

TRATTORIA TOSCANA

APPETIZERS

BURRATA BOMB | 15
Prosciutto Di Parma, Aged Balsamic

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

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

EGGPLANT ROLLATINI | 12
*Whipped Ricotta, Mozzarella,
Pomodoro Sauce*

**WHIPPED RICOTTA
GOAT CHEESE | 12**
*Truffle Honey, Pistachio
Gremolata, Rustic Bread*

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

NONNA'S MEATBALLS | 12
*Pomodoro Sauce,
Shaved Parmesan*

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

P.E.I. MUSSELS | 14
*Pop's Sausage, Roasted Peppers,
Pomodoro Brodo*

CLAMS "CASINO" | 15
*Tomato Brodo, Bacon,
Roasted Red Peppers*

**POP'S SAUSAGE AND
PEPPER ARANCINI | 13**
*Pop's Sausage, Roasted Peppers,
Pecorino, Pomodoro Sauce*

SALADS

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

TOSCANA | 10
*Kalamata Olives,
Tomato, Mozzarella,
Balsamic Dressing*

CHOPPED SALAD | 13
*Romaine, Tomatoes, Cucumbers,
Farm Egg, Applewood Bacon,
Blue Cheese, Sherry Vinaigrette*

CAESAR | 11
*Hearts of Romaine Lettuce,
Roasted Garlic Croûtons,
Romano Cheese*

BEET SALAD | 12
*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 Ragù,
Whipped Ricotta*

**GRANDMA LENA'S
SUNDAY SAUCE | 25**
*Braised Short Rib, Pop's Sausage,
Nonna's Meatball, Pomodoro Sauce,
Served Over Spaghetti*

CAVATELLI CACIO E PEPE | 23
*Ricotta Cavatelli, Pecorino, Black pepper
Add Shrimp 12, Chicken or Sausage 8*

SHORT RIB RAGU | 24
*Braised Short Rib, Shiitake Mushroom,
Ricotta Gnocchi*

CIOPPINO | 35
*Clams, Mussels, Wild Caught Shrimp,
Calamari, Scallops, Spicy Pomodoro,
Spaghetti*

CLASSIC ENTRÉES

**MARSALA CHICKEN
or VEAL | 26 or 28**
*Wild Mushrooms, Demi Glace,
Roasted Potatoes*

**PICCATA CHICKEN
or VEAL | 26 or 28**
*Caper Berries, Roasted Garlic,
Cherry Tomatoes, Roasted Potatoes*

**FRANCAISE CHICKEN
or VEAL | 26 or 28**
*Lemon Butter Sauce,
Roasted Potatoes*

**PARMESAN CHICKEN, VEAL
or EGGPLANT | 25 or 28 or 19**
*Fresh Mozzarella, Parmesan,
Tomato Sauce*

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

TT ENTRÉES

PAN SEARED SALMON | 29
*Charred Broccolini, Roasted Potatoes,
Pistachio Pesto*

PAN SEARED SEA SCALLOPS | 35
English Pea Risotto, Romesco Sauce

CHICKEN MILANESE | 25
*Market Greens, Fresh Mozzarella,
Heirloom Tomato, Sherry Vinaigrette*

CHICKEN GIAMBOTTO | 28
*Chicken, Pop's Sausage, Roasted Peppers,
Caramelized Onions, Whipped Potatoes,
White Wine Butter Sauce*

VEAL FRANCESCO | 28
*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	GAVI DI GAVI	Broglia 'La Meirana'	Piedmont	2023	13	45
2	CHARDONNAY	Seaglass Unoaked	California	2022	10	32
3	CHARDONNAY	Black Stallion	California	2022	14	42
4	PINOT GRIGIO	Sassi	Veneto	2023	10	30
5	SAUVIGNON BLANC	Starborough	Marlborough, NZ	2023	11	33
6	MOSCATO	Candoni (187ml)	Provincia Di Pavia	NV	10	
RED WINE BY THE GLASS						
7	CABERNET SAUVIGNON	Raymond R Collection	California	2022	10	32
8	CABERNET SAUVIGNON	Oberon	Napa Valley	2022	18	54
9	SANGIOVESE/CABERNET	Bruni	Tuscany	2023	12	36
10	PINOT NOIR	Angeline	California	2023	10	32
11	PINOT NOIR	Wines by Joe	Oregon	2021	13	39
12	MONTEPULCIANO D'ABRUZZO	Cantina Valle Tritana	Abruzzi	2022	10	34
13	CHIANTI DOCG	Fattoria del Cerro Colli Senesi	Tuscany	2022	10	32
14	BARBERA D'ALBA	Vite Colte	Piedmont	2021	12	36
15	ZINFANDEL	Saldo by Prisoner	California	2022	15	52
SPARKLING & ROSÉ						
16	ROSÉ OF PINOT NOIR	Martin Ray	Monterey	2023	11	33
17	ROSÉ	Hampton Water	Mendoza	2023	14	45
18	PROSECCO DI TREVISO	Primaterra	Montorso	NV	10	32
19	CHAMPAGNE	Veuve Clicquot (375ml)	Champagne	NV	70	
ITALIAN RED						
20	AGLIANICO	Bali	Aglianico Del Vulture	2020	36	
21	ROSSO DI MONTALCINO	Fossacolle	Tuscany	2022	63	
22	CHIANTI	Goose Hill 'Reserva'	Tuscany	2019	45	
23	CHIANTI CLASSICO DOCG	Tenuta Renieri	Tuscany	2022	50	
24	SUPER TUSCAN	Monte Antico	Tuscany	2020	45	
25	SUPER TUSCAN	Casanova di Neri	Tuscany	2022	50	
26	VINO NOBILE RISERVA	Fattoria Del Cerro	Tuscany	2018	69	
27	BARBARESCO DOCG	Produttori del Barbaresco	Piedmont	2020	100	
28	BRUNELLO DI MONTALCINO	Castello Banfi	Tuscany	2019	110	
29	BAROLO DOCG	Franco Amoroso	Piedmont	2019	90	
30	DOLCETTO	Sandrone	Piedmont	2023	55	
PINOT NOIR						
31	PINOT NOIR	Belle Glos Clark & Telephone	Santa Maria	2022	60	
32	PINOT NOIR	La Crema	Willamette Valley	2022	75	
CABERNET SAUVIGNON						
33	CABERNET SAUVIGNON	Martin Ray	Napa Valley	2020	45	
34	CABERNET SAUVIGNON	Justin Estate	Paso Robles	2021	60	
35	CABERNET SAUVIGNON	Josh Cellars Reserve	Paso Robles	2022	62	
36	CABERNET SAUVIGNON	Honig	Napa Valley	2021	95	
37	CABERNET SAUVIGNON	Unshackled by Prisoner	Napa Valley	2022	75	
RED BLEND						
38	RED BLEND	Francis Ford Coppola 'Director's Cut'	Sonoma County	2020	60	
39	RED BLEND	Orin Swift '8 Years in the Desert'	California	2022	95	
ITALIAN WHITE						
40	PINOT GRIGIO	Il Cavaliere	Friuli	2023	36	
41	ARNEIS BLANGE	Ceretto	Langhe	2022	50	
WHITES						
42	PINOT GRIS	Milbrandt Vineyards	Columbia Valley	2022	45	
43	CHARDONNAY	Rodney Strong 'Chalk Hill'	Sonoma	2023	50	
44	SANCERRE	Henri Bourgeois 'Les Baronnes'	Sancerre	2023	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

Pom.Com | 14

Tito's Handmade Vodka,
Italicus Rosolio, Lime Oleo, Pama, Orange

Pomelo Party | 13

Mezcal Union, Grapefruit Oleo,
Gran Classico, Lemon

Groundhog Day | 15

Michter's Bourbon, Honey,
Mandarin, Sherry

Strawberry Snackari | 13

Planteray Rum, Strawberry,
Rhubarb, Lime

Having Second Quats | 14

Gin, Kumquat, Basil, Tonic

Goose on the Loose | 13

Gooseberry, Lemon, Bubbles

C-Vision | 14

Gin, Carrot Shrub, Lemon,
Ginger, Cardamom

Birds of a Feather | 13

Rittenhouse Rye, Hibiscus,
Lemon, Egg White

Livin' Lavish | 14

Tequila, Lavender, Lime, Coconut

BOTTLES & CANS

Budweiser.....	6
Bud Light	6
Michelob Ultra	6
Modelo Especial	7
Stella Artois.....	6.5
Coors Light	6
Miller Lite	6
Corona.....	6.5
Citizen Cider.....	10
Athletic Brewing Blond N/A....	8
Two Roads Road2Ruin N/A....	8
High Noon.....	10