

# TRATTORIA TOSCANA

## APPETIZERS

### WATERMELON & BURRATA | 13

*Compressed Watermelon, Burrata,  
Garden Basil, Aged Balsamic*

### CRISPY MOZZARELLA | 10

*Pomodoro Sauce, Romano*

### CRISPY BRUSSEL SPROUTS | 10

*Romano, Caesar*

### TRATTORIA CALAMARI | 15

*Cherry Peppers, Fine Herbs,  
Pomodoro Sauce*

### FRIED SHISHITO PEPPERS | 12

*Roasted Garlic, Toasted Panko,  
Pecorino Romano*

### 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*

### GARDEN CAPRESE | 12

*Heirloom Tomatoes, Fresh  
Mozzarella, Garden Basil, Aged  
Balsamic*

### 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*

### RIGATONI AL PESTO | 27

*Garden Pesto, Roasted Tomato, Wild  
Caught Shrimp, Pesto Cream*

## 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*

### BONE IN PORK CHOP | 30

*Red & Yellow Peppers, Garlic Whipped Potato,  
Agrodolce*

### PRIME NY STRIP | 38

*Roasted Potato, Gorgonzola Crust, Marsala  
Mushroom Sauce*

*\*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
<b>WHITE WINE BY THE GLASS</b>						
1	GRILLO / VIOGNIER	Santa Tresa	Sicily	2021	12	36
2	CHARDONNAY	Seaglass Unoaked	California	2021	10	32
3	CHARDONNAY	Black Stallion	California	2021	14	42
4	PINOT GRIGIO	Sassi	Veneto	2022	10	30
5	SAUVIGNON BLANC	Starborough	Marlborough, NZ	2022	11	33
6	MOSCATO	Candoni (187ml)	Provincia Di Pavia	NV		10
<b>RED WINE BY THE GLASS</b>						
7	CABERNET SAUVIGNON	Raymond R Collection	Napa	2021	10	32
8	CABERNET SAUVIGNON	Oberon	Napa Valley, CA	2021	16	48
9	SANGIOVESE/CABERNET	Bruni	Tuscany	2021	12	36
10	PINOT NOIR	Angeline	California	2021	10	32
11	PINOT NOIR	Wines by Joe	Oregon	2020	13	39
12	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	Abruzzi	2021	10	34
13	CHIANTI DOCG	Fattoria del Cerro Colli Senesi	Tuscany	2021	10	32
14	BARBERA D'ALBA	Vite Colte	Piedmont	2021	12	36
15	MERLOT	Goose Ridge Estates G3	Columbia Valley	2021	12	36
<b>SPARKLING &amp; ROSÉ</b>						
16	ROSÉ	Diora	Monterey	2021	10	30
17	PROSECCO DI TREVISO	Primaterra	Montorso	NV	10	32
18	PROSECCO ROSE	Vivace	Veneto	NV	13	39
19	CHAMPAGNE	Veuve Clicquot	Champagne	NV		110
<b>ITALIAN RED</b>						
20	AGLIANICO	Bali	Aglianico Del Vulture	2020		36
21	ROSSO DI MONTALCINO	Fossacolle	Tuscany	2020		63
22	CHIANTI DOC	L'oca Ciuca 'Reserva'	Tuscany	2018		42
23	CHIANTI CLASSICO DOCG	Tenuta Renieri	Tuscany	2019		50
24	SUPER TUSCAN	Monte Antico	Tuscany	2020		45
25	SUPER TUSCAN	Casanova di Neri	Tuscany	2021		50
26	MONTEPULCIANO	Fattoria Del Cerro Riserva	Tuscany	2017		69
27	BARBARESCO DOCG	Produttori del Barbaresco	Piedmont	2019		100
28	BRUNELLO DI MONTALCINO	Castello Banfi	Tuscany	2017		110
29	BAROLO DOCG	Franco Amoroso	Piedmont	2018		90
30	BAROLO DOCG	Damilano	Piedmont	2017		82
<b>PINOT NOIR</b>						
31	PINOT NOIR	Belle Glos Clark & Telephone	Santa Maria	2019		60
32	PINOT NOIR	Maysara Winery	McMinnville, OR	2015		72
<b>CABERNET SAUVIGNON</b>						
33	CABERNET SAUVIGNON	Justin Estate	Paso Robles	2021		60
34	CABERNET SAUVIGNON	Josh Cellars Reserve	Paso Robles	2019		62
35	CABERNET SAUVIGNON	Emblem	Napa Valley	2019		80
36	CABERNET SAUVIGNON	Honig	Napa Valley	2019		95
37	CABERNET SAUVIGNON	Freemark Abbey	Napa Valley	2018		110
<b>RED BLEND</b>						
38	RED BLEND	Francis Ford Coppola 'Director's Cut'	Sonoma County	2019		60
39	RED BLEND	Orin Swift '8 Years in the Desert'	California	2021		95
<b>ITALIAN WHITE</b>						
40	PINOT GRIGIO	Il Cavaliere	Friuli	2020		36
41	GAVI DI GAVI	Brogli 'Il Doge'	Piedmont	2020		42
<b>WHITES</b>						
42	PINOT GRIS	Milbrandt Vineyards	Columbia Valley	2021		39
43	CHARDONNAY	Rodney Strong 'Chalk Hill'	Sonoma	2018		50
44	SANCERRE	Henri Bourgeois 'Les Baronnes'	Sancerre	2021		60

Please be advised that food prepared here may contain or come in contact with: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SESAME. Before placing your order, please inform your server if a person in your party has a food allergy.



## COCKTAILS

### Blood Orange Martini | \$12

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

### Strawberry Fields Forever | \$11

Tito's Handmade Vodka, Strawberry, Basil, Lemon,  
Ginger Beer

### Guava Lava | \$12

Plantation '3 Star' Rum, Guava Nectar,  
Coconut, Lime, Chili, Tajin

### Keep Your Gin Up | \$13

Gin, Lime, Raspberry, Elderflower Tonic

### TT Punch | \$12

Plantation Rum, Mango, Orange,  
Pineapple, Cranberry

### Mariposa | \$12

Lunazul Blanco Tequila, Passionfruit, Blood Orange,  
Lime

### Beachin' | \$12

Tito's Handmade Vodka, Pineapple, Cucumber,  
Coconut, Lime

### Sage Against The Machine | \$12

Bourbon, Blackberry, Sage, Lemon

### Solstice | \$13

Reposado, Campari, Pineapple, Lime,  
House Made Grenadine

## 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
Stella 0.0.....	6