, Gold Potatoes*

**FRANCAISE CHICKEN
or VEAL | 22 or 24**
*Lemon Butter Sauce,
Gold Potatoes*

SALMON PUTTENESCA | 26
*Roasted Tomatoes, Olives, Capers,
Broccoli Rabe, Roasted Potatoes*

BONE-IN PORK CHOP | 27
*Apple Butter, Maple Glazed Brussels,
Sweet Potatoes*

**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*

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

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

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

**TRUFFLE MUSHROOM
RISOTTO | 19**
*Applewood Bacon, Assorted
Mushrooms, Truffle*
*ADD: SHRIMP \$8,
CHICKEN OR SAUSAGE \$6*

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	<i>Alto Adige</i>	2016	11	33
2	ORVIETO <i>Floral scents of yellow flowers with a hint of citrus and tropical fruit</i>	Argillae	<i>Umbria</i>	2017	10	30
3	MONTEPULCIANO/SANGIOVESE <i>Dried flower blossoms, raspberry, dusty minerals with nice acidity</i>	Rio Maggio Rosso DOC	<i>Marche</i>	2013	11	33
4	PINOT NOIR <i>Raspberry, cherry and blackberry flavors mingle with hints of baking spice</i>	Pull 80	<i>Willamette Valley</i>	2018	13	39
5	GAGLIOPPO <i>Intense aromas of cherry and spices on the nose, delicate scents of violet</i>	Statti	<i>Calabria</i>	2017	12	36
6	VALIPOCELLA <i>Wild berries, and exotic spices leads to blush tannins</i>	Zonin	<i>Veneto</i>	2016	13	39
7	CABERNET SAUVIGNON <i>Blackberry jam, currants, cassis notes are well balanced with firm tannins</i>	Concrete	<i>Lodi, CA</i>	2015	13	39
8	MERLOT G3 <i>Aromas of black cherry, vanilla and toasty spices</i>	Goose Ridge Estates	<i>Columbia Valley</i>	2016	10	34
9	MAREMMA <i>Sangiovese/Cabernet Sauvignon blend, gorgeous depth and richness</i>	Cantina Bruni Poggio D'Elsa	<i>Tuscany</i>	2015	10	30
WHITE						
10	PINOT GRIGIO	Sassi	<i>Veneto</i>	2018	8	26
11	RIESLING	Valckenberg 'Der Stiff'	<i>Rheinhessen</i>	2017	8	28
12	SAUVIGNON BLANC	Rain	<i>Marlborough, NZ</i>	2017	10	34
13	CHARDONNAY	Folk Tree "Village"	<i>California</i>	2018	9	31
14	CHARDONNAY	Black Stallion	<i>California</i>	2017	13	39
RED						
15	PINOT NOIR	Lechthaler	<i>Trentino</i>	2017	8	28
16	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	<i>Abruzzi</i>	2015	10	34
17	MALBEC	Alhambra 'Reserva'	<i>Mendoza</i>	2016	9	31
18	CABERNET SAUVIGNON	Raymond R Collection	<i>Napa</i>	2017	9	31
19	CHIANTI DOCG	Fattoria del Cerro Colli Sensi	<i>Tuscany</i>	2017	9	31
ROSÉ						
20	ROSÉ	Leone de Castris 'Five Roses'	<i>Puglia</i>	2018	10	30
ITALIAN RED						
21	PRIMITIVO 'SASSEO'	Masseria Altemura	<i>Salento IGT</i>	2015		33
22	NEBBIOLO DOC	Cascina Ca' Rossa Langhe 'Funsu'	<i>Piedmont</i>	2016		36
23	CHIANTI DOC	Frascole 'Rufina'	<i>Tuscany</i>	2014		35
24	CHIANTI CLASSICO DOCG	Monte Bernardi 'Retromarcia'	<i>Tuscany</i>	2016		42
25	ROSSO DI MONTALCINO	La Palazzetta DOCG	<i>Tuscany</i>	2017		42
26	NERELLO MASCALESE	Passopisciaro 'Passo Rosso' IGT	<i>Sicily</i>	2013		68
27	SUPER TUSCAN	La Massa Toscana Rosso IGT	<i>Tuscany</i>	2016		48
28	SUPER TUSCAN	Tenuta di Trinoro 'Le Cupole' IGT	<i>Tuscany</i>	2017		61
29	BARBARESCO DOCG	Produttori del Barbaresco	<i>Piedmont</i>	2013		70
30	BARBARESCO DOCG	Piero Busso 'San Stunet'	<i>Piedmont</i>	2011		98
31	BRUNELLO DOCG	Il Colle Brunello di Montalcino	<i>Tuscany</i>	2013		85
32	BAROLO DOCG	Gianfranco Alessandria	<i>Piedmont</i>	2013		75
33	BAROLO DOCG	Mauro Veglio 'Vigneto Arborina'	<i>Piedmont</i>	2014		98
34	AGLIANICO DEL VULTURE	Elena Fucci 'Titolo' DOC	<i>Campania</i>	2014		70
PINOT NOIR						
35	PINOT NOIR	Acrobat	<i>Oregon Territory</i>	2016		40
36	PINOT NOIR	Evesham Wood	<i>Willamette Valley</i>	2017		48
37	PINOT NOIR	Robert Sinskey Vineyards	<i>Napa Valley</i>	2014		77
CABERNET SAUVIGNON						
38	CABERNET SAUVIGNON	Justin Estate	<i>Paso Robles</i>	2016/17		50
39	CABERNET SAUVIGNON	Scholar & Mason	<i>Napa Valley</i>	2015/16		66
40	CABERNET SAUVIGNON	Vineyard 29 'Cru'	<i>Napa Valley</i>	2015		90
RED BLEND						
41	RED BLEND	Robert Sinskey Vineyards 'POV'	<i>Napa Valley</i>	2013		68
ITALIAN WHITE						
42	PINOT GRIGIO	Marco Cecchini 'Vigneto Bellagiola'	<i>Friuli</i>	2015		36
43	GAVI DI GAVI	Brogli	<i>Piedmont</i>	2017		42
44	CHARDONNAY	Passopisciaro Passo Bianco	<i>Sicily</i>	2014/15		65
WHITES						
45	PINOT GRIS	Huia	<i>Marlborough</i>	2016		33
46	SAUVIGNON BLANC	Elizabeth Spencer	<i>Mendocino</i>	2018		36
47	CHARDONNAY	Raymond Reserve	<i>Napa Valley</i>	2016		42
48	CHARDONNAY	Poco a Poco	<i>Mendocino</i>	2016		45
SPARKLING						
	PROSECCO DI TREVISO	Tullia	<i>Veneto</i>	NV	8	28
	LAMBRUSCO DI SOBARA	Nicchia	<i>Emilia Romagna</i>	NV		28
	PROSECCO DI VALDOBBIADENE	Le Colture Brut	<i>Veneto</i>	NV		38
DESSERT WINE						
	SAUVIGNON BLANC	Echeverria Late Harvest	<i>Chile</i>	2015	11	
	FINE RUBY PORT	Graham's	<i>Douro</i>	NV	12	
	TAWNY PORT	Casa de Santa Eufemia 10-year	<i>Douro</i>	NV	11	



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

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

Vanilla Paloma | 10
Casa Migos Añejo Tequila, fresh squeezed grapefruit & lime juice, vanilla bean simple syrup

Pear Martini | 11
Skyy Infusions Bartlett Pear Vodka & pear purée

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