

## Appetizers:

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

<b>Burrata</b> / soft stuffed mozzarella over greens with tomato & basil. -----	\$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>Duck Raviolone</b> / pan seared large duck ravioli with fresh grapes salsa -----	\$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>Baby Kale</b> / with toasted walnuts,red onions, creamy orange-sage dressing -----	\$15.00
<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> \$26.00, <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> ** creamy sauce over pasta -----	\$42.00
<b>Pescatore</b> / shrimp, scallops and clams, roasted peppers in spicy marinara sauce. ----	\$32.00
<b>Manicotti</b> of the day / -----	.Market Price
<b>Risotto</b> / butternut squash, roasted apple risotto, shaved parmigiano ( <u>vegetarian</u> ) -----	\$28.00

## Main Courses

<b>Veal Chop</b> / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil. --	\$42.00
<b>Veal Medallions</b> \$33.00 or <b>Chicken</b> \$30.00 / <u>Marsala/Limone/ Puttanesca/Au Poivre sauce.</u>	
<b>Duck</b> /roasted ½ duck, roasted garlic, shallots, sundried tomatoes, wine sauce-----	\$42.00
<b>Chicken Parmigiana</b> / Panko crusted chicken with tomato sauce and mozzarella. ----	\$30.00
<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> /oven roasted with cherry tomatoes/grapes, shallots 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

<b>Semifreddo</b> .....	<b>\$12.00</b>
<i>Classic almond semifreddo/frozen mousse made with amaretti and Luxardo cherries</i>	
<b>Il Limocello</b> .....	<b>\$12.00</b>
<i>Graham craker crust, limoncello pie, topped with limoncello curd, whipped cream and blueberry sauce</i>	
<b>Chocolate Intensity</b> .....	<b>\$12.00</b>
<i>Dense flourless chocolate torte served with ice cream.</i>	
<b>Nutella chocolate pie</b> .....	<b>\$12.00</b>
<i>Patty's special Chocolate Nutella cream pie, whipped cream and chocolate shavings</i>	
<b>Patty's famous Summer Peaches</b> .....	<b>\$12.00</b>
<i>A summer classic, pastry shortcake with sliced peaches in a chianti sauce, whipped cream</i>	
<b>Tiramisu' di Roma</b> .....	<b>\$12.00</b>
<i>Lady fingers soaked in espresso and Italian liquors, filled with a sweet mascarpone dessert cheese</i>	
<b>Peanut Butter pie</b> .....	<b>\$12.00</b>
<i>One of the best and lite desserts, peanut butter/chocolate mousse pie</i>	
<b>Tartufo alla Romana</b> .....	<b>\$12.00</b>
<i>Vanilla ice cream ball with chocolate ganache center, rolled in Oreo cookie crumbs</i>	

## **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