

## Appetizers:

\*\*\*Basket of Tribeca Bakery bread, homemade garlic butter \$4.50 per table, refills \$2.00\*\*\*

<b>Burrata</b> / soft stuffed mozzarella over greens, Tuscan olive oil -----	\$18.00
<b>Bresaola</b> / thinly sliced cured filet mignon served with roasted peppers. -----	\$18.00
<b>Charcuterie Plate</b> / Imported meats and cheese with olive oil and fresh herbs. -----	\$20.00
<b>Escargot</b> / Imported escargot in a zesty oil/garlic/sambuca sauce. -----	\$20.00
<b>Bruschetta del giorno</b> / Tribeca bread with topping of the day -----	\$18.00
<b>Arugala di casa</b> /Our own arugala, olive oil/lemon/tomato, parmigiano shavings ----	\$19.00
<b>Caesar</b> / Trattoria special Caesar salad with anchovies. -----	\$15.00

### Caesar salad & grilled shrimp \$27.00 or grilled chicken \$27.00

Pasta: (Angel hair, penne, fettuccine, spaghetti, (gluten free penne \$2.00), with house salad

<b>Carbonara</b> / cream sauce, peas, ham and bacon, parmigiano. -----	\$32.00
<b>Michelangelo</b> /chicken, broccoli, sundried tomato, creamy garlic sauce -----	\$32.00
<b>Pomodoro</b> \$25.00, <b>Meat sauce</b> \$28.00, <b>Puttanesca</b> \$30.00, <b>Pesto</b> \$30.00, <b>Meat balls</b> \$30.00	
<b>Scampi</b> / large shrimp sauteed with trattoria Scampi/wine sauce -----	\$33.00
<b>Pescatore</b> / shrimp, scallops and clams, roasted peppers in spicy marinara sauce. ----	\$36.00
<b>Ravioli ai funghi</b> / Wild mushroom homemade ravioli over wilted greens -----	\$34.00
<b>Manicotti del giorno</b> / stuffed manicotti pasta, chef choice of the day -----	\$33.00

## Main Courses

<b>Veal Chop</b> / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil. --	\$47.00
<b>Veal Medallions \$35.00 or Chicken \$33.00</b> / <u>Marsala/ Puttanesca/Au Poivre/Lemon sauce</u>	
<b>Duck</b> /Lake Brome ½ duck, in a delicious sour cherry /brandy demiglaze -----	\$47.00
<b>Parmigianas :</b> <u>Veal \$35.00</u> or <u>Chicken \$33.00</u> or <u>EggPlant \$32.00.</u> w/pasta tomato sauce and mozzarella	
<b>Mama's Chicken</b> / ***Mamma Annita half chicken in a wine sauce***. -----	\$37.00
<b>The Tower</b> / Crispy eggplant stack stuffed with fresh tomato, mozzarella and pesto. -	\$34.00
<b>Atlantic Salmon</b> /grilled Atlantic salmon with fresh garden basil/pesto -----	\$36.00

\*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

At Trattoria we take a lot of pride in our homemade desserts. They are invented and crafted by our partner Chef Patty Hammer. Patty 's desserts reflect a true passion for great endings, what is most incredible are the flavors and the combinations. It will truly end a great dinner.

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

*A silky limoncello custard topped with a citrusy limoncello curd, layered on a toasted graham cracker crust finally topped with a dash of homemade whipped cream and a dollop of our amazing blueberry sauce. Scents of lemon and blueberries with dominate this extremely light but complex dessert.*

### **Rhubarb and strawberry ..... \$12.00**

*This is early summer season creation of what you can do with rhubarb. Chef Patty makes a compote of rhubarb and fresh strawberries lightly seasoned with lemon/peach scent. The compote is finally placed on the sweet platform that varies from Angel food cake to pastry cups or Panettone bread pudding. If you love rhubarb this is the time of the year to order it. Ask wait person for type of platform*

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

*This is a classic rendition of chocolate flourless torte. What makes this dessert exceptional are the nuances created by the different chocolates used in the making. The flavor is very chocolaty and not too sweet, the color is silky brown chocolate color and the texture is light and chewy that dissolves quickly in your mouth. If you have a little red wine left in your glass try the combination, it's sublime.*

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

*Classic Italian dessert duplicated by every restaurant in the world. We are sticking to it's original recipe from Rome. This dessert is made 24 hours earlier so it's ingredients can sit together, the lady fingers will get soft and soggy and with the espresso mascarpone layering you will achieve an amazing combination of flavors.*

### **Nutella Chocolate cream .....\$12.00**

*On her last trip to Italy pre-Covid Patty discovered Nutella. The hazelnut flavors of this chocolate cream allows You to create a "semifreddo" type of dessert that leads a class of it's own, Light & delicate, unequivocally great.*

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

*This dessert it's loved by all but children particularly. It's made with premium vanilla icecream , a homemade chocolate ganache center, then gently rolled in Oreo dust before it's second freeze. It's served in quarters with gentle amount of whipped cream, a drizzle of cholate sauce and dusting of cholate shavings. One of a kind.*

## 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 .....\$**