

## ANTIPASTI | APPETIZERS

### Antipasto Della Casa

An assortment of marinated vegetables.

Small **11** Big **13**

### Bruschetta

**9**

Homemade bread topped with fresh tomatoes, garlic, basil and extra virgin olive oil.

### Carpaccio di Manzo

**13**

Very thin sliced raw filet mignon topped with arugola, artichokes, shaved parmesan cheese, lemon juice dressing and extra virgin olive oil.

### Carpaccio di Tonno

**13**

Very thin sliced Ahi tuna topped with arugola, fennel, lemon juice and extra virgin olive oil.

### Frutti di Mare al Guazzetto

**13**

Sautee' of clams, mussels and shrimps with garlic, hot pepper, parsley and fresh tomatoes.

### Parmigiana di Melanzane

**12**

Eggplant baked with tomato sauce, fresh mozzarella and parmesan cheese.

### Peperonata con Burrata

**12**

Bell peppers and eggplant stewed with tomatoes, celery, onions topped with imported fresh burrata.

### Bresaola della Valtellina

**13**

Very thin sliced dry cured beef, topped with arugola, shaved parmesan cheese, extra virgin olive oil and lemon dressing.

### Prosciutto San Daniele

**13**

Imported prosciutto San Daniele served with your choice of burrata or melon.

#### ASK YOUR SERVER FOR DAILY SPECIALS

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18% gratuity suggested for party over 6 people

Split dish - \$3 -  
Corkage Fee - \$15 -

Buon Appetito by Anna Morra,  
Trattoria Da Pasquale Executive Chef.

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**We reserve the right to refuse service to anyone**

## INSALATE | SALADS

### Verde con Finocchio

**9**

Mixed baby green, fennel, extra virgin olive oil, lemon juice and garlic.

### Mista

**8**

Mixed lettuce, tomatoes, cucumbers, radishes, extra virgin olive oil and balsamic vinegar.

### Tre Colori con Parmigiano

**11**

Arugola, radicchio, endive, extra virgin olive oil, balsamic vinegar and shaved parmesan cheese.

### Insalata di Fagiolini e Patate

**12**

String beans, potatoes, chopped tomatoes, extra virgin olive oil and lemon juice dressing.

### Insalata di Fagioli Bianchi

**11**

White cannellini beans marinated with extra virgin olive oil, garlic, lemon juice, served on a bed of arugola and toasted bread.

### Calamari e Gamberi all Griglia

**13**

Grilled calamari and shrimps served on a bed of arugola with extra virgin olive oil and lemon juice.

### Caprese Salad

**11**

Tomatoes and fresh mozzarella.

### Caesar Salad

**10**

Romaine lettuce and croutons.

## CONTORNI | SIDE ORDERS

### Homemade Meatballs

**7**

### Shrimps (4)

**6**

### Chicken Breast (2)

**6**

### Spinach

**4**

### Potatoes

**4**

## PASTA

<b>Spaghetti al Filetto di Pomodoro</b>	<b>13</b>
Fresh tomato sauce, garlic and basil.	
<b>Spaghetti Aglio e Olio</b>	<b>12</b>
Garlic, hot peppers, parsley and olive oil.	
<b>Penne all' Arrabbiata</b>	<b>13</b>
Spicy tomato sauce	
<b>Lasagna Vegetariana</b>	<b>14</b>
Meatless lasagna with eggplant, spinach, ricotta cheese, bechamel sauce, tomato sauce and parmesan cheese.	
<b>Penne alla Siciliana</b>	<b>14</b>
Tomato sauce, eggplant, mozzarella and basil.	
<b>Fettuccine Bolognese</b>	<b>14</b>
Meat sauce.	
<b>Gnocchi alla Sorrentina</b>	<b>15</b>
Homemade potato dumplings, with tomato sauce, smoked mozzarella and basil.	
<b>Fregole dell' Ortolano</b>	<b>15</b>
Whole wheat grain sardinian shaped pasta with mixed vegetables.	
<b>Pappardelle con Asparagi e Pollo</b>	<b>15</b>
Homemade pasta with asparagus, chicken, fresh tomatoes, garlic and parsley.	
<b>Lasagna Napoletana</b>	<b>15</b>
Homemade lasagna with ricotta cheese, tomato sauce, fresh mozzarella and small meatballs.	
<b>Linguine alle Vongole</b>	<b>16</b>
Clams, garlic, extra virgin olive oil, hot pepper, parsley and white wine.	
<b>Ravioli al sugo di Pomodoro</b>	<b>16</b>
Filled with Ricotta cheese and spinach, tossed in a puree of tomato sauce, garlic and basil	
<b>Spaghetti alla Pescatora</b>	<b>18</b>
Clams, mussels, shrimps, fresh tomato sauce, garlic, parsley and hot pepper.	
<b>Mezze Maniche alla Posillipo</b>	<b>16</b>
Crabmeat and chopped shrimps in a light spicy tomato sauce.	

## SECONDI | ENTREES

<b>Pollo Pasquale</b>	<b>16</b>
Half chicken baked with potatoes, touch of onions and tomatoes.	
<b>Petto di Pollo alla Griglia</b>	<b>16</b>
Pounded grilled chicken breast served with spinach and roasted potatoes.	
<b>Zuppa di Pesce</b>	<b>23</b>
Clams, mussels, shrimps, calamari and pieces of fish cooked with fish broth, tomatoes, parsley and hot pepper.	
<b>Ossobuco</b>	<b>26</b>
Braised veal shank with peas, mushrooms served with spinach and roasted potatoes.	
<b>PIZZA</b>	
<b>Aglio e Olio</b>	<b>6</b>
Pizza bread with garlic and olive oil.	
<b>Vegetariana</b>	<b>15</b>
Eggplant, spinach, mushrooms, onions, chopped tomatoes, tomato sauce and mozzarella.	
<b>Margherita</b>	<b>13</b>
Tomato sauce, mozzarella, parmesan cheese, olive oil and basil.	
<b>Checca</b>	<b>13</b>
Mozzarella, fresh tomatoes, garlic, olive oil, basil.	
<b>Napoletana</b>	<b>13</b>
Tomato sauce, mozzarella, oregano and anchovies.	
<b>Vesuvio</b>	<b>14</b>
Mozzarella, fresh tomatoes and arugola.	
<b>Bianca</b>	<b>14</b>
Mozzarella, shaved parmesan, prosciutto and arugola.	
<b>Prosciutto e Funghi</b>	<b>14</b>
Tomato sauce, mozzarella, mushroom, prosciutto.	
<b>Tre Formaggi</b>	<b>14</b>
Mozzarella, ricotta, parmesan cheese, prosciutto.	
<b>Calzone al Forno</b>	<b>15</b>
Mozzarella, ricotta, spinach, mushrooms, olives and tomato sauce.	
<b>Calzone Parmigiana</b>	<b>16</b>
Smoked cheese, artichokes, eggplant, parmesan cheese and tomato sauce.	
<b>Calzone Napoletano</b>	<b>15</b>
Mozzarella, ricotta, fresh tomatoes and salami.	