

Dear friends and Patrons, We will be doing take out, outside dinner and inside dinner. In order for this system

To work is going to require your HELP by placing take out orders from 12 to 3 Pm daily, last order is 3 pm!. Curb side pick up will be between 4:30 and 6 Pm. Thank you for your help and patience.

Appetizers (Family 5 to 6 servings)

Single Family

Burrata / soft stuffed mozzarella over greens with tomato & basil. -----	\$15.00	\$60.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers. -----	\$15.00	\$60.00
Charcuterie Plate / Cured meats and cheese with olive oil and fresh herbs. -----	\$16.00	\$65.00
Duck Raviolone / pan seared large duck ravioli with fresh grapes salsa	\$16.00	
Escargot / Imported escargot in a delicate cream/garlic/sambuca sauce.....	\$15.00	
Salmon rollatini / Rolled smoked salmon with pesto cream cheese, over greens. -----	\$15.00	\$70.00
Arugala / our arugala with oranges and olives, in a lemon/olive oil dressing. -----	\$12.00	\$50.00
Caesar / Trattoria special Caesar salad with anchovies. -----	\$12.00	\$50.00

Add to Caesar salad : Skirt steak or 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	\$100.00
Portofino / grilled chicken, pesto and sundried tomatoes. -----	\$26.00	\$100.00
Pomodoro \$20.00, Meat sauce \$26.00, Puttanesca \$26.00, al Pesto \$26.00, Meat balls -----	\$26.00	\$100.00
Pescatore / large shrimp, scallops and clams, roasted peppers in spicy marinara sauce. -----	\$28.00	\$120.00
Manicotti of the day / \$.Market Price		
Zucchini ribbons / zucchini ribbons, olives, artichoke, roasted pepper sauce. <u>(vegetarian)</u>	\$25.00	

Main Courses (with salad and vegetable & potato)

Veal Chop / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil. -----	\$39.00	
<u>Veal Medallions \$30.00</u> or <u>Chicken \$28.00</u> / Marsala/Limone/ Puttanesca/Au Poivre sauce.		
Chicken Parmigiana / Panko crusted chicken with tomato sauce and mozzarella. -----	\$27.00	\$110.00
Mama's Chicken / Marinated and slow braised half chicken in a wine sauce. -----	\$29.00	\$120.00
The Tower / panko crusted eggplant stack with mozzarella and pesto. -----	\$25.00	\$100.00
Salmon / Atlantic salmon with a pesto glaze and tomato/balsamic salad topping.....	\$29.00	
Halibut / Potato crusted California Halibut fillet with a fresh peas sauce.....	\$31.00	

Homemade Desserts

Tortoni alla Patty **\$9.00**

Classic almond semifreddo/frozen mousse made with amaretti and Luxardo cherries

Limocello masterpiece **\$9.00**

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

Chocolate Intensity **\$9.00**

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

Nutella chocolate pie **\$9.00**

Patty's special Chocolate Nutella cream pie, whipped cream and chocolate shavings

Strawberry/Rhubarb **\$9.00**

A summer classic, Puff pastry filled with fresh strawberry/Rhubarb, whipped cream

Tiramisu' di Roma **\$9.00**

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

Peanut Butter pie **\$9.00**

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

Tartufo alla Romana **\$9.00**

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