

## LUNCH - PRIX FIXE

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TWO COURSE 22  
APPETIZER and MAIN or MAIN and DESSERT

THREE COURSE 26  
APPETIZER, MAIN and DESSERT

### APPETIZER

ZUPPA DEL GIORNO  
chef's selection, changes daily

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  
zabaglione mousse, cocoa glaze, italian merengue

LIMONCELLO TIRAMISU  
ladyfinger, limoncello, mascarpone

ITALIAN RICOTTA CHEESECAKE  
amarena cherry

GELATO  
flavors change daily

### PIZZA

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MARGHERITA 16  
san marzano tomato sauce, mozzarella, basil

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

PRIMAVERA 16  
tomato sauce, mozzarella, vegetable, tomato

BIANCA 18  
roasted garlic, ricotta, feta, rosemary olive oil

VERDE 17  
olive oil, mozzarella, arugula, prosciutto

SOPPRESSATA 18  
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

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RICOTTA MEATBALLS tomato basil sauce	13	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

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ZUPPA DEL GIORNO chef's selection, changes daily	8	TRATTORIA SALAD seasonal vegetable, mixed green	10
CAESAR* house-made dressing, croutons	9	CAPRESE heirloom tomato, buffalo mozzarella, basil, 12 year aged balsamic	17
PANZANELLA tomato, cucumber, olive, caper, onion, basil, garlic crostini	11	ADD A PROTEIN TO ANY SALAD:	
ARUGULA olive oil, parmigiano - reggiano	9	chicken	6
		shrimp	6
		calamari	6

## PASTA

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GNOCCHI bolognese, bechamel	16	SPAGHETTINI meatballs, basil	16
RAVIOLI arugula, goat cheese, vodka pink sauce	16	LINGUINI* sapelo clams, garlic & herb broth in clam sauce	16
FETTUCCINE parmigiano cream sauce	16	RIGATONI tomato basil sauce	16
		PENNE PRIMAVERA (vegan and gf) spring vegetable, olive oil, garlic, spinach	16

## SIGNATURE and SANDWICH

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CHICKEN IN CROSTA parmigiano, lemon sauce	18	RICOTTA MEATBALL HERO tomato basil sauce	14
VEAL MARSALA wild mushroom, shallot, marsala pan jus	25	CAPRESE BURGER* mozzarella, arugula, tomato	14
JUMBO SHRIMP FRANCESE egg batter, white wine, lemon butter	20	GRILLED MOZZARELLA PANINI roasted tomato, basil	12
SALMON OREGANATA oregana, breaded crust, lemon butter	20	GRILLED CHICKEN SANDWICH mozzarella, arugula, shaved prosciutto	13
SNAPPER MEDITERRANEAN caper, olive, cherry tomato, basil butter	20		
MARKET FISH chef's selection, changes daily	MP		