







## i CLASSiCi








Caesar Salad	12
Eggplant Parmesan 	13
Calamari Fritti <i>marinara</i> 	13
Bruschetta  	11
Prosciutto di Parma 4 oz.  	16
Mixed Garden Salad   	10

## PREFERITO Di La Trattoria



Vitello Tonnato  	16
<i>Roasted veal thinly sliced, tuna mayonnaise, arugula, capers, artichoke, sun dried tomato.</i>	
Pizza La Trattoria	14
<i>Prosciutto, Feta, tomato, arugula, Kalamata olives.</i>	
Burrata di Buffalo & Tomato  	15
<i>Cherry, plum, grape tomato medley, arugula, basil oil, cold tomato broth.</i>	
Shrimp & Polenta 	18
<i>Zoodles, sun dried tomato, anchovies oil, basil</i>	

## Di PASTA

### i CLASSiCi served with homemade spaghetti

Frutti di Mare 	32
<i>Fish, shrimp and Squid, Marinara sauce.</i>	
Gamberetti	32
<i>Shrimps, white wine, garlic, butter, parsley.</i>	
Tartufo 	29
<i>White button mushrooms, creamy truffle sauce, Parmesan Reggiano, parsley dressing.</i>	
Puttanesca 	26
<i>Marinara sauce, olives, capers, anchovies and chili peppers.</i>	
Carbonara	27
<i>Creamy carbonara made with pancetta, garlic, parsley, cream and Parmesan Reggiano.</i>	
Polpetta Marinara 	28
<i>Chefs' secret recipe meatballs in marinara sauce</i>	
Zoodles Funghi di Portobello   	26
<i>Zucchini noodles, Pesto, sun dried tomato, (Optional) Parmesan Reggiano</i>	

## RiSOTTO



Risotto al Funghi  	15*	29
<i>Portobello, shiitake, white button, black truffle, mascarpone, Parmesan Reggiano.</i>		
Lobster Risotto	19*	38
<i>Caribbean rock lobster, sundried tomatoes, mascarpone, chives oil.</i>		

\* Half portion price

## SECONDi

Gnocchi di Patate a la Gorgonzola 	26
<i>Potato dumpling, Broccoli, Gorgonzola cream.</i>	
Add Shrimp	12
Cannelloni of Snapper	34
<i>Pancetta, ricotta, pesto, tomato, parmesan cheese.</i>	
Lobster Ravioli	19* 38
<i>Lobster, Mascarpone, Garlic, spinach, Lobster bisque, Parmesan Reggiano.</i>	
Short rib & Foie Grass Ravioli	18* 36
<i>braised beef short rib, foie gras, mushroom, spinach, roasted Portobello &amp; parmesan cheese, truffle-balsamic dressing and mushroom sauce.</i>	













## PESCE served with one side dish

Atlantic Salmon 	34
<i>Grilled, Lemon Herb Butter sauce.</i>	
Seabass Filet	34
<i>Pomodori Crust, Smoked butter sauce.</i>	
Shrimp Casserole "La Capocuoco" 	36
<i>all-time favorite!! Out of the oven with Gorgonzola.</i>	

## CARNE served with one side dish

### All our steaks are USDA certified Angus from our Charcoal grill



Crown Royal Pork Chop 12 oz.  	32
<i>Big and Juicy till the bone.</i>	
Flat Iron Steak 10 oz.  	42
<i>Second most tender cut available.</i>	
Tenderloin 8 oz.  	46
<i>Center Cut perfectly spiced and grilled.</i>	
Rib-eye 12 oz.  	52
<i>No explanation needed!!</i>	
Veal Cheeks "Mia Nonna"  	43
<i>Classically braised, Grandmothers recipe.</i>	
Whole rack of Lamb  	49
<i>Marinated and grilled to perfection.</i>	
Italian Classic Parmigiana	29/31
<i>Chicken or Veal.</i>	




## SIDES

Sautéed Mushrooms	French Fries
Potato Gratin	Creamed Spinach
Mixed Salad	Broccoli
Polenta Fries	Spaghetti Marinara
Spaghetti Garlic Olive oil	

## SAUCES

Red wine	Smoked butter
Peppercorn	Garlic butter
Chimichurri	

All prices are in USD and excluded of government taxes

 = Gluten Free,  = Lactose Free,  = Vegetarian

Please inform our service staff in case of any possible allergies