

LUNCH - PRIX FIXE

TWO COURSE 19
APPETIZER and MAIN or MAIN and DESSERT

THREE COURSE 24
APPETIZER, MAIN and DESSERT

APPETIZER

RICOTTA MEATBALLS
tomato basil sauce

CAESAR SALAD*
house-made dressing, croutons

TRATTORIA SALAD
seasonal vegetable, mixed green

PANZANELLA
tomato, cucumber, olive, caper, onion, basil, garlic crostini

MAIN

MARKET FISH
chef's selection, changes daily

GNOCCHI
bolognese, bechamel

RAVIOLI
arugula, goat cheese, pink vodka sauce

SPAGHETTINI
meatball, basil

MARGHERITA PIZZA
san marzano tomato sauce, mozzarella, basil

GRILLED CHICKEN SANDWICH
mozzarella, arugula, shaved prosciutto, pesto aioli

GRILLED MOZZARELLA PANINI
roasted tomato, basil, arugula pesto

CAPRESE BURGER*
mozzarella, arugula, fresh tomato

DESSERT

FLOURLESS CHOCOLATE TORTA
hazelnut florentine, gianduja ganache, mascarpone crème

LIMONCELLO TIRAMISU
ladyfinger, limoncello, mascarpone

ITALIAN RICOTTA CHEESECAKE
fresh berries

GELATO
flavors change daily

PIZZA

MARGHERITA 14
san marzano tomato sauce, mozzarella, basil

FUNGHI 20
light tomato sauce, mozzarella, tartufo, porcini mushroom

PRIMAVERA 16
tomato sauce, mozzarella, vegetable, tomato

SAUSAGE 18
olive oil, mozzarella, broccoli rabe

VERDE 17
olive oil, mozzarella, arugula, prosciutto

SOPPRESSATA 16
san marzano tomato sauce, mozzarella, salame, fresh basil

MEATBALL 19
san marzano tomato sauce, ricotta, meatball

GLUTEN FREE CRUST +2
available on all pizza

- please inform your server of any allergies prior to ordering -

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

ANTIPASTI

RICOTTA MEATBALLS tomato basil sauce	12	MUSSELS* garlic and oil (or) fra diavolo	12
SALUMI and FORMAGGI chef's selection, changes daily	12	CALAMARI PICANTE marinara, cherry pepper, bourbon smoked paprika	15

ZUPPE and INSALATE

ZUPPA DEL GIORNO chef's selection, changes daily	8	TRATTORIA SALAD seasonal vegetable, mixed green	9
CAESAR* house-made dressing, croutons	9	CAPRESE heirloom tomato, house-made mozzarella, basil, twelve year aged balsamic	13
PANZANELLA tomato, cucumber, olive, caper, onion, basil, garlic crostini	13	ADD A PROTEIN TO ANY SALAD:	
ARUGULA olive oil, parmigiano - reggiano	9	chicken	6
		shrimp	6
		calamari	6

PASTA

GNOCCHI bolognese, bechamel	15	SPAGHETTINI meatballs, basil	15
RAVIOLI arugula, goat cheese, vodka pink sauce	15	LINGUINI* clam sauce	15
FETTUCCINE parmigiano cream sauce	15	RIGATONI tomato basil sauce	15
		PENNE PRIMAVERA (vegan and gf) spring vegetable, olive oil, garlic, spinach	24

SIGNATURE and SANDWICH

CHICKEN IN CROSTA parmigiano, lemon sauce	17	SALMON OREGANATA oregana, breaded crust, lemon butter	20
VEAL PICCATA lemon, white wine, caper	23	SNAPPER MEDITERRANEAN caper, olive, cherry tomato, basil butter	20
JUMBO SHRIMP FRANCESE egg batter, white wine, lemon butter	20	MARKET FISH chef's selection, changes daily	MP
RICOTTA MEATBALL HERO tomato basil sauce	14	CAPRESE BURGER* mozzarella, arugula, tomato	14
JAMES BEARD MUSHROOM - TRUFFLE BURGER* wagyu beef and wild mushroom blend, porcini, brie, crisp onion, shaved summer truffle	30	GRILLED MOZZARELLA PANINI roasted tomato, basil	12
		GRILLED CHICKEN SANDWICH mozzarella, arugula, shaved prosciutto	13