

TRATTORIA LA FESTA

DINNER MENU



Cucina Classica

Cucina classica is the cooking style of our "Nonni" (Grandparents) -- dishes we grew up with

Appetizers and Salads

Minestrone	\$6.00
<i>Tuscan minestrone soup.</i>	
Prosciutto e melone	\$8.50
<i>Cured Italian ham with melon in season.</i>	
Antipasto	\$9.50
<i>Selection of imported meats and cheese with roasted peppers, olives and tomatoes.</i>	
Calamari of the day	\$8.50
Narraganset Bay squid of the day	
Insalata Caprese	\$7.50
<i>Fresh tomatoes, mozzarella and basil with Tuscan olive oil.</i>	
Insalata Cesare	\$6.50
<i>Classic caesar salad with anchovies.</i>	
Insalata del Bosco	\$7.50
<i>Organic greens with oranges, tomatoes and olive with a balsamic vinaigrette emulsion.</i>	

Pasta: Spaghetti, Penne or Fettuccine (served with house salad)

Marinara	\$14.50
<i>Fresh tomatoes sauce with onions, carrots and celery.</i>	
Meatballs	\$15.50
<i>Homemade meatballs with veal, pork and beef.</i>	
Aglio e olio	\$14.50
<i>Classic Roman dish with toasted garlic, olive oil and hot peppers.</i>	
Meat sauce	\$15.50
<i>Zesty meat sauce with veal, beef and pork.</i>	
Puttanesca	\$15.50
<i>Roman sauce with tomatoes, anchovy, capers, olives and hot peppers.</i>	
Al Pesto	\$15.50
<i>Classic Genovese pesto with basil, parsley, pine nuts, parmesan cheese and garlic.</i>	
Portofino	\$16.50
<i>Pesto sauce with sundried tomatoes, pieces of chicken and pine nuts.</i>	
Super Carbonara	\$16.50
<i>Rich cream sauce with bacon, ham and peas.</i>	

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Cucina Classica (continued)

Mamma Annita's favorites

(served with house salad, side of pasta, or vegetable and potato)

Chicken Parmigiana	\$18.50
<i>Breast of chicken lightly breaded and fried, topped with tomato sauce and mozzarella ***with pasta.</i>	
Veal Parmigiana	\$20.50
<i>Veal cutlet lightly breaded and fried, topped with tomato sauce and mozzarella ***with pasta.</i>	
Eggplant Parmigiana	\$16.50
<i>Eggplant slices, lightly breaded and fried, topped with tomato sauce and mozzarella ***with pasta.</i>	
Mamma's chicken	\$21.50
<i>Half chicken marinated for 5 days cooked over a wood rotisserie.</i>	
Veal medallion	\$21.50or.... Chicken medallions ...\$18.50 with following sauces:
<i>Marsala – shallots, marsala wine, veal demiglaze and mushrooms.</i>	
<i>Limone – lemon, capers, Pinot Grigio wine and artichokes.</i>	

Bambini – Children's menu

Spaghetti or Penne, cream sauce, butter and cheese, marinara, meat sauce, pesto.	\$8.50
Veal or chicken Parmigiana or Grilled Chicken	\$10.00
Pizza with tomato and cheese	\$9.50

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Cucina Moderna

Cucina Moderna is where the Classic cuisine meets the new seasonal Italian cuisine

Appetizers and Salads

Gnocchi Tartufati	\$9.50
<i>Yukon gold potato gnocchi with sundried tomatoes, pine nuts, mushrooms, greens and truffle oil.</i>	
Carpaccio di Salmone	\$8.50
<i>Thinly sliced home cured salmon served with onions, capers and olive oil.</i>	
Carpaccio di manzo	\$8.50
<i>Thinly sliced beef tenderloin served with olive oil, capers and shaved parmigiano.</i>	
Speck con pepato	\$8.50
<i>Smoked Prosciutto from Alto Adige with black peppercorn hard goat cheese.</i>	
Insalata di rucola	\$7.50
<i>Home grown arugala with toasted almonds, gorgonzola and pears.</i>	

Paste, Risotti e Ravioli (served with house salad)

Ravioli di granchio	\$19.50
<i>Crab meat ravioli in a delicate lemon, capers, pepper and artichoke sauce.</i>	
Cannelloni alla Bolognese	\$16.50
<i>Ricotta filled pasta tubes baked in the oven with meat sauce and mozzarella cheese.</i>	
Risotto del giorno	market price
<i>Imported risotto Arborio of the day.</i>	
Fettuccine Primavera	\$15.50
<i>A medley of fresh vegetables with oil, garlic & toasted bread crumbs served over a bed of fettuccine.</i>	

Pietanze (Served with house salad, vegetable and potato or side of pasta.)

Salmone	\$19.50
<i>Grilled Atlantic salmon served with a lemon caper sauce.</i>	
Tonno	\$20.50
<i>Abi tuna grilled rare served over a plate of spaghetti puttanesca or with vegetable and potato.</i>	
Filetti di Manzo	\$20.50
<i>Sliced Black Angus beef "Teres Major" served with a marsala mushroom sauce.</i>	
Scottadito d'agnello	\$21.50
<i>Mini grilled lamb chops served with balsamic vinegar emulsion and olive oil.</i>	