

APPETIZERS

GARLIC KNOTS

"OUR FAMOUS"

FRESH GARLIC, PARMESAN, ITALIAN SEASONING, EVOO, SUNDAY SAUCE FOR DIPPING 8

BRUSCHETTA

HEIRLOOM GRAPE TOMATO, GARLIC, EVOO, GRILLED TUSCAN BREAD 10

HOUSE ANTIPASTO

CURED MEATS, ITALIAN CHEESES, MARINATED VEGETABLES 17

MAMA'S MEATBALLS

BEEF, VEAL, PORK, SHAVED PARM, SUNDAY SAUCE (GF) \$4 EACH

FRIED CALAMARI

LIGHTLY BREADED, LEMON, SPICY TOMATO SAUCE 15

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH MOZZARELLA, BASIL, SHAVED PARM, TOMATO SAUCE \$4 EACH

ITALIAN ROAST PORK

SEASONED ROASTED PORK, BROCCOLI RABE, PROVOLONE 13

SAUTÉED MUSSELS

SPICY TOMATO OR WHITE WINE, GARLIC AND HERBS 16

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA, SUNDAY SAUCE & MASCARPONE 10

BEVERAGES

SAN PELLEGRINO ITALIAN SODA

BLOOD ORANGE GRAPEFRUIT LEMON ORANGE POMEGRANATE & ORANGE

MEXICAN COCA-COLA

SHANGRI LA BREWED ICED TEA

BOYLANS DIET COLA

ARTISIAN WATER

HALF LITER STILL 4 / SPARKLING 4

\$3

SALADS

ADD GRILLED CHICKEN 3
ADD PROSCIUTTO 3 / ADD SHRIMP 4

CEASAR

ROMAINE, SHAVED PARM, CROUTONS, ANCHOVIES, CREAMY CAESAR DRESSING 11

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL, FIG COMPOTE, PROSCIUTTO 16

MIXED GREEN SALAD

SEMI SUN-DRIED TOMATOES, ITALIAN OLIVES, RED ONIONS, SPRING MIX, CABERNET VINEGAR, EVOO 11

CAPRESE

FIOR DI LATTE MOZZARELLA, HEIRLOOM CHERRY TOMATOES, BASIL, ROASTED RED PEPPERS, EVOO, AGED BALSAMIC 12

TUNA

SICILIAN TUNA, ROMAINE, CANNELLINI BEANS, RED ONION, TOMATOES, RED WINE VINEGAR, EVOO 14

EGGPLANT TOWER

GRILLED EGGPLANT, HEIRLOOM CHERRY TOMATOES, FRESH MOZZARELLA & PROSCIUTTO, BALSAMIC REDUCTION, EVOO 16

APRICOT & WALNUT

DRIED APRICOT, WALNUTS, GORGONZOLA, SPRING MIX, BALSAMIC VINAIGRETTE 12

BEET & GOAT CHEESE

BEETS, GOAT CHEESE, WALNUTS, BABY ARUGULA, BALSAMIC VINAIGRETTE 14

FRITTO MISTO

LIGHTLY FRIED SHRIMP, SCALLOPS, CALAMARI, BABY ARUGULA, SHAVED PARMESAN, GRAPE TOMATOES, FRESH LEMON, EVOO 20

SIDES

ROASTED BROCCOLI FLORETS

PANCETTA, EVOO, GARLIC 7

TUSCAN BEAN

WHITE BEANS, RED PEPPER FLAKES, CHERRY TOMATOES, ROSEMARY, EVOO, PARMESAN CHEESE 8

ROSEMARY ROASTED GARLIC POTATOES & CARROTS 6

GRILLED POLENTA

MEAT SAUCE 9 WILD MUSHROOM & TRUFFLE 8
BROCCOLI RABE & SAUSAGE 7

BRICK OVEN MOZZARELLA STUFFED GARLIC BREAD SUNDAY SAUCE 6

PASTA

ALL PASTAS SERVED WITH A VILLAGE SALAD

TORTELLINI TOSCANA

FRESH TORTELLINI, PARMESAN CREAM, ASPARAGUS TIPS, MUSHROOMS & PROSCIUTTO 20

FRUTTA DI MARE

JUMBO SHRIMP, SCALLOPS, CHOPPED CLAMS, CALAMARI, MUSSELS, FRESH SPAGHETTI, TOMATO SAUCE 25 (ADD PEPPERONCINO PASTE+1)

CACIO E PEPE

FRESH SPAGHETTI, CRACKED BLACK PEPPER, BUTTER, GRANA PADANA, PECORINO 20

LOBSTER RAVIOLI

WITH SCALLOPS, VODKA SAUCE 25

GNOCCHI SORRENTINO

HANDMADE, FRESH MOZZARELLA, PESTO, TOMATO SAUCE 20

PAPPARDELLE MEAT SAUCE

WIDE EGG PASTA, SUNDAY MEAT SAUCE, FRESH RICOTTA 21

MOLISANO

RIGATONI, SAUSAGE, BROCCOLI RABE, GARLIC, EVOO 22 (ADD PEPPERONCINO PASTE +1)

FETTUCCINI ALFREDO

FETTUCCINI, PARMESAN CREAM SAUCE 20
CHICKEN 22 SHRIMP 24

SPAGHETTI & MEATBALLS

FRESH SPAGHETTI, OUR MAMA'S MEATBALLS 22

RISOTTO DEL CAMPO

RADICCHIO, GORGONZOLA, ZUCCHINI 20
CRUMBLED SAUSAGE 22 SHRIMP 24

PAPPARDELLE PROCACCINI

WIDE EGG PASTA, GARLIC, SHALLOTS, CRIMINI MUSHROOMS, TRUFFLE OIL, PARMESAN CHEESE 21
ADD SAUSAGE +2

SPAGHETTI VONGOLE

FRESH CLAMS, PANCETTA, RED CHILI FLAKES, EVOO, GARLIC 22

SOUP

TORTELLINI & SPINACH

CHEESE TORTELLINI, SPINACH, CRACKED EGG STRACCIATELLA 6

PASTA "FAZOO"

PANCETTA, GARLIC, KIDNEY BEANS, FRESH PASTA, PARMESAN, EVOO 7

ITALIAN SPECIALTIES

ALL ITALIAN SPECIALTIES SERVED WITH A VILLAGE SALAD / YOUR CHOICE OF: PASTA OR VEGETABLE OF THE DAY AND ROASTED FINGERLING POTATOES

MARSALA

CRIMINI MUSHROOMS, CREAMY MARSALA DEMIGLAZE. CHICKEN 24 VEAL 27

SALTIMBOCCA

PROSCIUTTO DI PARMA, SPINACH, FRESH MOZZARELLA, COGNAC DEMI-GLAZE. CHICKEN 24 VEAL 27

PARMESAN

BREADED, PAN FRIED, FRESH MOZZARELLA, TOMATO SAUCE. CHICKEN 24 VEAL 27
EGGPLANT 20 SHRIMP 25

PIZZAOILA

CRUSHED TOMATOES, ONION, PEPPERS, MUSHROOMS & GARLIC.
CHICKEN 24 VEAL 27 SALMON 28 PORK 22

SCAMPI

SUNDRIED TOMATOES, CAPERS, LEMON, WHITE WINE, GARLIC.
CHICKEN 24 VEAL 27 SHRIMP 25 SALMON 28

"MEATLESS" MEATBALLS

TUSCAN BREAD DUMPLINGS, GARLIC, EGG, PARMESAN, PARSLEY, TOMATO SAUCE 18

MILANESE

BREADED AND PAN FRIED CUTLETS.
CHICKEN 24 VEAL 27

FRENCHED LAMB CHOPS

ROSEMARY PARMESAN CRUSTED OR MARINATED FIRE GRILLED, MINT CHIMMICHURRI 30

CATCH OF THE DAY PUTTANESCA

"UMIDO AL FORMO" OVEN STEAMED, GARLIC, ANCHOVIES, RED PEPPER FLAKES, OLIVES, CAPERS, CRUSHED TOMATOES, ROASTED POTATOES 28

STUFFED CHICKEN OR VEAL

CHICKEN BREAST OR VEAL STUFFED WITH PROSCIUTTO, SPINACH, SUNDRIED TOMATOES, GORGONZOLA. CHICKEN 26 VEAL 28

CHILDREN'S

10 & UNDER • INCLUDES CHOICE OF: APPLE JUICE OR MILK GELATO FOR DESSERT

- RIGATONI ALFREDO
- SPAGHETTI & MEATBALLS
- KIDS PIZZA

- BAKED CHICKEN NUGGETS
- CHEESE TORTELLINI BUTTER AND CHEESE

\$9

PIZZA

SMALL 15 / LARGE 20

TOPPINGS

\$3 / \$4

- ANCHOVIES
- PEPPERONI
- MEATBALLS
- SAUSAGE
- N'DUJA

\$2 / \$3

- ONIONS
- PEPPERS
- OLIVES
- MUSHROOMS
- GARLIC
- SPINACH
- LONG HOTS

PROCACCINI MORTADELLA PIE

SMALL 18 / LARGE 24

IMPORTED AGED SHARP PROVOLONE, THINLY SLICED ROSEMARY ROASTED POTATOES, N'DUJA

SPECIALTY PIZZAS

SMALL/LARGE SIZES

VODKA

FRESH MOZZ, VODKA SAUCE, GRILLED CHICKEN, PARSLEY 18/24

FOUR CHEESE

FRESH MOZZ, RICOTTA, GORGONZOLA, PROVOLONE, HEIRLOOM CHERRY TOMATOES, BASIL 17/23

MARGHERITA PGI

BURRATA, TOMATO SAUCE, EVOO, BASIL 16/23

BRICK OVEN FLAT BREADS

PIZZAIOLO CREATION OF THE SEASON 12

ARUGULA, GORGONZOLA, PROSCIUTTO, FIG COMPOTE 12

RUSTIC ORGANIC CRUSHED TOMATO, EVOO, GRATED PARMESAN CHEESE, FRESH ROASTED GARLIC, OREGANO 10

CRIMINI MUSHROOMS, WHITE TRUFFLE OIL, AGED PROVOLONE, SEA SALT, PARSLEY 11

LUNCH

SERVED MONDAY-FRIDAY 11:30-4

ARTISAN SANDWICHES

SERVED ON ARTISAN BREAD & SIDE OF THE DAY

HOT

PARMESAN

CHICKEN 12 VEAL 13
EGGPLANT 11
MEATBALL 12

SAUSAGE, PEPPER & ONION 12

ROAST PORK

SEASONED ROAST PORK,
BROCCOLI RABE,
PROVOLONE 13

GRILLED VEGETABLE

FRESH MOZZARELLA,
ROASTED RED PEPPERS,
SUN DRIED TOMATO,
PESTO 11

TUSCAN CHICKEN

GRILLED CHICKEN
BREAST, FRESH
MOZZARELLA, ROASTED
RED PEPPERS, SEMI SUN
DRIED TOMATO,
BALSAMIC
VINAIGRETTE 13

COLD

TUNA

SICILIAN TUNA, RED
BELL PEPPER, CELERY,
CARROTS, RED ONION,
SPRING MIX, TOMATO &
PEPERONCINO MAYO 14

CAPRESE

SLICED ORGANIC
TOMATO, FRESH
MOZZARELLA, SPRING
MIX, PESTO, BALSAMIC
VINEGAR 12
WITH PROSCIUTTO 14

ITALIAN

PROSCIUTTO,
SOPRESSATA,
PANCETTA,
PROVOLONE,
TOMATO,
RED ONION,
SPRING MIX,
EVOO, RED WINE
VINEGAR
& OREGANO 14

COFFEE BAR

AMERICANO 3

LATTE 5

ESPRESSO 3 / 5

MACCHIATO 4

AFFOGATO 6
SHOT OF ESPRESSO, GELATO

CAPPUCCINO 5

HOT TEA 3

COLD BREW 4

WE PROUDLY SERVE
COFFEE IMPORTED
FROM ITALY

PASTA HOUSE

ALL PASTAS SERVED WITH A VILLAGE SALAD

PICK YOUR PASTA ...
PICK YOUR SAUCE ... MANGIA!

\$12

ADD: CHICKEN 3 SHRIMP 3 SAUSAGE 3

PASTA

RIGATONI
GNOCCHI
SPAGHETTI
FETTUCCINI
PAPPARDELLE
CHEESE TORTELLINI
WHOLE WHEAT PENNE

SAUCE

TOMATO
MEAT SAUCE
OIL & GARLIC
PESTO CREAM
VODKA
ALFREDO

GLUTEN FREE +3

ENJOY ANY PASTA HOUSE SELECTION
SUNDAY - THURSDAY FOR DINNER

\$18

CATERING
& DELIVERY
AVAILABLE

DESSERTS

ORANGE RICOTTA CHEESECAKE 8
AMARENA CHERRIES

CHOCOLATE GANACHE CAKE 8

GELATO 5

NONNA'S RICOTTA COOKIES 6

CANNOLI 3 SM / 6 LG

ZEPPOLI (HALF DOZ) 8
FRIED DOUGH BALLS, POWDERED SUGAR,
NUTELLA DRIZZLE

NUTELLA RUSTIC BREAD PUDDING 8

VINOMISU

TRATTORIA PROCACCINI'S CREATION
USING THEIR NEWLY FORMED PARTNERSHIP
WITH CAMPI VALERIO VINEYARD IN MOLISE ITALY
USING THE NATIVE TINTILIA GRAPE EXCLUSIVELY
GROWN IN THE APPENNINO MOUNTAIN RANGE.
THIS IS A MUST TRY! 8

FAMILY STYLE MENU

TRATTORIA'S FAMILY STYLE FEAST
IS MEANT FOR SHARING AMONGST FRIENDS
AND FAMILY. WE WANT EVERY DAY TO FEEL LIKE
A SUNDAY AFTERNOON AT NONNA'S
BUON APETITO

\$26

PER PERSON

MINIMUM 2 PEOPLE

CHOOSE 1
FROM EACH CATEGORY

EACH ADDITIONAL SELECTION
PER PERSON +8



1 SALAD

- HOUSE SALAD
- CAESAR SALAD

2 APPETIZER

- TUSCAN BEAN
- BROCCOLI RABE & SAUSAGE
- FRIED CALAMARI
- EGGPLANT ROLLATINI

3 PASTA

- RIGATONI WITH PESTO CREAM
- GNOCCHI ALLA VODKA
- TORTELLINI BOLOGNESE

4 CHICKEN • VEAL • SEAFOOD

- CHICKEN OR VEAL PARMESAN
- CHICKEN OR VEAL MARSALA
- SCAMPI (CHICKEN, VEAL, SALMON, SHRIMP)
- SALMON OREGANATA
- POLENTA WITH WILD MUSHROOM RAGU

5 DESSERT

- CANNOLI • ZEPPOLI • GELATO



ALL NATURAL ITALIAN KITCHEN

WE PRIDE OURSELVES IN SERVING
ALL-NATURAL & ORGANIC DISHES WHENEVER POSSIBLE.
MEATS & SEAFOOD BEING LOCALLY SOURCED, GRASS FED,
ANTIBIOTIC FREE, WILD CAUGHT & HUMANE. CAGE-FREE EGGS,
UNBLEACHED, UNBROMATED DOUGH AND PRODUCE FROM OUR FARM.