

# Antica Trattoria

## APPETIZER

<b>Caprese</b>	\$	<b>16.00</b>
Tomato, fresh basil and fresh mozzarella		
<b>Fritto misto</b>	\$	<b>16.00</b>
Fried calamari and fried mix vegetables		
<b>Octopus salad</b>	\$	<b>19.00</b>
Octopus and potatoes with fresh lemon dressing		
<b>Zuppa di cozze</b>	\$	<b>17.00</b>
Mussels in red sauce, served with toasted bread		
<b>Rice balls</b>	\$	<b>14.00</b>
Original Sicilian rice balls		
<b>Bruschetta</b>	\$	<b>13.00</b>
Toasted bread with cherry tomato, basil, garlic and EVO oil (6 pcs)		
<b>Formaggio "In Tempura"</b>	\$	<b>16.00</b>
Fried Camoscio D'oro cheese with almonds		
<b>Meatballs</b>	\$	<b>14.00</b>
Beef meatballs with marinara sauce		

# *Antica Trattoria*

## **SALAD**

**Virginia** \$ 10.00

Mix green, Cherry tomato, cucumbers, red onion with fresh lemon dressing

**Caesar** \$ 11.00

Romaine lettuce, Croutons, Shaved Parmigiano and homemade Caesar dressing

**Siciliana** \$ 11.00

Mix green, Tomato, Cucumbers, Red onion, Black and green olives with fresh lemon dressing

**Greek** \$ 12.00

Mix green, Tomato, Cucumbers, Red onion, Black and green olives, feta cheese with fresh lemon dressing

## **ZUPPE**

**Soup of the day** \$ 10.00

# *Antica Trattoria*

## **RAVIOLI**

<b>Ricotta &amp; Spinach</b>	<b>\$</b>	<b>22.00</b>
<b>Beef meat</b>	<b>\$</b>	<b>22.00</b>
<b>Porcini mushrooms</b>	<b>\$</b>	<b>24.00</b>
<b>Lobster</b>	<b>\$</b>	<b>26.00</b>

## **RISOTTO**

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

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## PASTA

<b>Spaghetti Puttanesca</b>	\$	<b>20.00</b>
Spaghetti with fresh cherry tomato sauce, capers, Kalamata black olives and anchovies		
<b>Pappardelle Bolognese</b>	\$	<b>23.00</b>
Pappardelle with Italian beef meat, in red sauce		
<b>Cavatelli "Alla Boscaiola"</b>	\$	<b>26.00</b>
Homemade special pasta with green peas, mushrooms and Italian sweet sausage, in pink sauce		
<b>Gnocchi "Sorrentina"</b>	\$	<b>23.00</b>
Homemade potato gnocchi with fresh mozzarella in red sauce		
<b>Spaghetti vongole</b>	\$	<b>24.00</b>
Spaghetti with clams in white wine sauce		
<b>Scialatielli "Allo Scoglio"</b>	\$	<b>29.00</b>
Homemade black linguine with Clams, Mussels, Shrimp and Calamari		
<b>Linguine Scampi</b>	\$	<b>29.00</b>
With Shrimps, Capers and fresh lemon sauce		
<b>Casarecce "Al Salmone"</b>	\$	<b>28.00</b>

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Homemade special pasta with Salmon, Arugula and shaved Parmigiano, in pink sauce

## **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 ham, fresh Mozzarella and eggplants, served with house salad

**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 served with mix vegetables

**Fillet mignon "Ai Funghi"** \$ 37.00

Beef filet mignon and mix mushrooms sauce served with mix vegetables



## ***ENTRÉE DI PESCE***

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

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## DESSERT

**Dessert of the day** \$ 10.00

## BEVERAGE

**Soda** \$ 3.50

**Ice tea** \$ 3.50

*(Coca cola products with refill)*

**Domestic beer** \$ 5.50

Michelob

Bud light

**Imported beer** \$ 6.50

Peroni

Moretti

**Glass Sangria Red or White** \$ 10.00

**Sangria 1 lt. Red/white** \$ 38.00

# Antica Trattoria

## WINE LIST

### *White wines*

	<i>Glass</i>	<i>Bottle</i>
Chardonnay <i>Fossamala</i>	9	34
Prosecco italiano	10	38
Pinot Grigio <i>Santa Alessandra</i>	10	38
Sauvignon Blanc <i>Refossa</i>	10	38
Gavi di Gavi <i>Fotanassa</i>	N/A	55
Moscato <i>Manfredi Castelvechio</i> DOCG	9	34
Roero Arneis <i>Taliano</i> DOCG	12	42

### *Red wines*

Chianti Classico <i>Arbos</i> DOCG	10	36
Chianti Classico "Riserva" <i>Arbos</i> DOCG	11	40
Supertuscan <i>Arbos</i>	10	38
Cabernet Sauvignon <i>Fossamala</i>	10	38
Pinot Noir <i>Coste Mancini</i>	10	38
Merlot <i>Rimola</i>	9	34
Montepulciano D'Abruzzo <i>Galasso</i> DOCG	N/A	52
Nero D'Avola <i>Campore'</i>	N/A	50
Nebbiolo Roero "Riserva" <i>Taliano</i> DOCG	N/A	60

### *Special wines*

Barolo <i>Boasso 2015</i> DOCG	130
Brunello di Montalcino <i>Coldisole 2016</i> DOCG	140
Amarone di Valpolicella <i>Biscardo Carra 2017</i> DOCG	140
Barbaresco "Riserva" <i>Taliano 2013</i> DOCG	140