

Appetizers:

Basket of Tribeca Bakery bread, homemade garlic butter \$5.00 per table

Burrata / soft stuffed mozzarella over greens, Tuscan olive oil -----	\$19.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers. -----	\$19.00
Charcuterie Plate / Imported meats and cheese with olive oil and fresh herbs. -----	\$22.00
Salmon carpaccio / smoked salmon thinly sliced served with capers and olive oil.-----	\$21.00
Bruschetta del giorno / Tribeca bread with topping of the day -----	\$18.00
Summer Salad /Chilled sesame <u>crusted Ahi Tuna</u> over arugula, Maple Sesame dressing -----	\$24.00
Caesar / Trattoria special Caesar salad with anchovies. -----	\$17.00
<u>Caesar or Summer salad w/ shrimp \$35.00 or chicken \$35.00 or salmon \$37.00 or AhiTuna \$40.00</u>	

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

Lobster Ravioli / Fresh Ravioli filled with Maine Lobster meat in a lobster brandy tarragon sauce --	\$45.00
Carbonara / cream sauce, peas, ham and bacon, parmigiano. -----	\$34.00
Pomodoro \$28.00, Meat sauce \$32.00, Puttanesca \$32.00, Pesto \$32.00, Meat balls \$32.00	
Scampi / large shrimp sauteed with trattoria Scampi/wine sauce-----	\$36.00
Pescatore / shrimp, scallops and clams, roasted peppers in spicy marinara sauce. -----	\$38.00
Fettuccine con funghi / wild mushroom, garlic & shallots, wilted greens, touch of pesto -----	\$34.00
Manicotti del giorno / stuffed manicotti pasta, chef choice of the day -----	\$36.00

Main Courses served with vegetable and potato of the day

Veal Chop / 16 oz veal chop served with Porcini mushrooms demiglaze/truffle oil.-----	\$50.00
Veal Medallions\$37.00 or Chicken\$36.00 / <u>Marsala/ Puttanesca/Au Poivre/Lemon sauce</u>	
Duck /Lake Brome ½ duck, in a delicious sour cherry /brandy demiglaze-----	\$50.00
Lamb Ossobuco / slow braised Lamb shank with balsamic fresh mint demiglaze-----	\$48.00
Pollo in padella / Pan seared Statler chicken breast over wild mushroom risotto, porcini sauce-----	\$40.00
Parmigianas : <u>Veal\$37.00</u> or <u>Chicken\$36.00</u> or <u>Egg Plant\$34.00</u> .(with pasta)	
Mama's Chicken / ***Mama Annita half chicken slow cooked in a wine sauce***. -----	\$40.00
The Tower / Crispy eggplant stack stuffed with fresh tomato, mozzarella and pesto. -----	\$36.00
Salmon / Atlantic salmon poached in delicate wine/seafood broth sauce, fresh herbs -----	\$38.00

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, the combinations and lightness

****Chef Patty's Amaretti cheese cake -----\$13.00**

Truly a masterpiece for the cheesecake connoisseur, extremely light vanilla cheesecake set over gentle layer of crushed amaretti cookies, it has lightness, elegance, subtle nutty flavor, amazing mixture.

Limoncello masterpiece -----\$13.00

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.

Classic Apple Strudel..... \$13.00

One of Chef Patty favorite desserts, a delicate strudel made of thin pastry dough, filled with apple slices marinated in sugar, cinnamon and nutmeg, baked to golden a color, served warm with ice cream.

Chocolate Intensity ----- \$13.00

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 ----- \$13.00

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 in advance 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 ----- \$13.00

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 ----- \$13.00

This dessert it's loved by all but children particularly. It's made with premium vanilla ice cream, 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
- Balvinie Double wood single Malt scotch \$20.00
- Barolo Chinato – the only dessert Barolo in the world \$20.00
- Amarone Dolce – the only dessert Amarone in the world \$20.00
- Visciole – the only Morello wild sour cherry dessert wine in the world \$20.00
- 1931 Pedro Xjimenez cherry Amontillado (only 100 bottles in the world) \$5