



TRATTORIA MEDITERRANEA

RISTORANTE ITALIANO

antipasti

<i>bruschetta</i>	homemade Italian bread topped with tomatoes & basil garnished with parmigiano cheese	4
<i>insalata organica</i>	mixed organic salad dressed with balsamic vinegar topped with pecorino romano cheese	7
<i>insalata di spinaci</i>	baby spinach greens and caramelized pears topped with walnuts & goat cheese in a port wine vinaigrette	10
<i>cozze e vongole</i>	prince edward island mussels and littleneck clams sauteed in a marinara sauce	10
<i>gamberoni grigliati</i>	grilled shrimps from the gulf of mexico over arugula salad dressed with lemon aioli	14
<i>mozzarella e pomodoro</i>	fresh mozzarella served with sliced tomatoes & basil	9
<i>carpaccio di manzo</i>	thinly sliced filet mignon topped with mixed capers, red onions and a touch lemon served with arugula	12

le paste

all of our pasta is homemade fresh daily

<i>casarecce calabrese</i>	sauteed with homemade sausage and spicy n'duja sausage in a tomato sauce	16
<i>casarecce campagnola</i>	sauteed with baby meatballs and eggplant in light tomato sauce	18
<i>rigatoni ortolano</i>	mixed vegetables sauteed in a light pink sauce	16
<i>rigatoni amtriciiana</i>	sauteed with pancetta in a light tomato sauce	16
<i>tucatini alla nonna</i>	jumbo shrimps sauteed with green peas in a light pink sauce	21

le carne

<i>pollo sabatini</i>	organic chicken breast with mushrooms in a light pink sauce topped with fontina cheese served with fresh sauteed vegetables	19
<i>pollo giambotta</i>	organic chicken breast sauteed in a light tomato broth with homemade sausage, onions, and hot cherry peppers served with potatoes and sauteed vegetables	19
<i>vitello valdostano</i>	tender veal scallopini topped prosciutto & mozzarella finished in a light mushroom sauce served with vegetables	24
<i>vitello milanese</i>	veal cutlets breaded and pan seared served with an organic mix salad	24
<i>costoletta di maiale calabrese</i>	french cut bone in organic pork chop sauteed in a spicy hot pepper balsamic vinegar reduction sauce served with roasted potatoes and vegetables	26

i pesce

<i>calamari fra diavolo</i>	calamari sauteed in a spicy tomato sauce over linguini	21
<i>calamari e gamberi bellissimi</i>	calamari and shrimps sauteed with artichokes & black olives in a plum tomato sauce over linguini pasta	22
<i>cozze vongole e gamberi mare e monti</i>	Prince Edward Island mussels, little neck clams and shrimps sauteed with mushrooms in a white wine sauce over linguini	22
<i>zuppa di mare</i>	mixed seafood sauteed in a spicy plum tomato sauce over linguini	28
<i>vongole marechiaro</i>	fresh little neck clams sauteed with garlic, fresh tomatoes and white wine served over linguini	22

Since 1994 It Has Been Our Pleasure To Serve You And Your Family
And Friends. Thank You *Michele Pannia* (chef & owner)