

# TRATTORIA TOSCANA

## APPETIZERS

**CRISPY  
MOZZARELLA | 8**  
*Pomodoro Sauce, Romano*

**TRATTORIA  
CALAMARI | 12**  
*Cherry Peppers, Fine Herbs,  
Pomodoro Sauce*

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

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

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

**EGGPLANT  
ROLLANTINI | 10**  
*Crispy Eggplant, Whipped  
Ricotta and Goat Cheese,  
Pomodoro Sauce, Mozzarella*

**CRISPY  
BRUSSEL SPROUTS | 9**  
*Romano, Caesar*

**NONNA'S MEATBALLS | 10**  
*Pomodoro Sauce,  
Shaved Parmesan*

**CAPRESE ARANCINI | 9**  
*Roasted Tomato and  
Basil Risotto Fitter*

**CHICKEN WINGS | 8/14**  
*Buffalo or Garlic Parmesan*

## 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*

**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, Roasted Garlic, Lemon*

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

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

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

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

**SHRIMP SCAMPI | 25**  
*Wild caught shrimp, roasted garlic,  
tomatoes, capers, lemon, white wine*

## CLASSIC ENTRÉES

**MARSALA CHICKEN  
or VEAL | 22 or 24**  
*Wild Mushrooms, Demi Glace,  
Roasted Potatoes*

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

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

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

## TT ENTRÉES

**MUSTARD GLAZED SALMON | 25**  
*Dijon Sherry Glaze, Roasted Potatoes,  
Asparagus*

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

**LOBSTER RISOTTO | 30**  
*Butter Poached Lobster, English Peas,  
Roasted Peppers, Tarragon Crema*

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

**BONE-IN PORK CHOP | 29**  
*Pop's Sausage Stuffing, Gorgonzola,  
Crispy Brussels, Romesco Sauce*

# TRATTORIA WINE SELECTIONS

BIN	Varietal	Vintner	Appellation	Vintage	gls	btl
1	PINOT GRIGIO <i>Fresh, light and dry with lemon citrus notes</i>	<b>Erste &amp; Neue</b>	<i>Alto Adige</i>	2019	11	33
2	ORVIETO <i>Floral scents of yellow flowers with a hint of citrus and tropical fruit</i>	<b>Argillae</b>	<i>Umbria</i>	2019	10	30
3	MONTEPULCIANO/SANGIOVESE <i>Dried flower blossoms, raspberry, dusty minerals with nice acidity</i>	<b>Rio Maggio Rosso DOC</b>	<i>Marche</i>	2015	11	33
4	PINOT NOIR <i>Raspberry, cherry and blackberry flavors mingle with hints of baking spice</i>	<b>Pull 80</b>	<i>Willamette Valley</i>	2018	13	39
5	GAGLIOPPO <i>Intense aromas of cherry and spices on the nose, delicate scents of violet</i>	<b>Statti</b>	<i>Calabria</i>	2018	12	36
6	VALIPOCELLA <i>Wild berries, and exotic spices leads to blush tannins</i>	<b>Zonin</b>	<i>Veneto</i>	2016	13	39
7	CABERNET SAUVIGNON <i>Concentrated red cherry, herb and spice</i>	<b>Oberon</b>	<i>Napa Valley, CA</i>	2018	15	45
8	MERLOT G3 <i>Aromas of black cherry, vanilla and toasty spices</i>	<b>Goose Ridge Estates</b>	<i>Columbia Valley</i>	2016	10	34
9	MAREMMA <i>Sangiovese/Cabernet Sauvignon blend, gorgeous depth and richness</i>	<b>Cantina Bruni Poggio D'Elsa</b>	<i>Tuscany</i>	2018	10	30
<b>WHITE</b>						
10	PINOT GRIGIO	<b>Sassi</b>	<i>Veneto</i>	2019	8	26
11	RIESLING	<b>Valckenberg 'Der Stiff'</b>	<i>Rheinhessen</i>	2017	8	28
12	SAUVIGNON BLANC	<b>Rain</b>	<i>Marlborough, NZ</i>	2019	10	34
13	CHARDONNAY	<b>Folk Tree "Village"</b>	<i>California</i>	2018	9	31
14	CHARDONNAY	<b>Black Stallion</b>	<i>California</i>	2018	13	39
<b>RED</b>						
15	PINOT NOIR	<b>Lechthaler</b>	<i>Trentino</i>	2017	8	28
16	MONTEPULCIANO D'ABRUZZO	<b>Cantina Valle Tritana</b>	<i>Abruzzi</i>	2017	10	34
17	MALBEC	<b>Alhambra 'Reserva'</b>	<i>Mendoza</i>	2018	9	31
18	CABERNET SAUVIGNON	<b>Raymond R Collection</b>	<i>Napa</i>	2018	9	31
19	CHIANTI DOCG	<b>Fattoria del Cerro Colli Sensi</b>	<i>Tuscany</i>	2018	9	31
<b>ROSÉ</b>						
20	ROSÉ <i>Delicate aromas of strawberry, cotton candy and an underlying citrus tone</i>	<b>Diora</b>	<i>Monterey</i>	2019	10	30
<b>ITALIAN RED</b>						
21	PRIMITIVO 'SASSEO'	<b>Masseria Altemura</b>	<i>Salento IGT</i>	2017		33
22	NEBBIOLO DOC	<b>Cascina Ca' Rossa Langhe 'Funsu'</b>	<i>Piedmont</i>	2017		36
23	CHIANTI DOC	<b>Frascole 'Rufina'</b>	<i>Tuscany</i>	2016		35
24	CHIANTI CLASSICO DOCG	<b>Monte Bernardi 'Retromarcia'</b>	<i>Tuscany</i>	2018		42
25	ROSSO DI MONTALCINO	<b>La Palazzetta DOCG</b>	<i>Tuscany</i>	2017		42
26	NERELLO MASCALESE	<b>Passopisciaro 'Passo Rosso' IGT</b>	<i>Sicily</i>	2013/15/17		68
27	SUPER TUSCAN	<b>La Massa Toscana Rosso IGT</b>	<i>Tuscany</i>	2017		48
28	SUPER TUSCAN	<b>Tenuta di Trinoro 'Le Cupole' IGT</b>	<i>Tuscany</i>	2017		61
29	BARBARESCO DOCG	<b>Produttori del Barbaresco</b>	<i>Piedmont</i>	2016		70
30	BARBARESCO DOCG	<b>Piero Busso 'Mondino'</b>	<i>Piedmont</i>	2015		98
31	BRUNELLO DOCG	<b>Il Colle Brunello di Montalcino</b>	<i>Tuscany</i>	2014		85
32	BAROLO DOCG	<b>Gianfranco Alessandria</b>	<i>Piedmont</i>	2013		75
33	BAROLO DOCG	<b>Mauro Veglio 'Vigneto Arborina'</b>	<i>Piedmont</i>	2015		98
34	AGLIANICO DEL VULTURE	<b>Elena Fucci 'Titolo' DOC</b>	<i>Campania</i>	2014		70
<b>PINOT NOIR</b>						
35	PINOT NOIR	<b>Acrobat</b>	<i>Oregon Territory</i>	2017		40
36	PINOT NOIR	<b>Evesham Wood</b>	<i>Willamette Valley</i>	2017/18		48
37	PINOT NOIR	<b>Robert Sinskey Vineyards</b>	<i>Napa Valley</i>	2015		77
<b>CABERNET SAUVIGNON</b>						
38	CABERNET SAUVIGNON	<b>Justin Estate</b>	<i>Paso Robles</i>	2017		50
39	CABERNET SAUVIGNON	<b>Scholar &amp; Mason</b>	<i>Napa Valley</i>	2016		66
40	CABERNET SAUVIGNON	<b>Vineyard 29 'Cru'</b>	<i>Napa Valley</i>	2017		90
<b>RED BLEND</b>						
41	RED BLEND	<b>Robert Sinskey Vineyards 'POV'</b>	<i>Napa Valley</i>	2014		68
<b>ITALIAN WHITE</b>						
42	PINOT GRIGIO	<b>Marco Cecchini 'D'Orsaria</b>	<i>Friuli</i>	2018		36
43	GAVI DI GAVI	<b>Brogia</b>	<i>Piedmont</i>	2017		42
44	CHARDONNAY	<b>Passopisciaro Passo Bianco</b>	<i>Sicily</i>	2016		65
<b>WHITES</b>						
45	PINOT GRIS	<b>Huia</b>	<i>Marlborough</i>	2019		33
46	SAUVIGNON BLANC	<b>Elizabeth Spencer</b>	<i>Mendocino</i>	2018		36
47	CHARDONNAY	<b>Raymond Reserve</b>	<i>Napa Valley</i>	2016		42
48	CHARDONNAY	<b>Poco a Poco</b>	<i>Mendocino</i>	2016/18		45
<b>SPARKLING</b>						
	PROSECCO DI TREVISO	<b>Tullia</b>	<i>Veneto</i>	NV	8	28
	LAMBRUSCO DI SOBARA	<b>Nicchia</b>	<i>Emilia Romagna</i>	NV		28
	PROSECCO DI VALDOBBIADENE	<b>Le Colture Brut</b>	<i>Veneto</i>	NV		38
<b>DESSERT WINE</b>						
	SAUVIGNON BLANC	<b>Echeverria Late Harvest</b>	<i>Chile</i>	2015	11	
	FINE RUBY PORT	<b>Graham's</b>	<i>Douro</i>	NV	12	
	TAWNY PORT	<b>Casa de Santa Eufemia 10-year</b>	<i>Douro</i>	NV	11	



## COCKTAILS

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

**Red Sangria | 11**  
*Red Wine, Cointreau, Fresh Fruit*

**Strawberry Mint Margarita | 12**  
*Espolòn Tequila, Muddled Strawberry & Mint, Triple Sec, Fresh Lime Juice*

**TT Lemonade | 11**  
*Stoli Blueberry Vodka, Housemade Lemonade, Blueberries*

**Aperol Spritz | 11**  
*Aperol, Prosecco, Club Soda*

**Superfruit Sipper | 11**  
*Elijah Craig Small Batch Bourbon, Pama Pomegranate Liqueur, Lemon Juice*

**Garden Cosmo | 12**  
*Cucumber Infused Tito's Handmade Vodka, Local Basil, Lime Juice, Triple Sec*

**Gin Blossom | 11**  
*Beefeater Gin, Terragon Simple Syrup, Lime & Grapefruit Juice*

**Paper Plane | 12**  
*Larceny Bourbon, L'Aperitivo Nonino, Aperol, Lemon 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