

TRATTORIA TOSCANA

APPETIZERS

**CREAMY TOMATO
BISQUE | 8**
Pecorino Crostini, EVOO

CALABRIAN SHRIMP | 13
*Spicy Calabrian Chili Sauce,
Anchovy Butter, Crostini*

**CRISPY
MOZZARELLA | 9**
Pomodoro Sauce, Romano

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

PEI MUSSELS | 13
*Pop's Sausage,
Spicy Tomato Brodo*

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

CLAMS "CASINO" | 13
*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*

PUMPKIN ARANCINI | 9
Creamy Sherry Vin, Pecorino

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

SALADS

ADD: Chicken 6 | Shrimp 10 | Salmon 10 | Sausage 6

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

ROMAINE WEDGE | 10
*Applewood Smoked Bacon,
Gorgonzola, Blistered Tomato,
Farm Egg, Sherry Vinaigrette*

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

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

PASTA

LINGUINI AND CLAMS | 25
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 | 19
*Rigatoni, Meat Sauce,
Whipped Ricotta*

RICOTTA CAVATELLI | 21
*Pop's Sausage, Caramelized Onions,
Roasted Red Peppers, Broccoli Rabe*

BRAISED PORK RAGU | 22
*Potato Gnocchi, Pancetta,
Whipped Ricotta*

CLASSIC ENTRÉES

**MARSALA CHICKEN
or VEAL | 24 or 26**
*Wild Mushrooms, Demi Glace,
Roasted Potatoes*

**PICCATA CHICKEN
or VEAL | 24 or 26**
*Caper Berries, Roasted Garlic,
Cherry Tomatoes, Roasted Potatoes*

**FRANCAISE CHICKEN
or VEAL | 24 or 26**
*Lemon Butter Sauce,
Roasted Potatoes*

**PARMESAN CHICKEN, VEAL
or EGGPLANT | 20 or 22 or 17**
*Fresh Mozzarella, Parmesan,
Tomato Sauce*

TOMATO RISOTTO | 26
*Roasted Tomato, Broccoli Rabe,
Wild Caught Shrimp*

TT ENTRÉES

SALMON PUTTANESCA | 26
*Roasted Cauliflower, Couscous,
Tomato, Olives, Anchovies*

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

CHICKEN GIAMBOTTO | 26
*NAE Chicken, Pop's Sausage, Roasted
Peppers, Caramelized Onions, Whipped
Potatoes, White Wine Butter Sauce*

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

PRIME NY STRIP | 30
*Gorgonzola Crust, Sautéed
Mushrooms, Roasted Potatoes*

BONE-IN PORK CHOP | 29
*Butternut Puree, Jumbo Asparagus,
Maple Sherry Reduction*

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, & refreshing with slight minerality and citrus notes</i>	Fiegl	<i>Collio</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>	2020	10	30
3	CORVINA/RONDINELLA <i>Full Bodied with ripe red fruit, spices and a dry finish</i>	Amarosso 'Romeo & Juliet'	<i>Marche</i>	2016	11	33
4	PINOT NOIR <i>Dried Bing cherry, black tea, with light sandalwood and cedar notes.</i>	Wines by Joe	<i>Oregon</i>	2017	13	39
5	GAGLIOPPO <i>Intense aromas of cherry and spices on the nose, delicate scents of violet</i>	Statti	<i>Calabria</i>	2019	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>	2019	15	45
8	MERLOT <i>Aromas of black cherry, vanilla and toasty spices</i>	Goose Ridge Estates G3	<i>Columbia Valley</i>	2020	10	34
9	SANGIOVESE/CABERNET <i>Gorgeous depth and richness, tart cranberry on the nose & hints of vanilla and spices</i>	Bruni	<i>Tuscany</i>	2019	10	30
WHITE						
10	PINOT GRIGIO	Sassi	<i>Veneto</i>	2020	8	26
11	RIESLING	Zum	<i>Mosel</i>	2019	8	28
12	SAUVIGNON BLANC	Starborough	<i>Marlborough, NZ</i>	2019	10	34
13	CHARDONNAY	Seaglass Unoaked	<i>California</i>	2019	9	31
14	CHARDONNAY	Black Stallion	<i>California</i>	2019	13	39
RED						
15	PINOT NOIR	Gaierhof	<i>Trentino</i>	2018	8	28
16	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	<i>Abruzzi</i>	2018	10	34
17	MALBEC	Alamos	<i>Mendoza</i>	2019	9	31
18	CABERNET SAUVIGNON	Raymond R Collection	<i>Napa</i>	2019	9	31
19	CHIANTI DOCG	Fattoria del Cerro Colli Sensi	<i>Tuscany</i>	2020	9	31
ROSÉ						
20	ROSÉ <i>Delicate aromas of strawberry, cotton candy and an underlying citrus tone</i>	Diora	<i>Monterey</i>	2020	10	30
ITALIAN RED						
21	PRIMITIVO 'SASSEO'	Masseria Altemura	<i>Salento IGT</i>	2018		33
22	AGLIANICO	Bali	<i>Aglianico Del Vulture</i>	2016		36
23	CHIANTI DOC	L'oca Ciuca 'Reserva'	<i>Tuscany</i>	2016		39
24	CHIANTI CLASSICO DOCG	Tenuta Renieri	<i>Tuscany</i>	2018		48
25	ROSSO DI MONTALCINO	Fossacolle	<i>Tuscany</i>	2018		48
26	CANNONAU	Cantina Mesa 'Primo Scuro Mesa'	<i>Sardinia</i>	2018		45
27	SUPER TUSCAN	Monte Antico	<i>Tuscany</i>	2016		35
28	SUPER TUSCAN	Re Di Renieri	<i>Tuscany</i>	2013		60
29	BARBARESCO DOCG	Produttori del Barbaresco	<i>Piedmont</i>	2017		70
30	BARBARESCO DOCG	La Gangjiha	<i>Piedmont</i>	2016		98
31	BRUNELLO DI MONTALCINO	Camigliano	<i>Tuscany</i>	2016		85
32	BAROLO DOCG	Franco Amoruso	<i>Piedmont</i>	2017		78
33	BAROLO DOCG	Garesio Serralunga d'Alba	<i>Piedmont</i>	2014		98
34	AGLIANICO DEL VULTURE	Donnachiara 'Taurasi' DOCG	<i>Campania</i>	2016		80
PINOT NOIR						
35	PINOT NOIR	Gooseneck Vineyards	<i>Willamette Valley</i>	2019		50
36	PINOT NOIR	Maysara Winery	<i>McMinnville, OR</i>	2014		77
CABERNET SAUVIGNON						
37	CABERNET SAUVIGNON	Justin Estate	<i>Paso Robles</i>	2018		50
38	CABERNET SAUVIGNON	Folie a Deux	<i>Alexander Valley</i>	2017		66
39	CABERNET SAUVIGNON	Orin Swift 'Palermo'	<i>Napa Valley</i>	2019		90
RED BLEND						
40	RED BLEND	Vina Robles 'The Arborist'	<i>Paso Robles</i>	2019		42
41	RED BLEND	Orin Swift '8 Years in the Desert'	<i>California</i>	2019		90
ITALIAN WHITE						
42	PINOT GRIGIO	Il Cavaliere	<i>Friuli</i>	2020		36
43	GAVI DI GAVI	Brogliia 'Il Doge'	<i>Piedmont</i>	2019		42
WHITES						
44	PINOT GRIS	Milbrandt Vineyards	<i>Columbia Valley</i>	2019		36
45	SAUVIGNON BLANC	Gooseneck Vineyards	<i>Marlborough</i>	2020		39
46	CHARDONNAY	Raymond Reserve	<i>Napa Valley</i>	2016		42
47	CHARDONNAY	Cave de Lugny	<i>Mâcon-Lugny</i>	2019		50
48	MOSCATO	Candoni (187ml)	<i>Provincia Di Pavia</i>	NV		8
SPARKLING						
	PROSECCO DI TREVISO	Primaterra	<i>Montorso</i>	NV		9 28
	CHAMPAGNE	Veuve Clicquot	<i>Champagne</i>	NV		105
DESSERT WINE						
	FINE RUBY PORT	Graham's	<i>Douro</i>	NV		12
	TAWNY PORT	Dow's 10 Year	<i>Douro</i>	NV		11



COCKTAILS

Garden Cosmo | 12

Cucumber Infused Tito's Handmade Vodka, Mint Simple Syrup, Lime Juice, Triple Sec

Blood Orange Martini | 12

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

Pumpkin King | 11

Espolon Tequila, Lime Juice, Real Pumpkin, Triple Sec

Wild Birch | 10

Blank Vodka, Wild Moon Birch, Lime Juice, Q Ginger Beer

Maple Me Crazy | 11

Larceny Bourbon, Maple Syrup, Orange Bitters, Angostura Bitters

French 57 | 11

Tanqueray Gin, Simple Syrup, Lemon Juice, Apple Cider, Club Soda

Gettin Figgy With It | 12

Figenza Vodka, Lemon Juice, Combier Cherry, Cranberry Bitters

Twisted Grapefruit | 12

Malfy Grapefruit Gin, Fresh Grapefruit Juice, Ginger Simple Syrup, Lime Juice

Falling For Rum | 11

Captain Morgan Rum, Fresh Fruit, Orange Juice, Cranberry Juice, Apple Cider

BOTTLED BEER

<i>Budweiser</i>	5
<i>Bud Light</i>	5
<i>Michelob Ultra</i>	5
<i>Heineken</i>	5.5
<i>Stella Artois</i>	5.5
<i>Coors Light</i>	5
<i>Miller Lite</i>	5
<i>Yuengling</i>	5
<i>Corona</i>	5.5
<i>Angry Orchard</i>	5.5
<i>O'Doul's</i>	5
<i>Second Bridge Orville's</i>	
<i>Oatmeal Stout</i>	8