

## Appetizers:

\*\*\*Basket of bread with olive oil \$4.00 per table\*\*\*

<b>Burrata</b> / soft stuffed mozzarella over greens with tomato jam. -----	\$16.00
<b>Bresaola</b> / thinly sliced cured filet mignon served with roasted peppers. -----	\$16.00
<b>Charcuterie Plate</b> / Cured meats and cheese with olive oil and fresh herbs.-----	\$18.00
<b>Escargot</b> / Imported escargot in a delicate cream/garlic/sambuca sauce. -----	\$18.00
<b>Salmon rollatini</b> / Rolled smoked salmon with pesto cream cheese, over greens. ----	\$17.00
<b>Beets &amp; Kale&amp;Apples</b> / beets, kale, apples, creamy orange-sage dressing -----	\$16.00
<b>Caesar</b> / Trattoria special Caesar salad with anchovies.-----	\$14.00

### Pasta: (Angel hair, penne, fettuccine, spaghetti, gluten free penne, with house salad )

<b>Carbonara</b> / cream sauce, peas, ham and bacon, parmigiano. -----	\$28.00
<b>Michelangelo</b> /chicken, broccoli, sundried tomato, creamy garlic sauce -----	\$28.00
<b>Pomodoro</b> \$22.00, <b>Meat sauce</b> \$26.00, <b>Puttanesca</b> \$28.00, <b>Pesto</b> \$26.00, <b>Meat balls</b> \$26.00	
<b>Triple Lobster Ravioli</b> /ravioli, lobster meat, Brandy lobster sauce, wilted greens----	\$42.00
<b>Lobster Fra Diavola</b> /Lobster in a** <u>HOT&amp;SPICY</u> ** lobster sauce over pasta -----	\$42.00
<b>Pescatore</b> / shrimp, scallops and clams, roasted peppers in spicy marinara sauce. ----	\$32.00
<b>Manicotti</b> / filled with Meat sauce, ricotta cheese and mozzarella -----	\$30.00
<b>Risotto</b> / Risotto Arborio sauteed with Wild mushrooms and truffle oil <u>(vegetarian)</u> -----	\$30.00

## Main Courses

<b>Veal Chop</b> / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil. --	\$42.00
<b>Veal Medallions</b> \$35.00 or <b>Chicken</b> \$32.00 / <u>Marsala/ Puttanesca/Au Poivre sauce.</u>	
<b>Duck</b> /Lake Brome ½ duck, in a delicious sour cherry/brandy demiglaze -----	\$42.00
<b>Parmigianas</b> / <u>Veal \$35.00</u> or <u>Chicken \$30.00</u> or <u>EggPlant \$28.00</u> . Panko crust, tomato sauce and mozzarella	
<b>Mama's Chicken</b> / Marinated and slow braised half chicken in a wine sauce. -----	\$35.00
<b>The Tower</b> / panko crusted eggplant stack with mozzarella and pesto. -----	\$28.00
<b>Atlantic Salmon</b> /capers and white wine sauce -----	\$33.00

\*Special thanks to our product partners: Mazza Farms, Reinhart, Squash Valley, 3 Crows Farm, Stowe Seafood, Us Foods, Trattoria La Festa gardens, Evergreen Gardens, Vermont Salumi, Georgette Huffman Farm\*

\*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness\*\*\*

## Homemade Desserts

**Limoncello masterpiece ..... \$12.00**

*Graham cracker crust, limoncello pie, topped with limoncello curd, whipped cream and blueberry sauce*

**Apple creation of the day ..... \$12.00**

*Ask wait person (Strudel or pie or galette or cobbler)*

**Spicy Panettone bread pudding ..... \$12.00**

*Baked Panettone bread / custard pudding with vanilla ice cream and whipped cream*

**Chocolate Intensity ..... \$12.00**

*Dense flourless chocolate torte OR a chocolate layer cake served with chocolate ice cream.*

**Tiramisu' di Roma ..... \$12.00**

*Lady fingers soaked in espresso and Italian liquors, filled with a sweet mascarpone dessert cheese*

**Peanut Butter pie ..... \$12.00**

*One of the best and lite desserts, peanut butter/chocolate mousse pie*

**Tartufo alla Romana ..... \$12.00**

*Vanilla ice cream ball with chocolate ganache center, rolled in Oreo cookie crumbs*

## Homemade Liquid Desserts

Coffee Affogato– espresso, ice cream, Shaved chocolate \$9.00/with liquor ... \$15.00

Spanish Coffee – Coffee, Kalhua, brandy, whipped cream ..... \$15.00

Nutty Irishman – Coffee, Frangelico, Bailey, whipped cream ..... \$15.00

Coffee Amore – Brandy and Amaretto, coffee, whipped cream ..... \$15.00

Barolo Chinato – Spicy and aromatic Barolo dessert wine ..... \$20.00

1931 Pedro Ximenez – sherry amontillado “the best sherry in the world” ..... \$75.00

Balvinie Double wood – Best aged single malt scotch in Scotland .....\$20.00