

Appetizers:

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

Tuna Tartare / Ahi Tuna, capers, olive oil & lemon, served over grilled bread	\$21.00
Burrata / soft stuffed mozzarella over greens, Tuscan olive oil, tomato jam	\$20.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers.....	\$22.00
Charcuterie Plate / Imported meats and cheese with olive oil and fresh herbs.....	\$23.00
Salmon carpaccio / smoked salmon thinly sliced served with capers and olive oil.	\$20.00
Bruschetta / Tribeca bread with topping of the day	\$18.00
Summer Salad / greens, olives, cukes, tomatoes, carrots, feta, Italian dressing	\$20.00
Fantasia Salad / prosciutto, arugala, radicchio, gorgonzola, pomegranate dressing ...	\$22.00
Caesar salad / Trattoria special Caesar salad with Trattoria Caesar dressing	\$17.00
<u>Any Dinner salad w/ shrimp \$36.00 or chicken \$36.00 or salmon \$38.00, Tuna \$38.00</u>	

Pasta and Risotto: (served with house salad)

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

**Pomodoro \$32.00, Smoked beef ragu \$38.00, Hot & Spicy Puttanesca \$36.00
Pesto \$36.00, Meat balls \$36.00**

Carbonara / Pasta with cream sauce, peas, ham and bacon, parmesan.	\$36.00
Scampi/ large shrimp sauteed with trattoria Scampi/wine sauce	\$38.00
Pescatore / shrimp, scallops and clams, roasted peppers in spicy marinara sauce.	\$42.00
Fettuccine con funghi / wild mushroom, garlic & shallots, wilted greens, pesto	\$36.00
Manicotti / stuffed manicotti pasta, chef choice of the day	\$38.00
Risotto Arborio / Risotto with Artichoke, asparagus, shaved asiago, olive oil	\$37.00
Lobster Ravioli / lobster ravioli, lobster brandy tarragon sauce and lobster meat	\$45.00

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

Veal Chop / 16 OZ Veal chop, Porcini mushrooms, Shallots, demi glaze/truffle oil.....	\$52.00
Veal Medallions	\$38.00 or Chicken
Duck / Maple Leaf ½ duck, in a delicious orange-sour cherry demi glaze	\$52.00
Lamb Shank/ slow braised Lamb shank with balsamic fresh mint demi glaze.....	\$52.00
Parmigiana: <u>Veal\$38.00 or Chicken\$38.00 or Egg Plant\$36.00.</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...\$38.00	
Salmon/ Grilled salmon, topped with a cucumber lemon/ fresh herbs salad	\$39.00
Ahi Tuna/ Tuna steak grilled rare served over a *Spicy Spaghetti Puttanesca sauce....	\$39.00
Cod / Baked Cod/Italian bread crumbs, pickled onions, lemon vinaigrette.....	\$39.00

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*****

