

TRATTORIA TOSCANA

APPETIZERS

BURRATA | 12

Grilled Artichokes, Tomato Jam,
Arugula, Crostini

TT CROQUETTES | 10

Potato and Crispy Prosciutto
Fritters, Sriracha Aioli

CRISPY

MOZZARELLA | 9

Pomodoro Sauce, Romano

CRISPY BRUSSEL

SPROUTS | 9

Romano, Caesar

TRATTORIA

CALAMARI | 14

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" | 14

White Wine Brodo, Bacon,
Roasted Red Peppers

EGGPLANT FRIES | 9

Served with Marinara and
Roasted Garlic Aioli

NONNA'S MEATBALLS | 12

Pomodoro Sauce,
Shaved Parmesan

PARMESAN ARANCINI | 9

Risotto Fritter, Pecorino, Sun Dried
Tomato Aioli

BROCCOLI RABE

AND SAUSAGE | 12

Pop's Homemade Sausage,
Broccoli Rabe,
Calabrian Chili Flake

SALADS

ADD: Chicken 7 | Shrimp 12 | Salmon 12 | Sausage 7

TOSCANA | 9

Kalamata Olives,
Tomato, Mozzarella,
Balsamic Dressing

ROMAINE WEDGE | 10

Applewood Smoked Bacon,
Gorgonzola, Blistered Tomato,
Farm Egg, Sherry Vinaigrette

CAESAR | 9

Hearts of Romaine Lettuce,
Roasted Garlic Croûtons,
Romano Cheese

BEET SALAD | 10

Whipped Ricotta,
Goat Cheese, Pistachio,
Elderflower Honey

PASTA

PENNE VODKA | 18

Rosé Sauce, Crispy Prosciutto
Add Shrimp \$12, Chicken or Sausage \$7

BOLOGNESE | 21

Rigatoni, Meat Sauce,
Whipped Ricotta

GRANDMA LENA'S

SUNDAY SAUCE | 25

Braised Pork, Pop's Sausage,
Nonna's Meatball, Pomodoro Sauce,
Served Over Spaghetti

RICOTTA CAVATELLI | 22

Pop's Sausage, Caramelized Onions,
Roasted Red Peppers, Broccoli Rabe

BRAISED PORK RAGU | 23

Ricotta Gnocchi, Pancetta,
Whipped Ricotta

CIOPPINO | 32

Clams, Mussels, Shrimp, Calamari,
Spicy Tomato Brodo, Linguini

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 | 23 or 25 or 18

Fresh Mozzarella, Parmesan,
Tomato Sauce

MUSHROOM RISOTTO | 24

Oyster and Shiitake Mushrooms,
English Peas
add chicken|7, Sausage|7, Shrimp|12

TT ENTRÉES

PAN SEARED SALMON | 26

White Bean, Broccoli Rabe, Roasted Tomato,
Peppers, Romesco Sauce

CHICKEN MILANESE | 21

Market Greens, Fresh Mozzarella,
Heirloom Tomato, Sherry Vinaigrette

CHICKEN GIAMBOTTO | 26

Chicken, Pop's Sausage, Roasted
Peppers, Caramelized Onions, Whipped
Potatoes, White Wine Butter Sauce

VEAL FRANCESCO | 26

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

PORK CHOP SALTIMBOCCA | 32

Bone-In Chop, Mozzarella, Crispy Prosciutto,
Roasted Potatoes, Sherry Demi Glace

PRIME NY STRIP | 38

Gorgonzola Crust, Sautéed
Mushrooms, Whipped Potatoes

*All of our chicken is NAE, or raised with No Antibiotics Ever

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>	2020	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	CHARDONNAY <i>Bright acidity & a fuller body enhance notes of citrus, oak, & brown butter</i>	Black Stallion	<i>California</i>	2019	13	39
4	PINOT NOIR <i>Dried Bing cherry, black tea, with light sandalwood and cedar notes.</i>	Wines by Joe	<i>Oregon</i>	2018	13	39
5	VALIPOCELLA <i>Wild berries, and exotic spices leads to blush tannins</i>	Zonin	<i>Veneto</i>	2017	15	45
6	CABERNET SAUVIGNON <i>Concentrated red cherry, herb and spice</i>	Oberon	<i>Napa Valley, CA</i>	2019	16	48
7	MERLOT <i>Aromas of black cherry, vanilla and toasty spices</i>	Goose Ridge Estates G3	<i>Columbia Valley</i>	2020	10	34
8	SANGIOVESE/CABERNET <i>Gorgeous depth and richness, tart cranberry on the nose & hints of vanilla and spices</i>	Bruni	<i>Tuscany</i>	2020	11	33
WHITE						
9	PINOT GRIGIO	Sassi	<i>Veneto</i>	2020	8	26
10	SAUVIGNON BLANC	Starborough	<i>Marlborough, NZ</i>	2020	10	34
11	CHARDONNAY	Seaglass Unoaked	<i>California</i>	2019	9	31
12	MOSCATO	Candoni (187ml)	<i>Provincia Di Pavia</i>	NV		8
RED						
13	PINOT NOIR	Gaierhof	<i>Trentino</i>	2018	8	28
14	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	<i>Abruzzi</i>	2018	10	34
15	MALBEC	Alamos	<i>Mendoza</i>	2020	10	32
16	CABERNET SAUVIGNON	Raymond R Collection	<i>Napa</i>	2019	9	31
17	CHIAN TI DOCG	Fattoria del Cerro Colli Sensi	<i>Tuscany</i>	2020	9	31
ROSÉ						
18	ROSÉ <i>Delicate aromas of strawberry, cotton candy and an underlying citrus tone</i>	Diora	<i>Monterey</i>	2020	10	30
SPARKLING						
19	PROSECCO DI TREVISO	Primaterra	<i>Montorso</i>	NV	9	28
20	CHAMPAGNE	Veuve Clicquot	<i>Champagne</i>	NV		105
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>	2018		39
24	CHIANTI CLASSICO DOCG	Tenuta Renieri	<i>Tuscany</i>	2019		48
25	ROSSO DI MONTALCINO	Fossacolle	<i>Tuscany</i>	2018		48
26	SUPER TUSCAN	Monte Antico	<i>Tuscany</i>	2016		35
27	SUPER TUSCAN	Casanova di Neri	<i>Tuscany</i>	2019		50
28	BARBARESCO DOCG	Produttori del Barbaresco	<i>Piedmont</i>	2017		80
29	BARBARESCO DOCG	La Gangjiha	<i>Piedmont</i>	2016		98
30	BRUNELLO DI MONTALCINO	Castello Banfi	<i>Tuscany</i>	2016		95
31	BAROLO DOCG	Franco Amoroso	<i>Piedmont</i>	2017		78
32	BAROLO DOCG	Damilano	<i>Piedmont</i>	2015		82
PINOT NOIR						
33	PINOT NOIR	Gooseneck Vineyards	<i>Willamette Valley</i>	2019		50
34	PINOT NOIR	Maysara Winery	<i>McMinnville, OR</i>	2014		77
CABERNET SAUVIGNON						
35	CABERNET SAUVIGNON	Justin Estate	<i>Paso Robles</i>	2018		50
36	CABERNET SAUVIGNON	Folie a Deux	<i>Alexander Valley</i>	2017		66
37	CABERNET SAUVIGNON	Honig	<i>Napa Valley</i>	2018		85
38	CABERNET SAUVIGNON	Orin Swift 'Palermo'	<i>Napa Valley</i>	2019		90
RED BLEND						
39	RED BLEND	Vina Robles 'The Arborist'	<i>Paso Robles</i>	2019		42
40	RED BLEND	Orin Swift '8 Years in the Desert'	<i>California</i>	2019		90
ITALIAN WHITE						
41	PINOT GRIGIO	Il Cavaliere	<i>Friuli</i>	2020		36
42	GAVI DI GAVI	Brogliia 'Il Doge'	<i>Piedmont</i>	2020		42
WHITES						
43	PINOT GRIS	Milbrandt Vineyards	<i>Columbia Valley</i>	2020		36
44	CHARDONNAY	Raymond Reserve	<i>Napa Valley</i>	2020		42
45	SANCERRE	Henri Bourgeois 'Les Baronnes'	<i>Sancerre</i>	2020		50



COCKTAILS

Garden Cosmo | \$12

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

Blood Orange Martini | \$12

Skyy Infusions Blood Orange Vodka, Blood Orange, Cranberry & Lime

Oaxacan Old Fashioned | \$12

Tequila, Mezcal, Ginger, Orange, Mole Bitters

Pineapple Mint Daiquiri | \$11

Rum, Pineapple, Lime, Mint

Penicillin | \$12

Chamomile Infused Scotch, Ginger Honey, Lemon, Bitters

Strawberry Bourbon Basil Smash | \$11

Bourbon, Lemon, Strawberry, Basil

Lazy Daisy | \$11

Gin, Ginger Honey, Lemon, Bitters

Rum 'n' Raspberries | \$11

Rum, Lime, Raspberry, Pierre Ferrand

About Thyme | \$12

Gin, Thyme, Lemon, Grapefruit Oleo

BOTTLED BEER

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