

Appetizers:

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

Tuna Tartare / Ahi Tuna, anchovies, capers and lemon, served over grilled bread	\$20.00
Burrata / soft stuffed mozzarella over greens, Tuscan olive oil	\$20.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers.....	\$20.00
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.	\$20.00
Bruschetta / Tribeca bread with topping of the day	\$17.00
Summer Salad / greens, olives, cukes, tomatoes, carrots, feta, Italian dressing	\$18.00
Fantasia Salad / prosciutto, arugala, radicchio, gorgonzola, pomegranate dressing ...	\$20.00
Caesar salad / Trattoria special Caesar salad with Trattoria Caesar dressing	\$18.00
<u>Any Dinner salad w/ shrimp \$38.00 or chicken \$38.00 or salmon \$40.00, Tuna \$40.00</u>	

Pasta and Risotto: (with house salad)

Pasta: (Angel hair, penne, fettuccine, spaghetti, (gluten free penne \$3.00), with house salad

Pomodoro \$30.00, Meat sauce \$34.00, Hot & Spicy Puttanesca \$36.00

Pesto \$34.00, Meat balls \$36.00

Carbonara / Pasta with cream sauce, peas, ham and bacon, parmesan.	\$38.00
Scampi/ large shrimp sauteed with trattoria Scampi/wine sauce	\$38.00
Pescatore / shrimp, scallops and clams, roasted peppers in spicy marinara sauce.	\$40.00
Fettuccine con funghi / wild mushroom, garlic & shallots, wilted greens, pesto	\$36.00
Manicotti / stuffed manicotti pasta, chef choice of the day	\$36.00
Risotto Arborio / Risotto with Artichoke, asparagus, shaved asiago, olive oil	\$36.00
Lobster Ravioli / lobster ravioli, lobster brandy tarragon sauce and lobster meat	\$45.00

Main Courses: (with house salad) served with vegetable and potato of the day

Veal Chop / 16 OZ Veal chop, Porcini mushrooms, Shallots, demi glaze/truffle oil.....	\$50.00
Veal Medallions	\$38.00 or Chicken
Duck / Maple Leaf ½ duck, in a delicious orange-sour cherry demi glaze	\$50.00
Lamb Shank/ slow braised Lamb shank with balsamic fresh mint demi glaze.....	\$50.00
Parmigiana: <u>Veal\$38.00 or Chicken\$36.00 or Egg Plant\$34.00.</u> (with pasta)	
Mama's ½ Chicken / ½ roasted chicken with arancini and wild mushrooms	\$40.00
The Tower / Crispy eggplant stack stuffed with fresh tomato, mozzarella and pesto...\$36.00	
Salmon/Pan seared salmon, topped with pesto, bread crumbs, balsamic tomatoes....	\$38.00
Ahi Tuna/ Tuna steak grilled rare served over a <u>*Spicy Spaghetti</u> Puttanesca sauce....	\$38.00

Special thanks to our product partners: Mazza Farms, 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*****

Chef Patty's 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 lightness

Special Dessert of the day \$13.00

Please ask wait person for dessert special of the day

Chef Patty Peach upside down cake \$13.00

Sauteed Georgia peaches baked in a wonderful upside-down cake, served with ice cream

Trattoria cheesecake \$13.00

Lite vanilla cheesecake served with a wonderful cherry sauce.

Peanut butter pie \$13.00

Patty's classic homemade peanut butter mousse pie served with whipped cream and chocolate sauce.

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.

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.

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 chocolate sauce and dusting of chocolate 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

Vin Santo di Pantelleria best in the world \$20.00

Visciole – the only Morello wild sour cherry dessert wine in the world \$20.00