



Lunch

Trattoria

Normally a smaller restaurant found in alleys and side streets, frequently family run with a mama or papa doing the cooking.

In the trattoria, some wonderful cooking can be enjoyed, usually in an atmosphere of warmth and friendliness.

Hours of Operation

LUNCH

Monday – Friday 11 to 2

DINNER

Monday – Thursday 5 to 9

Friday – Saturday 5 to 10



ZUPPE

Ministrone

Small Bowl \$3.95 • Large Bowl \$4.95

New England Clam Chowder *(Friday & Saturday Only)*

Small Bowl \$5.50 • Large Bowl \$6.50

PANINI (*Sandwiches*)

Italian Cold Cut Sub

Salami, mortadella, ham, provolone, roasted bell peppers, tomatoes and special seasoned julienne of lettuce

\$8.95

Meatball Sandwich

Tomato, sauce, mozzarella cheese and peppers

\$8.95

Broiled Italian Sausage

Spicy sausage, mozzarella cheese and peppers with tomato sauce

\$8.95

Black Forest

Black Forest ham, turkey and provolone, roasted bell peppers, tomatoes and special seasoned julienne lettuce

\$8.95

Half Sandwich With Soup or House Salad

\$8.95

INSALATE

House Salad

A combination of mixed greens, cucumbers, garbonzo beans, carrots, tomatoes & mushrooms – creamy Italian house dressing *(half orders not available – please add \$.95 for Gorgonzola Cheese.)*

\$4.95

Spinach Salad with Chicken

Fresh spinach with julienne of grilled chicken, sliced mushrooms, mandarin oranges, pine nuts – tossed in a vinaigrette dressing, topped with gorgonzola cheese

\$11.95

Chicken Caesar Salad

Julienne of grilled chicken, hearts of romaine, croutons, & parmesan cheese – Caesar dressing

\$11.95

Beefsteak Tomato

Beefsteak Tomato with gorgonzola cheese dressing

\$7.95

Iceberg Lettuce Wedge – Gorgonzola Cheese

Gorgonzola vinaigrette dressing

\$8.95

Antipasto Salad

Mixed greens with julienne of salami, mortadella and provolone tossed in a balsamic vinaigrette topped with gorgonzola cheese-garni of tomato wedges, olives and roasted red peppers

\$11.95

Seafood Caesar Salad

Shrimp and bay scallops, hearts of romaine, croutons, parmesan cheese – Caesar dressing

\$14.95

Chicken Walnut Salad

Crisp mixed greens with julienne of chicken, chopped walnuts and Mandarin oranges tossed in a honey mustard dressing

\$11.95

Caesar Salad

Hearts of romaine, croutons, parmesan cheese – Caesar dressing

Small \$4.95 • Large \$8.95

Chinese Chicken Salad

Julienne of chicken tossed with lettuce, rice noodles, cilantro and sesame seeds, garné of madarin oranges – Oriental dressing

\$11.95

— A service charge of \$3.00 will apply to all split orders —



PASTE

Linguini with Red or White Clam Sauce

Chopped clams in a red or white sauce with olive oil, garlic and clam juice garnished with little necks on the half shell

\$13.95

Linguini with Chicken

Julienne of chicken with artichoke hearts in a tomato sauce

\$12.95

Angel Hair Pomodoro

Fresh basil, garlic and tomatoes

\$10.95

Penne Puttanesca

Garlic, capers, olives, mushrooms and chili flakes in a tomato sauce

\$12.50

Penne Paste alla Pesto

Basil, pine nuts, olive oil and parmesan cheese with shrimp and bay scallops

\$15.95

Penne Paste Riviata

Small penne pasta with sausage, mushrooms, green onions, and chili flakes in a marinara sauce

\$12.50

Linguini Pescadora

Linguini pasta with shrimp, scallops, clams and mussels in a tomato basil marinara sauce

\$17.95

Fettuccine Alfredo

Cream sauce made with butter, cream and freshly grated parmesan cheese

\$12.50

Fettuccine Alfredo with Julienne of Chicken

\$12.95

Fettuccine Alfredo with Shrimp & Bay Scallops

\$15.50

Lobster Ravioli

Served with a nantua sauce

\$12.95

Spaghetti and Meatball or Sausage

Served in a marinara sauce

\$11.95

Linguini with Chicken & Goat Cheese alla Susan

Chicken sauteed with olive oil, sun-dried tomatoes and mushrooms on a bed of linguini – topped with goat cheese and cilantro

\$13.95

Gnocchi Alfredo with Mushrooms & Sundried Tomatoes

Small potato dumplings in a cream sauce with sundried tomatoes and mushrooms

\$13.95

AL FORNO PASTE

Oven Baked

Baked Lasagna Bolognese

Layers of flat pasta filled ricotta and parmesan cheese with meatsauce, topped w/mozzarella cheese

\$12.95

Homemade Manicotti

Tubular pasta filled with ricotta cheese, topped with mozzarella – marinara or meat sauce

\$12.95

Ravioli al Forno

Large pasta pillows filled with ricotta cheese topped with mozzarella cheese – marinara or meat sauce

\$12.95

Cannelloni alla Napoletana

Tubular pasta filled with spinach, ricotta and parmesan cheese on a bed of alfredo sauce, topped with marinara sauce and mozzarella cheese

\$12.95

Eggplant Parmigiana al Forno

Layers of eggplant filled with fontina cheese and baked in the oven – topped with tomato sauce and mozzarella cheese

\$12.95

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SECONDI

Served with Vegetable Du Jour

Chicken Picatta

Scaloppini of boneless breast of chicken
in a lemon, butter, caper sauce

\$13.95

Chicken Picatta with Ravioli Alfredo

Scaloppini of chicken with lemon butter, capers sauce
and ravioli in a creamy alfredo sauce

\$13.95

Chicken Marsala

Medallions of chicken breast sauteed in marsala wine
and mushrooms – topped with pine nuts

\$13.95

Chicken Cacciatore

Scaloppini of boneless breast of chicken with mushrooms,
peppers and onions in a marinara sauce

\$13.95

Chicken Florentine with Fettuccine Alfredo

Boneless breast of chicken rolled and stuffed with spinach,
mozzarella cheese and pine nuts, Madera wine sauce,
served with fettuccine

\$13.95

Chicken Parmigiana

Breaded chicken cutlet with mozzarella cheese
and marinara sauce

\$13.95

Chicken and Sausage alla Nick

Sausage, chicken, peppers, onions and mushrooms sauteed
with a touch of brown sauce

\$14.95

Veal Francaise

Medallions of veal sauteed in a lemon butter wine sauce
topped with capers

\$16.95

Veal Parmigiana

Breaded veal cutlet with fontina cheese and marinara sauce

\$16.95

Veal Saltimbocca

Scaloppini of veal, topped with prosciutto ham and
mozzarella cheese with a Madera wine sauce

\$16.95

Grenadines of Pork Tenderloin with Gorgonzola Cheese

Pork tenderloin with madera wine sauce topped
with gorgonzola cheese.

\$14.95

Porkchop

Broiled center cut porkchop – 10oz. with apple sauce

\$12.95

Orange Roughy Almondine

Sauteed with lemon, butter, white wine and sliced almonds

\$16.95

Fresh Filet of Farm Raised Atlantic Salmon

Charbroiled w/lemon butter and caper sauce

\$16.95

Fresh Large Diver Scallops

Hand selected extra large scallops from Maine,
saute meuniere

\$20.95

Fresh Sanddabs

A delicate and mild Pacific ocean species of sole with
lemon butter and white wine sauce

\$16.95

Shrimp Scampi with Linguini

Large shrimp sauteed in lemon juice butter, white wine and
capers, served with Linguini in the same sauce

\$20.95

Large Shrimp and Sea Scallops Almondine, Steamed Rice or Angel Hair Pasta

Sauteed in lemon butter, white wine, garlic and almonds

\$20.95

— A service charge of \$3.00 will apply to all split orders —



CONTORNI

Side Dishes

Sausage	\$2.50
Meatball	\$3.50
Basil Garlic Cheese Bread	\$4.95
Bruschetta	\$6.95

Basil garlic bread topped with fresh chopped tomatoes, marinated in olive oil, garlic, oregano, finished under the broiler

DOLCI

Desserts

Spumoni	\$3.95
Sorbetto (<i>Italian Ice</i>)	\$3.95

*Featuring Desserts from
LaMousse of Beverly Hills*

\$5.50

BEVERAGES

Hot or Iced Coffee & Tea

Coffee	\$2.50
Tea	\$2.50
Espresso	\$2.50
Cappucino	\$4.95
Latte or Mocha	\$4.95

Waters & Soft Drinks

San Pellegrino	16 oz.	\$2.25
San Pellegrino	33 oz.	\$4.00
Solè	16 oz.	\$2.25
Solè	25 oz.	\$3.50
Soft Drinks*		\$2.50

*Coke, Diet Coke, Dr. Pepper, Sprite and Lemonade



— Please see separate menu for Wine & Champagne —