

Antipasti

Burrata Board ~ parma prosciutto, melon, fig jam, burrata cheese, drizzled with aged balsamic glaze & evoo	10
Salumi ~ collection of cured meats, pickled onions, with whole grain mustard, crusty Italian bread	9
Per La Tavola ~ Italian meats, Italian cheese, burrata, grilled seasonal vegetables, roasted garlic, olives, roasted artichoke hearts, marinated white beans, fire roasted peppers	
~ Two People 15 Four People 30 Per Item 4 ~	

Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon evoo, & red pepper flake	7
Fennel ~ shaved fennel arugula, fresh mozzarella, orange segments	7
Kale Caesar ~ tossed with caesar dressing, parmesan croutons*	8
Pesca ~ grilled peaches, spinach, arugula, fresh cranberries, toasted almonds, goat cheese espuma, honey vinaigrette	8
Caprese Neapolitan Style ~ fresh pulled mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder	7
~ Add Shrimp 6 Chicken 4 Skirt Steak 6 Salmon 6 ~	

House Specialties

Mussels Pestonara ~ garlic, shallots, capers, tomato, fresh pesto, evoo, served with crostini	9
Garlic Bread ~ herbed garlic butter, fresh mozzarella	5
Grilled Octopus ~ over charred broccoli rabe, blistered cherry tomatoes, toasted pine nuts	10
Ribollita ~ Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil	6
Fried Calamari ~ served with smoked paprika aioli	10

~ Daily Specialties ~ ~

Monday ~ 1 cent vino ~ 5oz pour of house red or white ~ Limit 1: with the purchase of an entrée at the bar, or in lounge ~
Tuesday ~ \$8 pizza ~ roni, margherita, ricotta
Wednesday ~ 'wine-down Wednesday' ~ half off bottles
Thursday ~ 'buck-a-shuck' ~ select oysters \$1
Friday & Saturday ~ happy hour 9-11 (h.h. cocktails 'till 12)
Sunday ~ "Sunday dinner" ~ \$5 off any fresh pasta ~ dinner only ~

Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.



Trattoria

Lunch Menu

Piccoli Piatti

Tapas Style

Roasted Artichokes 6 ~ roasted artichokes with crushed hazelnuts, parmesan, lemon vinaigrette ~	
Vito's Famous Meatballs 6 ~ creamy polenta, wild mushrooms, marinara ~	
Yellowfin Tuna 7 ~ fresh yellowfin tuna crudo with blood orange, avocado, fava beans, served on grilled crostini* ~	
Crispy Pork Belly 7 ~ goat cheese polenta, Italian bourbon infused demi ~	
Fire Roasted Sausage & Peppers 6 ~ spicy Italian sausage roasted with garlic, long hot peppers, sweet bell peppers ~	
~ Pick any 2 for the table 12 ~	

Pizza - 12"

Margherita	13
Primavera	15
Sausage and Pepperoni	14
Fresh Ricotta	15
Chicken Pesto	16
Kale, Goat Cheese & Caramelized Onions	16
Clams, Garlic, Pancetta, Fresh Oregano, & Onion	16
Crispy Porchetta, Fig, Fresh Mozzarella & Arugula	16
Guanciale with Black Truffle & Soft Cooked Egg*	20

Craft Your Own 13

~ pancetta | sausage | meatballs | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | bacon ~
~ Add 1.50 each ~

~ Ask your server about reserving our private dining room for your next party or function today! ~

Executive Chef Courtland D. Moses
Chef/Owner Rob Maffucci as seen on



Signature Cooking Stones*


Sear your Entrée on our 700 degree cooking stone, served with polenta and chef's choice vegetables

Marinated Skirt Steak 15

Fruitti Di Mar 16

Flour & Water

Pasta Made Fresh Daily

Spaghetti ~ pomodoro with roasted eggplant & stracciatella	9
Linguini Alla Carbonara ~ pancetta, fresh peas, roasted corn, shallots, parmesan alfredo	10
Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles	12
Lasagna ~ al forno	11
Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara	10
Pappardelle Bolognese ~ Chef Rob's Cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade. As seen on 	12

Panna Tartina

Trattoria Burger ~ blend of fresh herbs, beef and sausage topped with lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers	10
Prosciutto Tartina ~ open faced oven toasted sandwich, fresh mozzarella, arugula, balsamic reduction ~ Served with parmesan truffle fries or mixed greens ~	9

Secondi

Eggplant alla Parmigiana ~ served with choice of pasta	9
Chicken alla Parmigiana ~ served with choice of pasta	10
Penne con Pollo ~ fresh penne, portobello mushrooms, sun dried tomatoes, pesto cream sauce	10
Seared Skin on Atlantic Salmon ~ Fire roasted wild mushroom risotto, roasted baby turnips, lavender beurre blanc*	14

*This item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.