

# Trattoria

R O M A

## *Antipasti, Zuppe e Insalate*

### BRUSCHETTA ALLA ROMANA

Toasted garlic bread with marinated tomatoes  
fontinella cheese and basil infused olive oil/ 6.95

### MOZZARELLA ALLA CAPRESE

Fresh mozzarella, tomato and basil finished with E.V.O  
and balsamic reduction/ 8.95

### INSALATA DI SPINACI CON FRAGOLE

Leaf spinach, fresh strawberries, gorgonzola and  
pinenuts in a honey-strawberry vinaigrette/ 6.95  
Add grilled chicken or steak/ 11.95

### TORTA DI GRANCHIO

Fresh lump crab cake over mixed greens  
tossed in a dijon aioli/ 9.95

### ANTIPASTO MISTO

Imported Italian meats, marinated vegetables  
and cheeses in an antipasti plate/ 13.95

### INSALATA DELLA CASA

Mixed greens and vegetables tossed in our  
Italian vinaigrette/ 4.95  
Add grilled chicken or steak/ 9.95

### CAESAR SALAD

A traditional caesar salad with romaine lettuce,  
croutons and parmesan/ 4.95  
Add grilled chicken or steak/ 9.95

### POLENTA AI FUNGHI

Mushrooms in a gorgonzola cream sauce/ 10.95

## *Panini*

*served with baked pita chips or steak fries*

### TUSCAN CHICKEN SALAD

Fresh chicken salad in a pesto mayonnaise with red  
onions and roasted pepper/ 8.95

### POLLO ALLA PARMIGIANO

Chicken parmesan with our slow cooked marinara  
and melted provolone cheese / 9.95

### CAPICCOLA DIAVOLO

Capicola, pepperoni, salami and fontinella cheese with  
a roasted pepper relish and spicy aioli/8.95

### MEATBALL

Pork, veal, beef meatballs and smoked provolone  
with a slow cooked marinara/8.95

### PROSCIUTTO ROMANO

Parma prosciutto, fresh mozzarella and sliced roma  
tomatoes finished with extra virgin olive oil/8.95

### GRILLED DELMONICO

Strips of ribeye sauteed with peppers and onion  
served with a horseraddish aioli/10.95

## *Pasta Della Casa*

### TORTELLINI ALLA BOLOGNESE

Tortellini in a rich and hearty meat and  
mushroom ragout/ 9.95

### CAPELLINI FRESCA

Angel hair tossed in a light lemon white wine sauce  
with pinenuts and mixed vegetables/10.95

### FETTUCCINE DIAVOLO

Fettuccine tossed with tomatoes and leeks in a spicy cayenne  
cream sauce/ 8.95 Add grilled chicken or steak/ 13.95

### FARFALLE PICCATA

Roasted chicken tossed with bowtie pasta, capers  
and fresh shallots in a light lemon  
pesto cream sauce/ 12.95

### SPAGHETTI CON POLPETTE DI CARNE

Traditional spaghetti and meatballs made with  
ground veal, beef, and pork/ 8.95

### SPAGHETTI ALLA CARBONARA

Spaghetti tossed with pancetta, egg and romano  
in a fresh cream sauce/9.95

### LINGUINE MARI E MONTE

Tiger shrimp, mixed mushroom and pesto in  
tomato basil or light cream sauce/ 13.95

### ROTOLO DI PASTA

Rolled pasta layered with ricotta, romano and fresh  
spinach over slow cooked marinara sauce and topped  
with fresh parmesan cream sauce/ 8.95

*For your convenience an 18% gratuity will be added to parties larger than eight.*

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## *Antipasti, Zuppe e Insalate*

### BRUSCHETTA ALLA ROMANA

Toasted garlic bread with marinated tomatoes  
fontinella cheese and basil infused olive oil/ 6.95

### ANTIPASTO MISTO

Imported Italian meats, marinated vegetables  
and cheeses in an antipasto plate/ 13.95

### MOZZARELLA ALLA CAPRESE

Fresh mozzarella, tomato and basil finished with E.V.O.  
and balsamic reduction/ 8.95

### CIABATTA POMODORO

Balsamic grilled ciabatta bread served with slow stewed  
tomatoes, fresh basil and whipped mascarpone/ 6.95

### INSALATA DELLA CASA

Fresh mixed greens and vegetables tossed  
in our Italian vinaigrette/ 5.95

### INSALATA DI SPINACI CON FRAGOLE

Leaf spinach, fresh strawberries, gorgonzola and  
pinenuts in a honey-strawberry vinaigrette/ 6.95

### POLENTA E GORGONZOLA AI FUNGHI

A rich porcini and mixed mushroom  
gorgonzola sauce over polenta/ 10.95

### COZZE CON PANCETTA

Steamed mussels in a light sage-pancetta cream  
sauce served with toasted ciabatta bread/ 9.95

### FRITTO MISTO

Calamari lightly breaded and flash fried,  
served with a slow cooked marinara/ 8.95  
Add scallops and shrimp/ 13.95

### FOCCACIA

Ask about our Chef's daily flat bread creation/ 9.95

### TORTA DI GRANCHIO

Fresh lump crab cakes over mixed greens  
tossed in a dijon aioli/ 9.95

### CAESAR SALAD

A traditional caesar salad with romaine lettuce,  
croutons and romano cheese/ 4.95

## *Pasta Della Casa*

### SPAGHETTI CON POLPETTE DI CARNE

Traditional spaghetti and meatballs made with  
ground veal, beef, and pork/ 12.95

### TORTELLINI ALLA BOLOGNESE

Tortellini in a hearty meat and  
mushroom ragout/ 14.95

### CAPELLINI FRESCA

Angel hair tossed in a light lemon white wine sauce  
with pinenuts and fresh vegetables/ 14.95

### LASAGNE TRATTORIA

Meat, three-cheese, spinach lasagne served with a  
slow cooked marinara sauce/ 12.95

### SAUSAGE RAVIOLI

Sausage stuffed ravioli tossed in a light roasted  
pepper and fresh tomato cream sauce/ 16.95

### ROTOLO DI PASTA

Rolled pasta layered with ricotta, romano and fresh  
spinach over slow cooked marinara sauce and topped  
with fresh parmesan cream sauce/ 16.95

### POLLO MARSALA

Smoked chicken ravioli sauteed with mushrooms and fire roasted corn in a marsala cream sauce/ 17.95

## *Pasta della Casa*

### AGNOLOTTI

Spinach ravioli stuffed with gorgonzola, romano and ricotta in a light cream or tomato-basil sauce with mushrooms and peas/ 16.95

### FETTUCINE CON POLLO DIAVOLO

Grilled chicken with sundried tomatoes and leeks in a spicy cayenne cream sauce/ 17.95

### TORTELLI IN SALSA SALMONE

Smoked salmon ravioli with mascarpone in a tomato-caper cream sauce with fresh spinach and mushrooms/ 18.95

### LINGUINE ALLA VONGOLE VERACI

Fresh, tender middle neck clams in your choice of red or white clam sauce/ 16.95

### PAGLIA E FIENO

Spinach and egg fettuccine, tiger shrimp, scallops and fresh vegetables in a lemon-smoked salmon cream sauce/ 22.95

### POLLO CON GORGONZOLA

Grilled chicken, mixed mushrooms, sun dried tomatoes, spinach, and gorgonzola with linguine tossed in a light basil infused olive oil / 16.95

### CONCHIGLIA AMATRICANA

Fresh sea scallops pan seared, served with farro tossed in a crispy pancetta tomato marinara/ 21.95

### SPAGHETTI ALLA PUTTANESCA

Spicy tomato sauce flavored with anchovy, olives, and capers tossed with spaghetti/ 12.95

### LINGUINE ALLA PESCATORA

Shrimp, scallops, clams, mussels and fresh calamari in a light tomato fresh-herb sauce with linguine/ 23.95

### LINGUINE MARI E MONTE

Tiger shrimp, mixed mushroom and pesto in tomato basil or light cream sauce/ 20.95

## *Carne e Pollo*

### VITELLO TRATTORIA ROMA

Our signature "rotolo di formaggio" baked over veal in a sweet sour roasted pepper sauce, served with spaghetti tossed in a warm red pepper coulis/21.95

### VITELLO ROSSO

Veal scallopine sautéed in a balsamic, red wine tomato sauce with fresh asparagus, spaghetti and melted fontinella cheese/ 21.95

### BISTECCA ROMA

5 ounce Filet finished with a pancetta sherry cream sauce served with asiago whipped potatoes and asparagus/ 23.95

### PARMIGIANO

Fried chicken breast or veal cutlet baked in a rich tomato sauce with provolone cheese served with rigatoni alfredo  
chicken / 16.95    veal / 22.95

### VITELLO ALLA CAPRESE

Veal scallopine layered with tomatoes and fresh mozzarella in a light chablis sauce with capers, spinach and angel hair tossed in pesto/ 22.95

### SALTIMBOCCA ALLA ROMANA

Veal scallopine with shaved prosciutto sauteed in a sage-sherry reduction with capellini and asparagus/ 22.95

### OSSO BUCO

Braised veal shank and baked ziti in a hearty tomato sauce with carrots, celery, onion and pecarino romano/ 25.95

### POLLO TRATTORIA ROMA

A skinless chicken breast stuffed with orzo, asiago and soppressata served in a roasted pepper balsamic-tomato sauce, finished with lightly sautéed spinach and toasted pinenuts/18.95

### BEEF BRACIOLE

Thinly sliced sirloin wrapped around ground veal, sausage, beef and fontinella cheese, braised with tomatoes, peppers and onions, served with rigatoni/ 21.95