

Antica Trattoria

APPETIZER

Caprese	\$ 16.00
Tomato, fresh basil and fresh mozzarella	
Fritto misto	\$ 16.00
Fried calamari and fried mix vegetables	
Octopus salad	\$ 19.00
Octopus and lemon potatoes	
Rice balls	\$ 14.00
Original Sicilian rice balls	
Bruschetta	\$ 13.00
Toasted bread with cherry tomato, basil, garlic and EVO oil (6 pcs)	
Formaggio "In Tempura"	\$ 16.00
Camoscio D'oro cheese with almonds, in tempura	
Meatballs	\$ 14.00

SALAD

Virginia \$ 10.00

Mix green, Cherry tomato, cucumbers, red onion

Caesar \$ 11.00

Romaine lettuce, Croutons, Shaved Parmigiano

Siciliana \$ 11.00

Tomato, Cucumbers, Red onion, Black and green olives

Greek \$ 12.00

Tomato, Cucumbers, Red onion, Black and green olives, feta cheese

ZUPPE

Soup of the day \$ 10.00

RAVIOLI

Ricotta & Spinach	\$	22.00
Beef meat	\$	22.00
Porcini mushrooms	\$	23.00
Lobster	\$	26.00

RISOTTO

Alla Pescatora Clams, Calamari, Shrimps and Mussels	\$	29.00
Funghi Mix Mushrooms and Parmigiano cheese	\$	26.00
Lobster Lobster meat and Shrimps	\$	37.00

PASTA

Spaghetti Puttanesca	\$	20.00
Pappardelle Bolognese	\$	23.00
Pappardelle with Italian beef meat sauce, white or red		
Cavatelli "Alla Boscaiola"	\$	26.00
Homemade special pasta with green peas, mushrooms Italian sweet sausage in Pink Besciamella sauce		
Gnocchi Sorrentina	\$	23.00
Homemade potato gnocchi with fresh mozzarella in red sauce		
Spaghetti vongole	\$	24.00
With clams in white wine sauce		
Scialatielli "Allo Scoglio"	\$	29.00
With Clams, Mussels, Shrimps, Calamari served in red sauce		
Linguine Scampi	\$	29.00
With Shrimps, Capers and lemon sauce		
Trofie al Salmone	\$	28.00
Homemade pasta with Salmon, in pink sauce, with Arugula and shaved Parmigiano on top		

ENTRÉE DI CARNE

Pollo "Milanese"	\$ 25.00
Bell & Evans Breaded and fried chicken cutlet served with house salad and Shaved Parmigiano	
Pollo "Piccata"	\$ 28.00
Bell & Evans sauteed chicken breast with Capers in white lemon sauce served with pasta	
Pollo "Valdostana"	\$ 28.00
Bell & Evans sauteed chicken breast with buffalo fresh mozzarella, prosciutto crudo and eggplants	
Veal Scaloppine "Al Limone"	\$ 32.00
Veal Scaloppine in fresh lemon sauce served with house salad	
Veal Cotoletta "Alla Milanese"	\$ 32.00
Breaded and fried Veal cutlet served with house salad and Shaved Parmigiano	
Porkchop "Antica Trattoria"	\$ 24.00
Pork chop with peppers, sauteed mushrooms and onions	
Fillet mignon "Ai Funghi"	\$ 37.00
Beef filet mignon, mix mushrooms	

ENTRÉE DI PESCE

Zuppa di Pesce	\$	26.00
Clams, mussels, calamari, shrimps and a piece of salmon, in red sauce served with toasted bread		
Salmon grilled	\$	26.00
Grilled Salmon served with house mix salad		
Salmon "Burro e Salvia"	\$	26.00
Grilled Salmon with butter and sage served with Mix salad		
Spada "In Guazzetto"	\$	30.00
Swordfish, served in seafood red sauce, with Claims, Mussels, Shrimps		
Branzino grilled	\$	28.00
Grilled Sea bass served with house salad		
Branzino "Alla Puttanesca"	\$	28.00
Sea bass with capers, kalamata black olives, cherry tomato and anchovies, served with Pasta		
Gamberi "Fra Diavolo"	\$	28.00
Sauteed Shrimps in Fra Diavolo sauce with Pasta		

DESSERT

Dessert of the day	\$	10.00
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BEVERAGE

Soda	\$	3.00
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Ice tea	\$	3.00
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Domestic beer	\$	5.50
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Michelob
Miller

Imported beer	\$	6.50
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Peroni
Moretti

Glass Sangria Red or White	\$	10.00
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Sangria 1 lt. Red/white	\$	38.00
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White wines

	<i>Glass</i>	<i>Bottle</i>
<i>Chardonnay Butterfield Station</i>	9	34
<i>Pinot Grigio Santa Alessandra</i>	10	38
<i>Sauvignon Blanc Butterfield Station</i>	9	36
<i>Gavi di Gavi Castelvechio</i>	11	40

Rose & Sparkling

<i>Prosecco Italiano</i>	10	38
<i>Moscato</i>	9	NA
<i>White Zinfandel</i>	8	NA

Red wines

<i>Chianti Classico Arbos</i>	9	34
<i>Chianti Classico Riserva Arbos</i>	10	38
<i>Cabernet Sauvignon Butterfield Station</i>	10	38
<i>Pinot Noir</i>	10	38
<i>Super Tuscan Arbos</i>	10	38
<i>Montepulciano d'Abruzzo</i>	NA	52
<i>Merlot Rimola</i>	9	34

Special wines

Barolo, Brunello di Montalcino, Amarone di Valpolicella and More