

LUNCH

SERVED MONDAY-FRIDAY 11:30-4:00

ARTISAN SANDWICHES

SERVED ON ARTISAN BREAD & SIDE OF THE DAY

HOT

PARMESAN

CHICKEN 14
EGGPLANT 13
MEATBALL 14
VEAL 15

SAUSAGE, PEPPER & ONION 14

GRILLED VEGETABLE

FRESH MOZZARELLA,
ROASTED RED PEPPERS,
SUN DRIED TOMATO,
PESTO 13

TUSCAN CHICKEN

GRILLED CHICKEN
BREAST, FRESH
MOZZARELLA, ROASTED
RED PEPPERS, SEMI SUN
DRIED TOMATO,
BALSAMIC
VINAIGRETTE 15

COLD

CAPRESE

SLICED ORGANIC
TOMATO, FRESH
MOZZARELLA,
SPRING MIX, PESTO,
BALSAMIC VINEGAR 13
WITH PROSCIUTTO 16

ITALIAN

PROSCIUTTO,
SOPRESSATA,
PANCETTA,
PROVOLONE,
TOMATO,
RED ONION,
SPRING MIX,
EVOO, RED WINE
VINEGAR
& OREGANO 16

PASTA HOUSE

ALL PASTAS SERVED WITH A VILLAGE SALAD

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

\$15

ADD: CHICKEN 3 SHRIMP 3 SAUSAGE 3

PASTA

RIGATONI
GNOCCHI
SPAGHETTI
FETTUCCINE
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

\$20

CATERING & DELIVERY AVAILABLE

DESSERTS

ORANGE RICOTTA CHEESECAKE 9
AMARENA CHERRIES

CHOCOLATE GANACHE CAKE 9

GELATO 6

NONNA'S RICOTTA COOKIES 7

CANNOLI 4 SM / 7 LG

ZEPPOLI (HALF DOZEN) 9
FRIED DOUGH BALLS, POWDERED SUGAR,
NUTELLA DRIZZLE

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! 9

FAMILY STYLE MENU

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

BUON APETITO

\$29

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

TRATTORIA PROCACCINI



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.

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**

APPETIZERS

GARLIC KNOTS
"OUR FAMOUS DOUGH BALLS"
FRESH GARLIC, PARMESAN,
ITALIAN SEASONING, EVOO,
SUNDAY SAUCE FOR DIPPING 10

BRUSCHETTA

HEIRLOOM GRAPE TOMATO, GARLIC, EVOO,
GRILLED TUSCAN BREAD 12

HOUSE ANTIPASTO

CURED MEATS, ITALIAN CHEESES,
MARINATED VEGETABLES 19

MAMA'S MEATBALLS

BEEF, VEAL, PORK, SHAVED PARMESAN,
SUNDAY SAUCE (GF) \$5 EACH

FRIED CALAMARI

LIGHTLY BREADED, LEMON, CALABRIAN PEPPERS,
SPICY TOMATO SAUCE 18

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH
MOZZARELLA, BASIL, SHAVED PARMESAN,
TOMATO SAUCE \$5 EACH

STUFFED CLAMS

GARLIC PARMESAN BUTTER,
CRISPY PANCETTA 17

SAUTÉED MUSSELS

SPICY TOMATO OR WHITE WINE,
GARLIC AND HERBS 18

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA,
SUNDAY SAUCE & MASCARPONE 12

BEVERAGES

SAN PELLEGRINO
ITALIAN SODA

BLOOD ORANGE
GRAPEFRUIT
LEMON
ORANGE
POMEGRANATE & ORANGE

MEXICAN COCA-COLA

SHANGRI LA BREWED ICED TEA

BOYLAN'S DIET COLA

ARTESIAN WATER

HALF LITER
STILL 5 / SPARKLING 5

\$3

SALADS

ADD GRILLED CHICKEN 3
ADD SALMON 6 / ADD SHRIMP 4

CAESAR

ROMAINE, SHAVED PARMESAN, CROUTONS,
ANCHOVIES, CREAMY CAESAR DRESSING 13
SUB: KALE AND BRUSSELS 14

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL,
FIG COMPOTE, PROSCIUTTO 18

MIXED GREEN SALAD

SEMI SUN-DRIED TOMATOES, ITALIAN OLIVES,
RED ONIONS, SPRING MIX, CABERNET VINEGAR,
EVOO 13

CAPRESE

FIOR DI LATTE MOZZARELLA,
HEIRLOOM CHERRY TOMATOES, BASIL, ROASTED
RED PEPPERS, EVOO, AGED BALSAMIC 14

KALE AND BRUSSELS

CRANBERRY, WALNUTS, SHAVED PARMESAN,
RED ONION, HONEY BALSAMIC VINAIGRETTE 16

EGGPLANT TOWER

GRILLED EGGPLANT, HEIRLOOM CHERRY
TOMATOES, FRESH MOZZARELLA & PROSCIUTTO,
BALSAMIC REDUCTION, EVOO 18

APRICOT & WALNUT

DRIED APRICOT, WALNUTS, GORGONZOLA,
SPRING MIX, BALSAMIC VINAIGRETTE 14

BEET & GOAT CHEESE

BEETS, GOAT CHEESE, WALNUTS, BABY ARUGULA,
BALSAMIC VINAIGRETTE 16

FRITTO MISTO

LIGHTLY FRIED SHRIMP, SCALLOPS, CALAMARI,
CLAMS, BABY ARUGULA, SHAVED PARMESAN,
GRAPE TOMATOES, FRESH LEMON, EVOO 22

SIDES

ROASTED BROCCOLI FLORETS

PANCETTA, EVOO, GARLIC 8

TUSCAN BEAN

WHITE BEANS, RED PEPPER FLAKES,
CHERRY TOMATOES, ROSEMARY, EVOO,
PARMESAN CHEESE 9

ROSEMARY ROASTED GARLIC POTATOES & CARROTS 7

GRILLED POLENTA

MEAT SAUCE 10 WILD MUSHROOM & TRUFFLE 9
BROCCOLI RABE & SAUSAGE 8

PARMESAN & TRUFFLE

HAND CUT FRIES 10

**BRICK OVEN MOZZARELLA STUFFED
GARLIC BREAD SUNDAY SAUCE 7**

PASTA

ALL PASTAS SERVED WITH A VILLAGE SALAD

TORTELLINI TOSCANA

FRESH TORTELLINI, PARMESAN CREAM,
ASPARAGUS TIPS, MUSHROOMS & PROSCIUTTO 23

FRUTTA DI MARE

JUMBO SHRIMP, SCALLOPS, CHOPPED CLAMS,
CALAMARI, MUSSELS, FRESH SPAGHETTI,
TOMATO SAUCE 28 (ADD PEPPERONCINO PASTE+1)

CACIO E PEPE

FRESH SPAGHETTI, CRACKED BLACK PEPPER,
BUTTER, GRANA PADANA, PECORINO 23

LOBSTER RAVIOLI

WITH SCALLOPS, VODKA SAUCE 28

GNOCCHI SORRENTINO

HANDMADE, FRESH MOZZARELLA, PESTO,
TOMATO SAUCE 23

PAPPARDELLE MEAT SAUCE

WIDE EGG PASTA, SUNDAY MEAT SAUCE,
FRESH RICOTTA 24

MOLISANO

RIGATONI, SAUSAGE, BROCCOLI RABE, GARLIC,
EVOO 25 (ADD PEPPERONCINO PASTE +1)

FETTUCCINE ALFREDO

FETTUCCINE, PARMESAN CREAM SAUCE 22
CHICKEN 25 SHRIMP 27

SPAGHETTI & MEATBALLS

FRESH SPAGHETTI, OUR MAMA'S MEATBALLS 25

RISOTTO DEL GIORNO

OUR CHEF'S CREATION OF THE DAY 23

PAPPARDELLE PROCACCINI

WIDE EGG PASTA, GARLIC, SHALLOTS,
CREMINI MUSHROOMS, TRUFFLE OIL,
PARMESAN CHEESE 24
ADD SAUSAGE +2

SPAGHETTI VONGOLE

FRESH CLAMS, PANCETTA, RED CHILI FLAKES,
EVOO, GARLIC 25

SOUP

TORTELLINI & SPINACH

CHEESE TORTELLINI, SPINACH, CRACKED EGG
STRACCIATELLA 8

PASTA "FAZOO"

PANCETTA, GARLIC, KIDNEY BEANS,
FRESH PASTA, PARMESAN, EVOO 9

ITALIAN SPECIALTIES

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

MARSALA

CREMINI MUSHROOMS, CREAMY MARSALA SAUCE.
CHICKEN 27 VEAL 30

SALTIMBOCCA

PROSCIUTTO DI PARMA, SPINACH,
FRESH MOZZARELLA, COGNAC DEMI-GLAZE.
CHICKEN 27 VEAL 30

PARMESAN

BREADED, PAN FRIED, FRESH MOZZARELLA,
TOMATO SAUCE. CHICKEN 25 VEAL 30
EGGPLANT 23 SHRIMP 28

PIZZAOILA

CRUSHED TOMATOES, ONION, PEPPERS,
MUSHROOMS & GARLIC.
CHICKEN 27 VEAL 30 SALMON 31 PORK 25

SCAMPI

SUNDRIED TOMATOES, CAPERS, LEMON,
WHITE WINE, GARLIC.
CHICKEN 27 VEAL 30 SHRIMP 28 SALMON 31

"MEATLESS" MEATBALLS

TUSCAN BREAD DUMPLINGS, GARLIC, EGG,
PARMESAN, PARSLEY, TOMATO SAUCE 21

MILANESE

BREADED AND PAN FRIED CUTLETS.
CHICKEN 27 VEAL 30

NY STRIP (10oz)

FLORENTINE SPINACH, AGLIO E OLIO,
AGED PROVOLONE 31

CAPRESE FRESH HEIRLOOM CHERRY TOMATOES,
MOZZARELLA, BASIL PESTO 31

CATCH OF THE DAY PUTTANESCA

"UMIDO AL FORNO" OVEN STEAMED, GARLIC,
ANCHOVIES, RED PEPPER FLAKES, OLIVES, CAPERS,
CRUSHED TOMATOES, ROASTED POTATOES 31

THE VEAL TOWER

LAYERS OF ALL NATURAL VEAL MEDALLIONS,
GRILLED EGGPLANT, FRESH MOZZARELLA,
GNOCCHI, PESTO CREAM SAUCE 30

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

\$11

PIZZA

SMALL 16 / LARGE 21

TOPPINGS

\$3 / \$4

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

\$2 / \$3

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

**PROCACCINI
MORTADELLA PIE**

SMALL 20 / LARGE 26

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

SPECIALTY PIZZAS

SMALL/LARGE SIZES

VODKA

FRESH MOZZARELLA, VODKA SAUCE,
GRILLED CHICKEN, PARSLEY 20/26

FOUR CHEESE

FRESH MOZZARELLA, RICOTTA, GORGONZOLA,
PROVOLONE, HEIRLOOM CHERRY TOMATOES,
BASIL 19/25

MARGHERITA PGI

BURRATA, TOMATO SAUCE, EVOO, BASIL 18/25

BRICK OVEN FLATBREADS

PIZZAIOLO CREATION
OF THE SEASON 14

ARUGULA, GORGONZOLA,
PROSCIUTTO, FIG COMPOTE 14

RUSTIC ORGANIC CRUSHED
TOMATO, EVOO, GRATED
PARMESAN CHEESE, FRESH
ROASTED GARLIC, OREGANO 11

CREMINI MUSHROOMS, WHITE
TRUFFLE OIL, AGED PROVOLONE,
SEA SALT, PARSLEY 12