

# TRATTORIA TOSCANA

## APPETIZERS

### EGGPLANT

#### “CAPRESE” | 12

*Crispy Eggplant, Cherry Pepper Relish, Burrata, Basil, Pomodoro*

### CRISPY

#### MOZZARELLA | 10

*Pomodoro Sauce, Romano*

### CRISPY BRUSSEL

#### SPROUTS | 10

*Romano, Caesar*

### TRATTORIA

#### CALAMARI | 15

*Cherry Peppers, Fine Herbs, Pomodoro Sauce*

### SPANISH OCTOPUS | 15

*Pop's Sausage, Cannellini Bean, Wilted Arugula*

### WHIPPED RICOTTA

#### GOAT CHEESE | 12

*Truffle Honey, Pistachio Gremolata, Rustic Bread*

### CLAMS “CASINO” | 14

*White Wine Brodo, Bacon, Roasted Red Peppers*

### EGGPLANT FRIES | 10

*Served with Marinara and Roasted Garlic Aioli*

### NONNA'S MEATBALLS | 12

*Pomodoro Sauce, Shaved Parmesan*

### SHORT RIB ARANCINI | 13

*Braised Short Rib, Pecorino, Roasted Garlic Aioli*

### BROCCOLI RABE

#### AND SAUSAGE | 12

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

## SALADS

*ADD: Chicken 8 | Shrimp 12 | Salmon 12 | Sausage 8*

### TOSCANA | 10

*Kalamata Olives, Tomato, Mozzarella, Balsamic Dressing*

### WINTER SALAD | 11

*Baby Spinach, Goat Cheese, Candied Walnuts, Apples, Dried Cranberries*

### CAESAR | 10

*Hearts of Romaine Lettuce, Roasted Garlic Croûtons, Romano Cheese*

### BEET SALAD | 11

*Whipped Ricotta, Goat Cheese, Pistachio, Elderflower Honey*

## PASTA

### PENNE VODKA | 19

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

### BOLOGNESE | 23

*Rigatoni, Meat Sauce, Whipped Ricotta*

### GRANDMA LENA'S

#### SUNDAY SAUCE | 25

*Braised Short Rib, Pop's Sausage, Nonna's Meatball, Pomodoro Sauce, Served Over Spaghetti*

### SPAGHETTI ENZO | 23

*Pop's Sausage, Roasted Red Peppers, Caramelized Shallots, Pecorino Cream Sauce*

### SHORT RIB RAGU | 24

*Braised Short Rib, Shiitake Mushroom, Ricotta Gnocchi*

### SHRIMP FRA DIAVOLO | 32

*Fresh Tagliatelle, Wild Caught Shrimp, Cherry Peppers, Roasted Garlic, Pomodoro Sauce*

## CLASSIC ENTRÉES

### MARSALA CHICKEN

*or VEAL | 25 or 27  
Wild Mushrooms, Demi Glace, Roasted Potatoes*

### PICCATA CHICKEN

*or VEAL | 25 or 27  
Caper Berries, Roasted Garlic, Cherry Tomatoes, Roasted Potatoes*

### FRANCAISE CHICKEN

*or VEAL | 25 or 27  
Lemon Butter Sauce, Roasted Potatoes*

### PARMESAN CHICKEN, VEAL

*or EGGPLANT | 24 or 26 or 19  
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 | 27

*Garlic Spinach, Tomato Infused Rice, Pancetta Vinaigrette*

### CHICKEN MILANESE | 23

*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 | 27

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

### RUSTIC BRAISED PORK | 26

*Potato Puree, Crispy Brussels, White Wine Tomato Demi*

### PRIME NY STRIP | 38

*Confit Fingerlings, Balsamic Shallots*

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

*To expedite service, individual checks are limited to parties of 4 or less*

*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	2021	11	33
2	ORVIETO <i>Floral scents of yellow flowers with a hint of citrus and tropical fruit</i>	<b>Argillae</b>	Umbria	2021	12	36
3	CHARDONNAY <i>Bright acidity &amp; a fuller body enhance notes of citrus, oak, &amp; brown butter</i>	<b>Black Stallion</b>	California	2020	14	42
4	PINOT NOIR <i>Dried Bing cherry, black tea, with light sandalwood and cedar notes.</i>	<b>Wines by Joe</b>	Oregon	2020	13	39
5	VALIPOCELLA CLASSICO <i>Wild berries, and exotic spices leads to blush tannins</i>	<b>Zonin</b>	Veneto	2018	12	36
6	CABERNET SAUVIGNON <i>Concentrated red cherry, herb and spice</i>	<b>Oberon</b>	Napa Valley, CA	2020	16	48
7	MERLOT <i>Aromas of black cherry, vanilla and toasty spices</i>	<b>Goose Ridge Estates G3</b>	Columbia Valley	2020	12	36
8	SANGIOVESE/CABERNET <i>Gorgeous depth and richness, tart cranberry on the nose &amp; hints of vanilla and spices</i>	<b>Bruni</b>	Tuscany	2020	12	36
<b>WHITE</b>						
9	PINOT GRIGIO	<b>Sassi</b>	Veneto	2021	10	30
10	SAUVIGNON BLANC	<b>Starborough</b>	Marlborough, NZ	2022	11	33
11	CHARDONNAY	<b>Seaglass Unoaked</b>	California	2019	10	32
12	MOSCATO	<b>Candoni (187ml)</b>	Provincia Di Pavia	NV		10
<b>RED</b>						
13	PINOT NOIR	<b>Angeline</b>	California	2021	10	32
14	MONTEPULCIANO D'ABRUZZO	<b>Cantina Valle Tritana</b>	Abruzzi	2020	10	34
15	MALBEC	<b>Alamos</b>	Mendoza	2021	10	32
16	CABERNET SAUVIGNON	<b>Raymond R Collection</b>	Napa	2021	10	32
17	CHIAN TI DOCG	<b>Fattoria del Cerro Colli Sensi</b>	Tuscany	2021	10	32
<b>ROSÉ</b>						
18	ROSÉ <i>Delicate aromas of strawberry, cotton candy and an underlying citrus tone</i>	<b>Diora</b>	Monterey	2021	10	30
<b>SPARKLING</b>						
19	PROSECCO DI TREVISO	<b>Primaterra</b>	Montorso	NV	10	32
20	CHAMPAGNE	<b>Veuve Clicquot</b>	Champagne	NV		110
<b>ITALIAN RED</b>						
21	PRIMITIVO 'SASSEO'	<b>Masseria Altemura</b>	Salento IGT	2020		35
22	AGLIANICO	<b>Bali</b>	Aglianico Del Vulture	2019		36
23	CHIANTI DOC	<b>L'oca Ciuca 'Reserva'</b>	Tuscany	2018		42
24	CHIANTI CLASSICO DOCG	<b>Tenuta Renieri</b>	Tuscany	2019		50
25	ROSSO DI MONTALCINO	<b>Fossacolle</b>	Tuscany	2020		54
26	SUPER TUSCAN	<b>Monte Antico</b>	Tuscany	2018		45
27	SUPER TUSCAN	<b>Casanova di Neri</b>	Tuscany	2020		50
28	BARBARESCO DOCG	<b>Produttori del Barbaresco</b>	Piedmont	2017		95
29	BARBARESCO DOCG	<b>La Gangjiha</b>	Piedmont	2016		98
30	BRUNELLO DI MONTALCINO	<b>Castello Banfi</b>	Tuscany	2017		110
31	BAROLO DOCG	<b>Franco Amoroso</b>	Piedmont	2018		85
32	BAROLO DOCG	<b>Damilano</b>	Piedmont	2017		82
<b>PINOT NOIR</b>						
33	PINOT NOIR	<b>Gooseneck Vineyards</b>	Willamette Valley	2021		50
34	PINOT NOIR	<b>Maysara Winery</b>	McMinnville, OR	2015		77
<b>CABERNET SAUVIGNON</b>						
35	CABERNET SAUVIGNON	<b>Justin Estate</b>	Paso Robles	2019		50
36	CABERNET SAUVIGNON	<b>Folie a Deux</b>	Alexander Valley	2017		66
37	CABERNET SAUVIGNON	<b>Honig</b>	Napa Valley	2019		95
38	CABERNET SAUVIGNON	<b>Orin Swift 'Palermo'</b>	Napa Valley	2020		95
<b>RED BLEND</b>						
39	RED BLEND	<b>Vina Robles 'The Arborist'</b>	Paso Robles	2020		42
40	RED BLEND	<b>Orin Swift '8 Years in the Desert'</b>	California	2021		90
<b>ITALIAN WHITE</b>						
41	PINOT GRIGIO	<b>Il Cavaliere</b>	Friuli	2020		36
42	GAVI DI GAVI	<b>Brogli 'Il Doge'</b>	Piedmont	2020		42
<b>WHITES</b>						
43	PINOT GRIS	<b>Milbrandt Vineyards</b>	Columbia Valley	2021		39
44	CHARDONNAY	<b>Rodney Strong 'Chalk Hill'</b>	Sonoma	2018		50
45	SANCERRE	<b>Henri Bourgeois 'Les Baronnes'</b>	Sancerre	2021		50



## COCKTAILS

### All Thai'd up | \$12

Resposado, Lime, Apple, Thai Chili

### Apricot Me Lookin | \$12

Gin, Lemon, Apricot, Honey, Mint

### Kalinox | \$11

Gala Apple, Luxardo, Absinthe, Orange, Lambrusco

### Love You Oolong Time | \$12

Mezcal, Pomegranate, Italicus, Lemon

### Blood Orange Martini | \$11

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

### Apple of My Rye | \$11

Rittenhouse Rye, Spiced Pear, Apple, Lemon, Cinnamon

### Garden Cosmo | \$11

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

### Suze-Bee | \$12

Gin, Lemon, Suze, Chrysanthemum Honey

## BOTTLED BEER

Budweiser	6
Bud Light	6
Michelob Ultra	6
Heineken	6.5
Stella Artois	6.5
Coors Light	6
Miller Lite	6
Yuengling	6
Corona	6.5
Angry Orchard	6.5
O'Doul's	6
Second Bridge Orville's Oatmeal Stout	8