

# TAVOLO TRATTORIA ITALIANA

## Antipasti

Antipasti Stagione . . . . .	12/18
Classic Italian antipasti with roasted and grilled vegetables, assorted meats and cheeses	
Piastra di Verdure . . . . .	11
Roasted pepper, grilled zucchini and mint, grilled artichoke and olives	
Caprese . . . . .	12
Fresh mozzarella, roasted peppers and grape tomatoes	
Mozzarella della Buffalo con Stufato del Carciofo . . . . .	14
Fresh buffalo mozzarella, artichoke hearts, pancetta, onions, carrots and celery	
Assorted Salumi . . . . .	12
Hot/sweet sopressata, capicola, salami	

## Insalata

Nonna . . . . .	10
Romaine lettuce, roasted peppers, red onion, garbanzo beans, cucumbers, tomatoes, parmigiano, extra virgin olive oil and red wine vinegar	
Insalata di Cesare . . . . .	10
Classic caesar salad	
Insalata Garga . . . . .	13
Baby arugula, avocado, hearts of palm, pine nuts, grape tomatoes, lemon vinaigrette, asiago shavings	
Barbabietola . . . . .	11
Roasted beets, asparagus, orange, citrus vinaigrette, mesclun	
Insalata Frutti di Mare . . . . .	16
Shrimp, calamari, octopus, and mussels tossed with celery, carrots, green olives, onions and lemon vinaigrette	

## Svizio

Vongole Oreganate . . . . .	10
Fresh clams baked oreganata style	
Calamari Fritti . . . . .	12
Crispy fried calamari, marinara sauce	
Lenticchie Brasate . . . . .	8
Braised lentils, spinach, served on crisp Sardinian bread with parmigiano	
Zuppa di Cozze . . . . .	12
Mussels simmered in spicy tomato broth, grilled Tuscan bread	
Zuppa di Clams . . . . .	14
Little neck clams with olive oil, garlic, basil, white wine, tomatoes, and crostini	
Melzanie Rollitini Grillia . . . . .	12
Grilled eggplant, ricotta cheese, tomato sauce, fresh mozzarella	

## Pasta

Spaghetti con Salsetta - Braised beef short ribs and pork, slow cooked tomato sauce topped with ricotta . . . . .	22
Pasta con Salsa Della Nonna - Grandma's Sunday sauce with your choice of rigatoni, spaghetti, penne, ravioli or gnocchi . . . . .	17
con polpette o salsiccie (with meatball or sausage) . . . . . 20	
Rigatoni Bolognese - Northern Italian meat sauce with veal, beef and pork, reggiano-parmigiano . . . . .	20
Penne Sorrentino con Melanzane - Whole wheat penne pasta, pomodoro sauce, basil, roasted eggplant and fresh mozzarella topped with parmigiano . . . . .	21
Frutti di Mare Fra Diavolo - Sautéed shrimp, calamari, mussels and clams with garlic, plum tomatoes, basil and white wine over linguini	26
Linguine alla Basilicata - Linguine, garlic, olive oil, luganica sausage, hot pepper and reggiano-parmigiano . . . . .	20
Tagliatelle con Capesante e' Granchio - Tagliatelle pasta, pan-seared scallops, crabmeat, white wine, shallots, herbs and tomatoes . . . . .	25
Pappardelle Gamberi e' Rucolo - Sautéed shrimp with garlic, grape tomatoes, wild arugula, black olives, capers, and white wine, tossed with pappardelle pasta and a touch of butter . . . . .	24

## Carne

Costolette di Maiale - Grilled 16 oz pork chop topped with vinegar peppers served with asparagus and potatoes. Hot or mild . . . . .	23
Rabe con Salsiccie - Grilled Italian sausage with broccoli di rabe, roasted potatoes and Tuscan bread . . . . .	19
Pollo Scarpariello - Half Bell & Evans chicken, sweet Italian sausage, garlic, sweet vinegar peppers, roasted potatoes and asparagus . . . . .	25
Vitello Milanese - French cut veal chop, lightly breaded, pan fried, served with baby arugula salad tossed with lemon vinaigrette, parmigiano and risotto croquette . . . . .	32
Porco con Fungo e' Marsala - Pan seared pork tenderloin, sautéed shallots, mushrooms, marsala wine with spinach, roasted potatoes . . . . .	25
Filetto Mignon - 10 oz. filet topped with cracked black pepper, seared and served with heirloom tomato salad and roasted potatoes . . . . .	28

## Pesce

Gamberoni, Rabe e' Fagioli - Grilled jumbo shrimp, broccoli rabe and white beans topped with cherry tomatoes . . . . .	25
Dentice con Insalata Pomodoro - Red snapper filet, baby arugula, heirloom tomatoes, red onions, black olives, lemon vinaigrette . . . . .	25
Sogliola al Limone - Fresh filet of flounder, lemon, capers and parsley served with asparagus and risotto croquet . . . . .	22
Frutti di Mare al Forno - Shrimp, scallops, flounder broiled with lemon, wine, and butter served with sautéed spinach and potatoes . . . . .	26
Salmone con Riduzione de Vino - Wild salmon pan seared, red wine reduction with Swiss chard and potatoes . . . . .	25
Tonno Siciliano - Fresh tuna filet, roasted grape tomatoes, raisins, capers, pine nuts, fennel, onions, celery with spinach and potatoes . . . . .	26
Halibut Livornese - Fresh halibut, shallots, white wine, capers, parsley, tomatoes, black olives and side pasta . . . . .	26

## Pizza

Classic - Mozzarella and tomato sauce . . . . .	11	Margherita - Tomato, fresh mozzarella, basil . . . . .	12
Gran Arturo . . . . .	13	Bianco - Classic white pie . . . . .	12,5
Classic with sausage, hot pepper and onion		Prosciutto - Margherita with thin sliced Prosciutto di Parma and arugula . . . . .	14

*Design Your Own. Additional toppings \$2*

## Dolce

**Homemade Desserts**

*Ask Your Server*

Cappuccino • Espresso • Coffee

*Private Room Available  
for up to 20 People*

Visit



## Contorni

Broccoli Di Rabe . . . . .	12
Sautéed with garlic and olive oil	
Scarole e' Fagioli . . . . .	10
Escarole, garlic, olive oil and cannellini beans over grilled bread	
Italian Long Hot Peppers . . . . .	8
Sautéed with garlic and olive oil	
Grilled Asparagus Milanese . . . . .	10
Asparagus, fried egg, pecorino cheese	
Homemade Meatballs . . . . .	7
Grilled Tuscan Bread . . . . .	4
Grilled crusty Italian bread, olive oil	