

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

\$35⁹⁵
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



DESSERTS

ORANGE RICOTTA CHEESECAKE
AMARENA CHERRIES 10

CHOCOLATE GANACHE CAKE 10

ESPRESSO CRÈME BRÛLÉE 9

PEAR TARTLET
ALMOND CRÈME, GELATO 9

CANNOLI 5 SM / 8 LG

ZEPPOLI (HALF DOZEN) 11
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. 9

THIS IS A MUST TRY!

COFFEE BAR

AMERICANO 4

LATTE 6

ESPRESSO 4 / 6

MACCHIATO 5

AFFOGATO

SHOT OF ESPRESSO, GELATO 7

CAPPUCCINO 6

HOT TEA 4

BEVERAGES \$4

SAN PELLEGRINO ITALIAN SODA

BLOOD ORANGE ORANGE
LEMON POMEGRANATE & ORANGE

MEXICAN COCA-COLA

BOYLANS DIET COLA

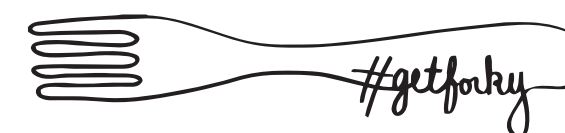
SHANGRI LA BREWED ICED TEA

ARTESIAN WATER
HALF LITER / SPARKLING 6

TRATTORIA

ITALIAN KITCHEN • PIZZERIA

• P R O C A C C I N I •



• APPETIZERS •

GARLIC KNOTS

"OUR FAMOUS DOUGH BALLS"
FRESH GARLIC, PARMESAN,
ITALIAN SEASONING, EVOO,
SUNDAY SAUCE FOR DIPPING 13

BRUSCHETTA

HEIRLOOM GRAPE TOMATO, GARLIC, EVOO,
GRILLED TUSCAN BREAD 15

HOUSE ANTIPASTO

CURED MEATS, ITALIAN CHEESES,
MARINATED VEGETABLES 22

MAMA'S MEATBALLS

BEEF, VEAL, PORK, SHAVED PARMESAN,
SUNDAY SAUCE (GF) \$7 EACH

FRIED CALAMARI

LIGHTLY BREADED, LEMON, CALABRIAN PEPPERS,
SPICY TOMATO SAUCE 20

EGGPLANT TOWER

GRILLED EGGPLANT, HEIRLOOM CHERRY
TOMATOES, FRESH MOZZARELLA &
PROSCIUTTO, BALSAMIC REDUCTION, EVOO 20

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH
MOZZARELLA, BASIL, SHAVED PARMESAN,
TOMATO SAUCE \$6 EACH

BRICK OVEN MOZZARELLA STUFFED GARLIC BREAD

SUNDAY SAUCE 10

CIOPPINO

SHRIMP, CLAMS, SCALLOPS, MUSSELS,
ITALIAN HERBS, CRUSHED TOMATO STEW 20

ARROSTICINI

D'ABRUZZO NYC HAND-MADE FIRE GRILLED
LAMB SKEWERS, BLACK PEPPER, TRUFFLE SALT,
ROSEMARY AIOLI, CROSTINI 15

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA,
SUNDAY SAUCE & MASCARPONE 15



Reservations Recommended at



• SALADS •

ADD GRILLED CHICKEN 4
ADD SALMON 7 / ADD SHRIMP 5

CAESAR

ROMAINE, SHAVED PARMESAN, CROUTONS,
ANCHOVIES, CREAMY CAESAR DRESSING 16

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL,
FIG COMPOTE, PROSCIUTTO 20

MIXED GREEN SALAD

SEMI SUN-DRIED TOMATOES, ITALIAN OLIVES,
RED ONIONS, SPRING MIX, CABERNET VINEGAR,
EVOO 15

CAPRESE

FIOR DI LATTE MOZZARELLA,
HEIRLOOM CHERRY TOMATOES,
BASIL, ROASTED RED PEPPERS,
EVOO, AGED BALSAMIC 17

FARRO

DICED CUCUMBERS, RED BELL PEPPERS,
HEIRLOOM CHERRY TOMATOES, ONIONS,
ARUGULA, OLIVES, SHAVED PARMESAN,
MEDITERRANEAN THREE WHEAT GRAIN 18

APRICOT & WALNUT

DRIED APRICOT, WALNUTS, GORGONZOLA,
SPRING MIX, BALSAMIC VINAIGRETTE 17

BEET & GOAT CHEESE

BEETS, GOAT CHEESE, WALNUTS, BABY ARUGULA,
BALSAMIC VINAIGRETTE 19

FRITTO MISTO

LIGHTLY FRIED SHRIMP, SCALLOPS, CALAMARI,
CLAMS, BABY ARUGULA, SHAVED PARMESAN,
GRAPE TOMATOES, FRESH LEMON, EVOO 23

• SIDES •

ROASTED BROCCOLI FLORETS

PANCETTA, EVOO, GARLIC 9

TUSCAN BEAN

WHITE BEANS, RED PEPPER FLAKES,
CHERRY TOMATOES, ROSEMARY, EVOO,
PARMESAN CHEESE 10

ROSEMARY ROASTED GARLIC POTATOES & CARROTS 8

GRILLED POLENTA

MEAT SAUCE 12 WILD MUSHROOM & TRUFFLE 11
BROCCOLI RABE & SAUSAGE 9

PARMESAN & TRUFFLE HAND CUT FRIES 11

• PASTA •

ALL PASTAS SERVED WITH A VILLAGE SALAD

TORTELLINI TOSCANA

FRESH TORTELLINI, PARMESAN CREAM,
ASPARAGUS TIPS, MUSHROOMS & PROSCIUTTO 26

FRUTTA DI MARE

JUMBO SHRIMP, SCALLOPS, CHOPPED CLAMS,
CALAMARI, MUSSELS, FRESH SPAGHETTI,
TOMATO SAUCE 31 (ADD PEPPERONCINO PASTE+1)

CACIO E PEPE

FRESH SPAGHETTI, CRACKED BLACK PEPPER,
BUTTER, GRANA PADANA, PECORINO 26

LOBSTER RAVIOLI

WITH SCALLOPS, VODKA SAUCE 31

GNOCCHI SORRENTINO

HANDMADE, FRESH MOZZARELLA, PESTO,
TOMATO SAUCE 25

PAPPARDELLE MEAT SAUCE

WIDE EGG PASTA, SUNDAY MEAT SAUCE,
FRESH RICOTTA 27

MOLISANO

RIGATONI, SAUSAGE, BROCCOLI RABE, GARLIC,
EVOO 27 (ADD PEPPERONCINO PASTE +1)

FETTUCCHINE ALFREDO

FETTUCCHINE, PARMESAN CREAM SAUCE 25
CHICKEN 26 SHRIMP 28

SPAGHETTI & MEATBALLS

FRESH SPAGHETTI, OUR MAMA'S MEATBALLS 28

RISOTTO DEL GIORNO

OUR CHEF'S CREATION OF THE DAY 26

PAPPARDELLE PROCACCINI

WIDE EGG PASTA, GARLIC, SHALLOTS,
CREMINI MUSHROOMS, TRUFFLE OIL,
PARMESAN CHEESE 27
ADD SAUSAGE +3

SPAGHETTI VONGOLE

FRESH CLAMS, PANCETTA, RED CHILI FLAKES,
EVOO, GARLIC 28

• SOUP •

TORTELLINI & SPINACH

CHEESE TORTELLINI, SPINACH, CRACKED EGG
STRACCIATELLA 9

PASTA "FAZOO"

PANCETTA, GARLIC, KIDNEY BEANS,
FRESH PASTA, PARMESAN, EVOO 10

TUSCAN TOMATO

BLENDED SAN MARZANO TOMATOES,
MASCARPONE, HERBED CROUTONS 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 30 VEAL 32

SALTINBOCCA

PROSCIUTTO DI PARMA, SPINACH,
FRESH MOZZARELLA, COGNAC DEMI-GLAZE.
CHICKEN 30 VEAL 32

PARMESAN

BREADED, PAN FRIED, FRESH MOZZARELLA,
TOMATO SAUCE. CHICKEN 28 VEAL 32
EGGPLANT 26 SHRIMP 31

PIZZAOILA

CRUSHED TOMATOES, ONION, PEPPERS,
MUSHROOMS & GARLIC.
CHICKEN 30 VEAL 32 SALMON 34

SCAMPI

SUNDRIED TOMATOES, CAPERS, LEMON,
WHITE WINE, GARLIC.
CHICKEN 29 VEAL 32 SHRIMP 31 SALMON 34

"MEATLESS" MEATBALLS

TUSCAN BREAD DUMPLINGS, GARLIC, EGG,
PARMESAN, PARSLEY, TOMATO SAUCE 26

MILANESE

BREADED AND PAN FRIED CUTLETS.
CHICKEN 30 VEAL 32

NY STRIP (10oz)

FLORENTINE SPINACH, AGLIO E OLIO,
AGED PROVOLONE 36

CATCH OF THE DAY PUTTANESCA

"UMIDO AL FORNO" OVEN STEAMED, GARLIC,
ANCHOVIES, RED PEPPER FLAKES, OLIVES,
CAPERS, CRUSHED TOMATOES, ROASTED
POTATOES 34

THE VEAL TOWER

LAYERS OF ALL NATURAL VEAL MEDALLIONS,
GRILLED EGGPLANT, FRESH MOZZARELLA,
GNOCCHI, PESTO CREAM SAUCE 35

• 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 WITH BUTTER AND CHEESE

\$13

• PIZZA •

SMALL 18 / LARGE 23

TOPPINGS

\$3 / \$4

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

\$2 / \$3

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

PROCACCINI MORTADELLA PIE

SMALL 22 / LARGE 28

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

SPECIALTY PIZZAS

SMALL/LARGE SIZES

VODKA

FRESH MOZZARELLA, VODKA SAUCE,
GRILLED CHICKEN, PARSLEY 22/28

FOUR CHEESE

FRESH MOZZARELLA, RICOTTA, GORGONZOLA,
PROVOLONE, HEIRLOOM CHERRY TOMATOES,
BASIL 21/28

MARGHERITA PGI

BURRATA, TOMATO SAUCE, EVOO, BASIL 20/27

BRICK OVEN FLATBREADS

ARUGULA, GORGONZOLA, PROSCIUTTO,
FIG COMPOTE 17

RUSTIC ORGANIC CRUSHED TOMATO, EVOO,
GRATED PARMESAN CHEESE, FRESH ROASTED
GARLIC, OREGANO 14

CREMINI MUSHROOMS, WHITE TRUFFLE OIL,
AGED PROVOLONE, SEA SALT, PARSLEY 15