

# Carbonara

## TRATTORIA

### APPETIZERS

---

#### **TOMATO BRUSCHETTA \$ 9**

MARINATED TOMATO AND BASIL MIXTURE, CROSTINI SLICES

#### **CALAMARI FRITTI AND JALAPENOS \$ 10**

MARINARA AND LIME, CILANTRO AIOLI SAUCE

#### **STEAMED MUSSELS \$ 14**

WITH FRESH TOMATOES, SAFFRON WHITE WINE BROTH OR MARINARA BROTH

#### **ANTIPASTO PLATTER \$ 15**

SLICED ITALIAN MEATS, SELECTION OF CHEESES AND PICKLED VEGETABLES

#### **FRIED GREEN TOMATOES \$ 10**

DEEP-FRIED GREEN TOMATOES WITH GOAT CHEESE, RED PEPPER COULIS, BALSAMIC REDUCTION

#### **CAPRESE SALAD \$ 10 (ADD PROSCIUTTO \$ 4)**

FRESH TOMATOES, FRESH BUFFALO MOZZARELLA SLICES, BALSAMIC VINAIGRETTE, EXTRA VIRGIN OLIVE OIL

#### **FRIED ARTICHOKES HEARTS \$ 9**

RANCH DRESSING

### SOUP AND SALAD

---

#### **CAESAR SALAD \$10**

CHOPPED ROMAINE, HOME- MADE CROUTONS AND PARMESAN CHEESE

#### **PROSCIUTTO AND PEAR SALAD \$ 12**

BABY ARUGULA, GRILLED PEARS, PROSCIUTTO, PARMESAN, RED ONIONS, CHERRY TOMATOES, CHAMPAGNE VINAIGRETTE

#### **TRICOLORE SALAD \$10**

BELGIAN ENDIVES, ARUGULA, RADICCHIO, CANDIED WALNUT, GORGONZOLA-WALNUT DRESSING

#### **BEEF SALAD \$ 10**

RED AND GOLD BEETS, ORANGES, BELGIAN ENDIVES, RED ONIONS, GOAT CHEESE CRUMBLE BALSAMIC VINAIGRETTE

#### **SOUP OF THE DAY (\$ MKT)**

### FRESH PASTA

---

#### **BUCCATINI ALL' AMATRICIANA \$ 16**

BUCCATINI PASTA WITH A PANCETTA, CRUSHED RED PEPPER, POMODORO SAUCE TOPPED WITH PECORINO CHEESE

#### **SPAGHETTI WITH CRAB CAKE \$ 23**

5 OZ. CRAB CAKE OVER SPAGHETTI AND SUN-DRIED TOMATOES IN A GARLIC SAFFRON CREAM SAUCE

#### **FETTUCCINE ALFREDO \$ 16**

FRESH PASTA, SAVORY PARMESAN CREAM SAUCE

#### **PENNE AND SHRIMP \$ 20**

SAUTÉED SHRIMP, TOMATO VODKA CREAM SAUCE, PECORINO CHEESE

#### **SHRIMP CAPPELINI PUTANESCA \$ 21**

FRESH TOMATO, GARLIC, BLACK OLIVES, CAPERS AND A LIGHT MARINARA SAUCE

#### **LINGUINI PESCATORE \$21**

LINGUINE, SHRIMP, SCALLOPS, SQUID, CLAMS, AND MUSSELS IN OUR FULL FLAVORED FRA DIAVOLO SAUCE

#### **SPAGHETTI CARBONARA \$16**

PANCETTA, ONION, PARMESAN CHEESE, PEAS, EGG CREAM SAUCE

#### **TAGLIATELLE BOLOGNESE \$18**

BEEF & VEAL RAGÙ, PARMESAN CHEESE

#### **BAKED RIGATONI \$19**

HOT ITALIAN SAUSAGE, CHOPPED EGGPLANT, CRUSHED RED PEPPER, MARINARA SAUCE, MELTED MOZZARELLA

#### **LASAGNA BOLOGNESE \$18**

BEEF & VEAL RAGÙ, RICOTTA CHEESE, MOZZARELLA, MARINARA SAUCE

#### **SAUSAGE AND APPLE RAVIOLI \$18**

BROWN BUTTER SAGE SAUCE

#### **EGGPLANT PARMESAN \$16**

SERVED WITH CAPPELINI MARINARA

## **ENTREES**

---

### **GRILLED SALMON \$24**

ROASTED TOMATO RISOTTO, CREOLE MUSTARD BEURRE BLANC

### **SHRIMP SCAMPI \$27**

SHRIMP, CHERRY TOMATOES, CAPER WHITE WINE SAUCE OVER RISOTTO MILANESE

### **GRILLED TROUT \$27**

ROASTED RED POTATOES, CHERRY TOMATOES, CRAB, LEMON WHITE WINE SAUCE

### **CATCH OF THE DAY (\$ MKT)**

### **SAUTÉED CHICKEN BREAST \$24**

TOMATO MEDLEY, ARTICHOKE, MUSHROOM, WHITE WINE SAUCE OVER MASHED POTATOES

### **GRILLED CHICKEN FRA-DIAVOLO \$25**

FRA-DIAVOLO MARINATED CHICKEN BREAST, PARMESAN MASHED POTATOES, SAUTÉED MUSHROOMS & RED PEPPER ROSEMARY GLAZE, GARNISHED FRIED ONION

### **FILET MIGNON 4OZ/8OZ \$19/\$32**

CAB PORCINI MUSHROOM-CRUSTED BEEF TENDERLOIN, GORGONZOLA AU GRATIN POTATOES, ROASTED GARLIC AND DRIED CHERRY SAUTÉED SPINACH, RED WINE DEMI-SAUCE

### **GRILLED NY STRIP \$31**

MASHED POTATOES, ROASTED RED AND YELLOW BELL PEPPERS, GORGONZOLA BRANDY DEMI SAUCE

### **GRILLED MARINATED AUSTRALIAN LAMB RACK \$35**

HORSERADISH-RED MASHED POTATOES AND ASPARAGUS, PORT WINE DEMI SAUCE

### **PORK CHOP MILANESE \$26**

PORK SCALOPPINI BREADED OVER CAPPELINI FRA-DIAVOLO WITH PETITE TRICOLORE SALAD, CRISPY PROSCIUTTO

### **VEAL PICATA \$28**

ARTICHOKE LEMON RISOTTO, OR CAPPELINI AGLIO Y OLIO, CAPER WHITE WINE SAUCE

## **SIDES \$4.50**

---

ASPARAGUS  
SPINACH  
RISOTTO  
GREEN BEANS

SPAGHETTI MARINARA  
MASHED POTATOES  
SAUTEED BEETS  
RED ROASTED POTATOES

BROCCOLI  
SAUTEED MUSHROOMS  
SAUTEED BRUSSEL SPROUTS  
SPICY ITALIAN SAUSAGE