

TRATTORIA TOSCANA

APPETIZERS

**CRISPY
MOZZARELLA | 10**
Pomodoro Sauce, Romano

**CRISPY BRUSSEL
SPROUTS | 10**
Romano, Caesar

**TRATTORIA
CALAMARI | 15**
*Cherry Peppers, Fine Herbs,
Pomodoro Sauce*

**PROSCIUTTO WRAPPED
MOZZARELLA | 12**
*Fresh Mozzarella, Prosciutto
di Parma, Roasted
Tomato, Pesto Oil,
Balsamic Vinaigrette*

**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*

CALABRIAN SHRIMP | 15
*Grilled Crostini, Cherry Peppers,
Lemon Butter Sauce*

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*

BEEF SALAD | 11
*Whipped Ricotta,
Goat Cheese, Pistachio,
Elderflower Honey*

PASTA

PENNE VODKA | 19
*Rosé Sauce, Crispy Prosciutto
Add Shrimp \$12, Chicken or Sausage \$8*

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*

BRAISED CHICKEN RAGU | 23
*Braised Chicken Thigh, Pancetta,
House Made Pappardelle*

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*

RISOTTO "CARBONARA" | 24
*Pancetta, Black Pepper, English Pea,
Pecorino Romano
Add Chicken 8 | Sausage 8
Shrimp 12 | Salmon 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*

PORK CHOP SALTIMBOCCA | 30
*Crispy Prosciutto, Mozzarella, Broccoli Rabe,
Whipped Potato, Sherry Demi Glaze*

**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
WHITE WINE BY THE GLASS						
1	VERNACCIA	La Lastra	Tuscany	2021	13	39
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
RED WINE BY THE GLASS						
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	2022	10	32
11	PINOT NOIR	Wines by Joe	Oregon	2021	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	FRAPPATO	Santa Tresa	Sicily	2021	12	36
SPARKLING & ROSÉ						
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
ITALIAN RED						
20	AGLIANICO	Bali	Aglianico Del Vulture	2020		36
21	ROSSO DI MONTALCINO	Fossacolle	Tuscany	2020		63
22	GOOSE HILL 'RISERVA'	L'oca Ciuca 'Reserva'	Tuscany	2019		45
23	CHIANTI CLASSICO DOCG	Tenuta Renieri	Tuscany	2020		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	2018		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
PINOT NOIR						
31	PINOT NOIR	Belle Glos Clark & Telephone	Santa Maria	2021		60
32	PINOT NOIR	Maysara Winery	McMinnville, OR	2015		72
CABERNET SAUVIGNON						
33	CABERNET SAUVIGNON	Justin Estate	Paso Robles	2021		60
34	CABERNET SAUVIGNON	Josh Cellars Reserve	Paso Robles	2021		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
RED BLEND						
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
ITALIAN WHITE						
40	PINOT GRIGIO	Il Cavaliere	Friuli	2021		36
41	GAVI DI GAVI	Brogia 'La Meirana'	Piedmont	2022		42
WHITES						
42	PINOT GRIS	Milbrandt Vineyards	Columbia Valley	2021		39
43	CHARDONNAY	Rodney Strong 'Chalk Hill'	Sonoma	2020		50
44	SANCERRE	Henri Bourgeois 'Les Baronnes'	Sancerre	2022		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 | \$13

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

Rhubarb Girl | \$13

Gin, Strawberry, Lemon,
Rhubarb, Rosewater

A Good Clementine | \$13

Tito's Handmade Vodka, Clementine,
Cranberry, Lime, Cardamom

Show Me The Honey | \$13

Bourbon, Honey, Blood Orange,
Orange Blossom

Grow A Pear | \$13

Aged Plantation Rum, Spiced Pear,
Lime, Pear, Vanilla

Sweater Weather | \$13

Rittenhouse Rye Whiskey, Spiced Pear,
Luxardo, Orange

Eternally Grapefruit | \$15

Bourbon, Gran Classico, Grapefruit, Lemon

Gypsy Flower | \$14

Lavender Infused Tito's Handmade Vodka,
Elderflower, Lillet Blanc, Honey

Figgeta Bout It | \$13

Lunazul Tequila, Fig, Lime, Vanilla, Mint

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