

ZUPPE E ANTIPASTI

Minestrone

Italian vegetables, cranberry beans, vegetable broth, tomato 3.95

Trattoria Soup of the Day 3.95

Ciao Portabello

marinated & grilled, zip sauce, crispy onions 9.95
add beef tips 8.95

Calamari Fritti

flash fried calamari, banana peppers, Ammoglio lemon-tarragon, pepperoncini aioli 9.95

Andiamo Suppli

crispy risotto, mozzarella filling, tomato sauce, pesto drizzle 7.95

Sausage e Peppers

housemade sausage, Hungarian peppers, potatoes, rosemary demi glace 11.95

Salumi e Formaggi

artisanal cured meats & cheeses, grilled ciabatta, dried fruit & nuts (serves two-four) 13.95

Shrimp Andiamo

colossal shrimp, garlic, white wine, parsley butter lemon, tomato, leeks, garlic crostini 14.95

Grande Meatball

ricotta, parmesan, pomodoro sauce 9.95

Bruschetta

char-grilled bread, fresh tomatoes, basil, parmigiana, aged balsamic 7.95

INSALATA

Caprese Moderno

vine ripened tomato, imported D.O.P. certified bufala mozzarella, balsamic, lemon oil, basil, arugula, fennel 12.95

Hail Caesar

romaine lettuce, creamy garlic dressing, shaved parmigiano, herb croutons 9.95

Grilled Salmon Salad

farmers greens, cucumber, radish, tomato, avocado capers, basil, fennel, balsamic vinaigrette 15.95

Red Lentil & Baby Scarlett Kale

heirloom tomatoes, English cucumbers, verbena mint, chilled lentils, fava beans, tender kale, lemon-olive oil vinaigrette, pickled red onion 12.95

Summer in Italy

baby lettuce leaves, figs, grapefruit supremes, apricots, summer squashes, toasted hazelnuts, herbed vinaigrette 13.95

Mamma's Chopped Salad

romaine, kale, tomato, chicken, egg, bacon, avocado, cucumber, gorgonzola, soppressata, Italian emulsion 14.95

Baby Savoy Spinach


poached pears, mixed berries, red onions, pistachio crust goat cheese, poppy seed vinaigrette 13.95

Char-Grilled Romaine Salad

mixed beet "ceviche", Mediterranean cucumber-olive relish, heirloom tomatoes, sumac dusted ricotta salata 13.95

Add Grilled: chicken 3.95 / steak 8.95 shrimp 3.95 ea. / salmon 7.95

ARTISANAL PIZZAS


 **Margherita** vine ripened tomatoes, tomato sauce, garlic oil, bufala mozzarella, fresh basil, parmesan 10.95


Americana three cheese blend, shaved pepperoni, mushrooms 10.95


Wild Mushroom portabella, shiitake, oyster, garlic, oil, wild leeks, sesame seed crust 12.95

Guiseppe Italian sausage, banana peppers, mushrooms, olive oil, three cheese blend, sesame seed crust 11.95

The Godfather Italian sausage, pepperoni, prosciutto, bacon, mushrooms, onions, peppers, olives, mozzarella 13.95

 **Aroma Veggie Pie** olive oil, garlic, mozzarella, artichokes, tomato, spinach, parmesan 10.95

 our vegetarian dishes. additional items also available

 ask your server about GF items available

PASTA DELLA CASA accompanied with soup or farmers greens salad

Paglia e Fieno

chicken, prosciutto, peas, onions, creamy wine sauce, rosemary, egg & spinach linguine 16.95

Gnocchi Palmina

housemade potato dumplings, creamy tomato palmina sauce 13.95

Beef Tip Fettuccine

beef tenderloin tips, wild mushrooms, onion, peas asparagus tips, creamy marsala sauce 18.95

Lasagna Bolognese

housemade pasta, mozzarella, bolognese & bechamel sauces 14.95

Ravioli Cheese or Meat

homemade raviolis, parmigiano, herbs, cream sauce 14.95

Spring Asparagus Risotto

creamy Arborio rice, white wine, herbs, parmesan cheese, wild mushrooms, pea tendrils 17.95

Asparagus Ravioli

asparagus filled pasta, ragu of mixed field mushrooms, asparagus-carrot gremolata 19.95

Rigatoni Giuseppe

Italian sausage, mushrooms, onions, tomato fillets, asiago cheese, spinach, creamy marsala sauce 16.95

Fettuccine Alfredo

garlic, parmesan, light crème, homemade pasta with chicken tenderloins 15.95
with salmon or 2 colossal shrimp 19.95

PASTA ANDIAMO! 12.95

Imported & Andiamo Housemade Pasta

Angel Hair - Spaghetti - Rigatoni - Penne Fettuccine - Linguine - Egg & Spinach Linguine Pappardelle - Whole Wheat - **GF Pasta**

Homemade Sauces

Bolognese - Palmina - Basil Pesto Crema - Marinara Garlic & Olive Oil - Arrabbiata - Pomodoro

Protein

chicken 3.95 / steak 8.95 / shrimp 3.95 ea
salmon 7.95 / sausage 2.50 / meatballs 1.50 ea

SPECIALITA' DELLA TRATTORIA

accompanied with soup or farmers greens salad

Costelletto di Maiale Agrodolce

Risotto Pescatore – seared scallops, colossal shrimp, calamari, white wine, San Marzano tomatoes, parsley, garlic 24.95

Char-Grilled Spring Artichokes

virgin olive oil, sea salt, lemon-tarragon aioli 12.95

Heirloom Tomato Salad

cucumber, radish, fennel, pickled red onion, mint-balsamic vinaigrette, bufala mozzarella 15.95

Capesante Avvolte

prosciutto wrapped, pan seared scallops, baked polenta, swiss chard, pineapple agro-dolce 24.95

Bourbon Bistro Filet

char-grilled, 10 oz. teres major steak, bourbon peppercorn reduction, Tuscan roasted potato, grilled asparagus, red onion marmalade 27.95

SECONDI

buon appetito!

POLLO accompanied with soup or farmers greens salad

Chicken Marsala wild mushrooms, marsala reduction, demi-glace, herbs 14.95

Chicken Piccata capers, lemon juice, white wine, brodo, parsley 14.95

Chicken Parmesan pomodoro sauce, parmiggiano, mozzarella, herbs 14.95

Chicken Vesuvio boneless chicken thighs, mixed olives, roasted peppers, caramelized onions, kale, hearty tomato broth, rigatoni pasta, ricotta cheese 16.95

Chicken Scarpariello banana peppers, Hungarian hot peppers, heirloom tomato, onion, red wine demi-glace 15.95

MANZO, VITELLO E MAIALE

accompanied with soup or farmers greens salad, featuring Strauss Free-Raised veal

6 or 8 oz Char-broiled Filet Andiamo –or- Gorgonzola Crusted

Italian potato, seasonal vegetables, signature zip sauce 26.95/32.95

Veal Marsala wild mushrooms, marsala reduction, demi-glace, herbs 18.95

Veal Piccata capers, lemon juice, white wine, brodo, parsley 18.95

Veal Parmesan pomodoro sauce, parmiggiano, mozzarella, herbs 18.95

PANINI served with house fries or sea salt-parmesan chips and side

USDA Prime Burger 1/2 lbs prime beef patty, lettuce, tomato, red onion, bacon, banana peppers, fontina, brioche bun 12.95

Chicken Caprese Pianina char-grilled breast, pesto aioli, bufala mozzarella, vine ripe tomatoes, basil leaves 13.95

Turkey Piadina thin flatbread, italian cheeses, olive roasted turkey breast, tomatoes, arugula-almond slaw 13.95

Vegetarian Piadina artichokes, tomatoes, roasted peppers, basil pesto, mozzarella, reggiano, arugula 12.95

Beef Tenderloin Tip Piadina char-grilled, portabella mushrooms, herbed mascarpone, olive oil, roasted tomatoes 16.95

PESCE accompanied with soup or farmers greens salad

Salmon Involtini rolled and stuffed with asparagus risotto, pan roasted, lemon-leek coulis, artichoke slaw 19.95

Pan Roasted Branzino olive oil sear, artichoke barigoule, fava beans, mushrooms, asparagus, olives, tomatoes 19.95

Cedar Plank Salmon char-broiled, red lentils, asparagus and herbs, ribbons of summer squash and zucchini, spring pea tendrils 21.95

* Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.