

Winter & Spring Menu 2023/2024

Appetizers:

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

Escargot a la Romana / Classic Escargot in a butter/garlic/sambuca sauce over bread	\$23.00
Burrata / soft stuffed mozzarella over greens, Tuscan olive oil	\$20.00
Bresaola / thinly sliced cured filet mignon served with roasted peppers.....	\$21.00
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 / Tribeca bread with topping of the day	\$17.00
Winter Salad /winter greens mix, beets/apples/gorgonzola, sesame/maple dressing	\$20.00
Fantasia Salad / prosciutto chips, arugala, radicchio, feta, 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 / bay scallops, baby shrimp, mussels,clams,squid, spicy marinara sauce.	\$40.00
Fettuccine con funghi / wild mushroom, garlic & shallots, wilted greens, pesto	\$38.00
Manicotti / stuffed manicotti pasta, chef choice of the day	\$38.00
Risotto Arborio / Risotto with Artichoke, asparagus, shaved asiago, olive oil	\$38.00
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	\$36.00 / <u>**Marsala/ Puttanesca/Au Poivre/Lemon sauce**</u>
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	
Parmigianas: <u>Veal\$38.00</u> or <u>Chicken\$36.00</u> or <u>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...	\$38.00	
Salmon/Pan seared, butter/shallots/tomatoes, chopped spinach	\$38.00	
Ahi Tuna/ Tuna steak grilled rare served over a <u>*Spicy Spaghetti</u> Puttanesca sauce....	\$39.00	
Cod /Baked Cod/Italian bread crumbs,pickled onions,lemon vinegairrette	\$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***