

Appetizers:

Basket of bread with olive oil \$3.00

Burrata / soft stuffed mozzarella over greens with tomato & basil. -----	\$15.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers. -----	\$16.00
Charcuterie Plate / Cured meats and cheese with olive oil and fresh herbs. -----	\$16.00
Duck Raviolone / pan seared large duck ravioli with fresh grapes salsa -----	\$17.00
Escargot / Imported escargot in a delicate cream/garlic/sambuca sauce. -----	\$17.00
Salmon rollatini / Rolled smoked salmon with pesto cream cheese, over greens. -----	\$16.00
Arugala / our arugala with oranges and olives, in a lemon/olive oil dressing. -----	\$14.00
Caesar / Trattoria special Caesar salad with anchovies. -----	\$14.00

Add to salad: chicken or Salmon or shrimp -----\$16.00

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

Carbonara / cream sauce, peas, ham and bacon, parmigiano. -----	\$26.00
Portofino / grilled chicken, pesto and sundried tomatoes. -----	\$26.00
Pomodoro \$20.00, Meat sauce \$26.00, Puttanesca \$26.00, Pesto \$26.00, Meat balls \$26.00	
Pescatore / large shrimp, scallops and clams, roasted peppers in spicy marinara sauce. -----	\$28.00
Manicotti of the day / \$.Market Price	
Zucchini ribbons / zucchini ribbons, olives, artichoke, roasted pepper sauce. <u>(vegetarian)</u> -----	\$25.00

Main Courses

Veal Chop / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil. --	\$39.00
Veal Medallions \$30.00 or Chicken \$28.00 / <u>Marsala/Limone/ Puttanesca/Au Poivre</u> sauce.	
Chicken Parmigiana / Panko crusted chicken with tomato sauce and mozzarella. ----	\$27.00
Mama's Chicken / Marinated and slow braised half chicken in a wine sauce. -----	\$30.00
The Tower / panko crusted eggplant stack with mozzarella and pesto. -----	\$25.00
Salmon / Atlantic salmon with a pesto glaze and tomato/balsamic salad topping. -----	\$30.00
Halibut / Potato crusted California Halibut fillet with a fresh peas sauce. -----	\$30.00

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

Semifreddo	\$10.00
<i>Classic almond semifreddo/frozen mousse made with amaretti and Luxardo cherries</i>	
Il Limocello	\$10.00
<i>Graham craker crust, limoncello pie, topped with limoncello curd, whipped cream and blueberry sauce</i>	
Chocolate Intensity	\$10.00
<i>Dense flourless chocolate torte served with ice cream.</i>	
Nutella chocolate pie	\$10.00
<i>Patty's special Chocolate Nutella cream pie, whipped cream and chocolate shavings</i>	
Patty's famous Summer Peaches	\$10.00
<i>A summer classic, pastry shortcake with sliced peaches in a chianti sauce, whipped cream</i>	
Tiramisu' di Roma	\$10.00
<i>Lady fingers soaked in espresso and Italian liquors, filled with a sweet mascarpone dessert cheese</i>	
Peanut Butter pie	\$10.00
<i>One of the best and lite desserts, peanut butter/chocolate mousse pie</i>	
Tartufo alla Romana	\$10.00
<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 ...	\$14.00
Spanish Coffee – Coffee, Kalhua, brandy, whipped cream	\$14.00
Nutty Irishman – Coffee, Frangelico, Bailey, whipped cream	\$14.00
Coffee Amore – Brandy and Amaretto, coffee, whipped cream	\$14.00
Vin Santo – Oldest Italian dessert wine, taste of almonds and caramel	\$15.00
Moscato D'Asti – Ultimate moscato dessert wine from Asti	\$15.00
Barolo Chinato – Spicy and aromatic Barolo dessert wine	\$20.00
Balvinie Double wood – Best aged single malt scotch in Scotland	\$20.00