

TRATTORIA TOSCANA

APPETIZERS

BUTTERNUT BISQUE | 7
*Candied Walnuts, EVOO,
Maple Creme Fresh*

**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*

SHORT RIB ARANCINI | 12
*Short Rib Risotto Fritter,
Roasted Garlic Aioli*

**BROCCOLI RABE
AND SAUSAGE** | 12
*Pop's Homemade Sausage,
Broccoli Rabe,
Calabrian Chili Flake*

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*

FALL SALAD | 10
*Mesclun Mix, Dried Cranberries,
Roasted Butternut Squash, Gala Apples,
Cider Vinaigrette, Candied Walnuts*

PASTA

LINGUINI AND CLAMS | 23
Chili Flake, Roasted Garlic, Lemon

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

**GRANDMA LENA'S
SUNDAY SAUCE** | 25
*Braised Short Rib, Pop's Sausage,
Nonna's Meatball, Pomodoro Sauce,
Served Over Spaghetti*

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

RABE AND SAUSAGE | 21
*Pop's Sausage, Broccoli Rabe, Anchovy,
Roasted Garlic tossed with Rigatoni*

SHORT RIB RAGU | 22
*Slow Braised Short Rib,
House Made Ricotta Gnocchi, Fine Herbs*

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*

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

TT ENTRÉES

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

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

TRUFFLE MUSHROOM RISOTTO | 22
*Truffle Butter, Oyster, Shiitake Mushrooms
Add Shrimp \$8, Chicken or Sausage \$6*

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

BONE-IN PORK CHOP | 29
*Gala Apple Butter, Maple Glazed Brussels,
Roasted Butternut*

CHIANTI BRAISED SHORT RIB | 30
*Slow Braised Short Rib, Potato Puree,
Crispy Shallots, Chianti Demi*

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>	2019	11	33
2	ORVIETO <i>Floral scents of yellow flowers with a hint of citrus and tropical fruit</i>	Argillae	<i>Umbria</i>	2019	10	30
3	MONTEPULCIANO/SANGIOVESE <i>Dried flower blossoms, raspberry, dusty minerals with nice acidity</i>	Rio Maggio Rosso DOC	<i>Marche</i>	2015	11	33
4	PINOT NOIR <i>Dried Bing cherry, black tea, with light sandalwood and cedar notes.</i>	Wines by Joe	<i>Oregon</i>	2016	13	39
5	GAGLIOPPO <i>Intense aromas of cherry and spices on the nose, delicate scents of violet</i>	Statti	<i>Calabria</i>	2018	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>Concentrated red cherry, herb and spice</i>	Oberon	<i>Napa Valley, CA</i>	2018	15	45
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>	2018	10	30
WHITE						
10	PINOT GRIGIO	Sassi	<i>Veneto</i>	2019	8	26
11	RIESLING	Valckenberg 'Der Stiff'	<i>Rheinhessen</i>	2017	8	28
12	SAUVIGNON BLANC	Rain	<i>Marlborough, NZ</i>	2019	10	34
13	CHARDONNAY	Folk Tree "Village"	<i>California</i>	2018	9	31
14	CHARDONNAY	Black Stallion	<i>California</i>	2018	13	39
RED						
15	PINOT NOIR	Lechthaler	<i>Trentino</i>	2017	8	28
16	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	<i>Abruzzi</i>	2017	10	34
17	MALBEC	Alhambra 'Reserva'	<i>Mendoza</i>	2018	9	31
18	CABERNET SAUVIGNON	Raymond R Collection	<i>Napa</i>	2018	9	31
19	CHIANTI DOCG	Fattoria del Cerro Colli Sensi	<i>Tuscany</i>	2018	9	31
ROSÉ						
20	ROSÉ <i>Delicate aromas of strawberry, cotton candy and an underlying citrus tone</i>	Diora	<i>Monterey</i>	2019	10	30
ITALIAN RED						
21	PRIMITIVO 'SASSEO'	Masseria Altemura	<i>Salento IGT</i>	2017		33
22	NEBBIOLO DOC	Cascina Ca' Rossa Langhe 'Funsu'	<i>Piedmont</i>	2017		36
23	CHIANTI DOC	Frascole 'Rufina'	<i>Tuscany</i>	2016		35
24	CHIANTI CLASSICO DOCG	Monte Bernardi 'Retromarcia'	<i>Tuscany</i>	2018		42
25	ROSSO DI MONTALCINO	La Palazzetta DOCG	<i>Tuscany</i>	2017		42
26	NERELLO MASCALESE	Passopisciaro 'Passo Rosso' IGT	<i>Sicily</i>	2013/15/17		68
27	SUPER TUSCAN	La Massa Toscana Rosso IGT	<i>Tuscany</i>	2017		48
28	SUPER TUSCAN	Tenuta di Trinoro 'Le Cupole' IGT	<i>Tuscany</i>	2017		61
29	BARBARESCO DOCG	Produttori del Barbaresco	<i>Piedmont</i>	2016		70
30	BARBARESCO DOCG	Piero Busso 'Mondino'	<i>Piedmont</i>	2015		98
31	BRUNELLO DOCG	Il Colle Brunello di Montalcino	<i>Tuscany</i>	2014		85
32	BAROLO DOCG	Gianfranco Alessandria	<i>Piedmont</i>	2013		75
33	BAROLO DOCG	Mauro Veglio 'Vigneto Arborina'	<i>Piedmont</i>	2015		98
34	AGLIANICO DEL VULTURE	Elena Fucci 'Titolo' DOC	<i>Campania</i>	2014		70
PINOT NOIR						
36	PINOT NOIR	Evesham Wood	<i>Willamette Valley</i>	2017/18		48
37	PINOT NOIR	Robert Sinskey Vineyards	<i>Napa Valley</i>	2015		77
CABERNET SAUVIGNON						
38	CABERNET SAUVIGNON	Justin Estate	<i>Paso Robles</i>	2017		50
39	CABERNET SAUVIGNON	Scholar & Mason	<i>Napa Valley</i>	2016		66
40	CABERNET SAUVIGNON	Vineyard 29 'Cru'	<i>Napa Valley</i>	2017		90
RED BLEND						
41	RED BLEND	Robert Sinskey Vineyards 'POV'	<i>Napa Valley</i>	2014		68
ITALIAN WHITE						
42	PINOT GRIGIO	Marco Cecchini 'D'Orsaria	<i>Friuli</i>	2018		36
43	GAVI DI GAVI	Brogli	<i>Piedmont</i>	2017		42
44	CHARDONNAY	Passopisciaro Passo Bianco	<i>Sicily</i>	2016		65
WHITES						
45	PINOT GRIS	Huia	<i>Marlborough</i>	2019		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>	2016/18		45
49	MOSCATO	Candoni (187ml)	<i>Provincia Di Pavia</i>	NV		8
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

Pumpkin Lattini | 12
Stoli Vanil Vodka, Rumchata, chai simple syrup, pumpkin liqueur

Key to Fall | 12
Larceny Bourbon, lemon juice, apple cider, cinnamon clove simple syrup

Rose Gala | 11
Tito's Handmade Vodka infused with apple & rose petal, elderflower, lemon juice

Italian Poinsettia | 11
Cointreau, prosecco, moscato, lemon and cranberry juice

GinPeared | 12
Hendrick's Gin, pear puree, lemon juice, cinnamon clove simple syrup

Pom Margarita | 10
Espolòn Tequila, Pama Pomegranate Liqueur, fresh citrus, triple sec

El Presidente | 11
Bacardi White Rum, Orange Curaçao, Dry Vermouth, Grenadine

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

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