

# TRATTORIA TOSCANA

## APPETIZERS

### CLASSIC BRUSCHETTA | 7

Tomato, Fresh Mozzarella,  
Balsamic Reduction

### GRILLED WATERMELON | 12

Feta, Basil, Cucumber Marinade,  
Arugula, Aged Balsamic

### CRISPY

### MOZZARELLA | 8

Pomodoro Sauce, Romano

### TRATTORIA

### CALAMARI | 12

Cherry Peppers, Fine Herbs,  
Pomodoro Sauce

### PEI MUSSELS | 12

White Wine Sauce,  
Shoestring Fries, Sriracha Aioli

### 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

### BEET SALAD | 8

Whipped Ricotta, Goat Cheese,  
Pistachio, Elderflower Honey

### CAESAR | 8

Hearts of Romaine Lettuce,  
Roasted Garlic Croûtons, Romano

### TOMATO & MOZZARELLA

### CAPRESE | 9

Heirloom Tomatoes, Fresh Mozzarella,  
Basil, Balsamic Reduction

### STRAWBERRY SALAD | 10

Crumbled Goat Cheese, Mixed Greens,  
Strawberries, Toasted Almonds,  
Strawberry Vinaigrette

## 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

### TAGLIATELLE AL FUNGI | 21

Braised Chicken, Local Mushrooms,  
Shallots, English Peas, Pecorino

### SHORT RIB RAGU | 22

Slow Braised Short Rib,  
House Made Ricotta Gnocchi, Fine Herbs

## CLASSIC ENTRÉES

### MARSALA CHICKEN

### or VEAL | 23 or 25

Wild Mushrooms, Demi Glace,  
Roasted Potatoes

### PICCATA CHICKEN

### or VEAL | 23 or 25

Caper Berries, Roasted Garlic,  
Cherry Tomatoes, Roasted Potatoes

### FRANCAISE CHICKEN

### or VEAL | 23 or 25

Lemon Butter Sauce,  
Roasted Potatoes

### PARMESAN CHICKEN, VEAL

### or EGGPLANT | 19 or 21 or 17

Fresh Mozzarella, Parmesan,  
Tomato Sauce

### SHRIMP RISOTTO | 28

Wild Caught Shrimp, Sundried  
Tomatoes, English Peas,  
Pesto Vinaigrette

## TT ENTRÉES

### SALMON ALMONDINE | 25

Green Beans, Roasted Peppers, Cous Cous,  
Lemon Butter Sauce

### CHICKEN MILANESE | 21

Market Greens, Fresh Mozzarella,  
Heirloom Tomato, Lemon Vinaigrette

### STUFFED CHICKEN BREAST | 22

Goat Cheese Stuffed, Whipped Potatoes,  
Asparagus, Pan Sauce

### VEAL FRANCESCO | 26

Eggplant, Asparagus, Crispy Prosciutto,  
Fontina Cheese, Sherry Demi

### PRIME NY STRIP | 30

Gorgonzola Crust, Sautéed Mushrooms,  
Roasted Potatoes

Executive Chef/Owner: Michael Beers | Chef De Cuisine: Rolando Escalon

Note: there is a plate charge of \$3.00 for split entrées • 20% gratuity may be added to parties of 6 or more

\*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>Light, dry, &amp; refreshing with slight minerality and citrus notes</i>	<b>Fiegl</b>	Collio	2019	11	33
2	ORVIETO <i>Floral scents of yellow flowers with a hint of citrus and tropical fruit</i>	<b>Argillae</b>	Umbria	2019	10	30
3	CORVINA/RONDINELLA <i>Full Bodied with ripe red fruit, spices and a dry finish</i>	<b>Amarosso 'Romeo &amp; Juliet'</b>	Marche	2015	11	33
4	PINOT NOIR <i>Dried Bing cherry, black tea, with light sandalwood and cedar notes.</i>	<b>Wines by Joe</b>	Oregon	2017	13	39
5	GAGLIOPPO <i>Intense aromas of cherry and spices on the nose, delicate scents of violet</i>	<b>Statti</b>	Calabria	2019	12	36
6	VALIPOCELLA <i>Wild berries, and exotic spices leads to blush tannins</i>	<b>Zonin</b>	Veneto	2017	13	39
7	CABERNET SAUVIGNON <i>Concentrated red cherry, herb and spice</i>	<b>Oberon</b>	Napa Valley, CA	2018	15	45
8	MERLOT <i>Aromas of black cherry, vanilla and toasty spices</i>	<b>Goose Ridge Estates G3</b>	Columbia Valley	2016	10	34
9	SANGIOVESE/CABERNET <i>Gorgeous depth and richness, tart cranberry on the nose &amp; hints of vanilla and spices</i>	<b>Bruni</b>	Tuscany	2019	10	30
<b>WHITE</b>						
10	PINOT GRIGIO	<b>Sassi</b>	Veneto	2020	8	26
11	RIESLING	<b>Zum</b>	Mosel	2017	8	28
12	SAUVIGNON BLANC	<b>Echo Bay</b>	Marlborough, NZ	2019	10	34
13	CHARDONNAY	<b>Seaglass Unoaked</b>	California	2016	9	31
14	CHARDONNAY	<b>Black Stallion</b>	California	2019	13	39
<b>RED</b>						
15	PINOT NOIR	<b>Lechthaler</b>	Trentino	2018	8	28
16	MONTEPULCIANO D'ABRUZZO	<b>Cantina Valle Tritana</b>	Abruzzi	2018	10	34
17	MALBEC	<b>Alamos</b>	Mendoza	2019	9	31
18	CABERNET SAUVIGNON	<b>Raymond R Collection</b>	Napa	2019	9	31
19	CHIANTI DOCG	<b>Fattoria del Cerro Colli Sensi</b>	Tuscany	2019	9	31
<b>ROSÉ</b>						
20	ROSÉ <i>Delicate aromas of strawberry, cotton candy and an underlying citrus tone</i>	<b>Diora</b>	Monterey	2020	10	30
<b>ITALIAN RED</b>						
21	PRIMITIVO 'SASSEO'	<b>Masseria Altemura</b>	Salento IGT	2018		33
22	AGLIANICO	<b>Bali</b>	Aglianico Del Vulture	2016		36
23	CHIANTI DOC	<b>L'oca Ciuca 'Reserva'</b>	Tuscany	2015		39
24	CHIANTI CLASSICO DOCG	<b>Tenuta Renieri</b>	Tuscany	2017		48
25	ROSSO DI MONTALCINO	<b>Fossacolle</b>	Tuscany	2018		48
26	CANNONAU	<b>Cantina Mesa 'Primo Scuro Mesa'</b>	Sardinia	2018		45
27	SUPER TUSCAN	<b>Monte Antico</b>	Tuscany	2015		35
28	SUPER TUSCAN	<b>Re Di Renieri</b>	Tuscany	2013		60
29	BARBARESCO DOCG	<b>Produttori del Barbaresco</b>	Piedmont	2016		70
30	BARBARESCO DOCG	<b>La Gangjiha</b>	Piedmont	2016		98
31	BRUNELLO DI MONTALCINO	<b>Camigliano</b>	Tuscany	2016		85
32	BAROLO DOCG	<b>Franco Amoroso</b>	Piedmont	2015		78
33	BAROLO DOCG	<b>Garesio Serralunga d'Alba</b>	Piedmont	2014		98
34	AGLIANICO DEL VULTURE	<b>Donnachiara 'Taurasi' DOCG</b>	Campania	2016		80
<b>PINOT NOIR</b>						
35	PINOT NOIR	<b>Gooseneck Vineyards</b>	Willamette Valley	2017		50
36	PINOT NOIR	<b>Maysara Winery</b>	McMinnville, OR	2014		77
<b>CABERNET SAUVIGNON</b>						
37	CABERNET SAUVIGNON	<b>Justin Estate</b>	Paso Robles	2018		50
38	CABERNET SAUVIGNON	<b>Folie a Deux</b>	Alexander Valley	2016		66
39	CABERNET SAUVIGNON	<b>Orin Swift 'Palermo'</b>	Napa Valley	2018		90
<b>RED BLEND</b>						
40	RED BLEND	<b>Vina Robles 'The Arborist'</b>	Paso Robles	2018		42
41	RED BLEND	<b>Orin Swift '8 Years in the Desert'</b>	California	2018		90
<b>ITALIAN WHITE</b>						
42	PINOT GRIGIO	<b>Il Cavaliere</b>	Friuli	2019		36
43	GAVI DI GAVI	<b>Brogli</b>	Piedmont	2017		42
<b>WHITES</b>						
44	PINOT GRIS	<b>Milbrandt Vineyards</b>	Columbia Valley	2018		36
45	SAUVIGNON BLANC	<b>Gooseneck Vineyards</b>	Marlborough	2017		39
46	CHARDONNAY	<b>Raymond Reserve</b>	Napa Valley	2016		42
47	CHARDONNAY	<b>Cave de Lugny</b>	Mâcon-Lugny	2017		50
48	MOSCATO	<b>Candoni (187ml)</b>	Provincia Di Pavia	NV		8
<b>SPARKLING</b>						
	PROSECCO DI TREVISO	<b>Primaterra</b>	Montorso	NV		9 28
<b>DESSERT WINE</b>						
	FINE RUBY PORT	<b>Graham's</b>	Douro	NV		12
	TAWNY PORT	<b>Dow's 10 Year</b>	Douro	NV		11



## COCKTAILS

### Garden Cosmo | 12

*Cucumber Infused Tito's Handmade Vodka, Local Mint, Lime Juice, Triple Sec*

### Blood Orange Martini | 12

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

### Prickle Your Fancy | 11

*Espolòn Tequila, lime juice, vanilla simple syrup, Priqly Pear Liqueur, pear puree*

### Mediterranean Mule | 12

*Figenza Fig Vodka, lemon juice, Rosolio Italicus, ginger beer*

### Royal Spritz | 12

*Empress Gin, lemon juice, lavender simple syrup, prosecco*

### TT Lemonade | 11

*Blueberry Infused Tito's Handmade Vodka, lemon juice, simple syrup, blueberry puree*

### Zinger Sipper | 10

*Campari, Combiar Rouge, elderflower, Red Zinger Sun Tea, prosecco (Add a Shot of Tito's Handmade Vodka \$2)*

### 19th Century | 13

*Jim Beam Double Oaked, Lillet Rouge, lemon juice, simple syrup, crème de cacao, grapefruit bitters*

### Strawbourbon Herbin' | 11

*Elijah Craig Bourbon, rosemary simple syrup, strawberry puree, 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
<i>Second Bridge Orville's</i>	
<i>Oatmeal Stout</i>	8