

Trattoria Piatto

Chefs: Angela Nooraga, Caroline Lim & Ross S. Morris, Jr. CEC, CEPC

The Italian Meal offers a variety of foods as well as dining options. You may eat as light or substantially as you wish choosing just a few or several items from the following categories (a la carte).

Antipasti

Frittelle di Granchio

Crab fritters served with roasted red pepper mayonnaise 9

Crostini alla Toscana

Toasted bread slices topped with chicken liver pâté 6

Insalata di Finocchi e Arance

Salad of fresh fennel, orange, pomegranate & parmesan shavings 9

Zuppa del Giorno

Today's soup described by your server 5 / 7

Bresaola

Dried filet of beef, thinly sliced and topped with arugula salad & shaved parmesan 9

Insalata di Pere e Gorgonzola (Piatto Salad)

Field greens, red wine poached pear, crisp walnuts & gorgonzola cheese. Pancetta (bacon) vinaigrette 9

Insalata della Casa

Field greens tossed with extra virgin olive oil & red wine vinegar, balsamic marinated tomatoes 6

Add ricotta salata (sheep's milk cheese from Tuscany) 8

Formaggio

Taleggio (raw cow's milk cheese), Fontina Val d'Aosta (mild, nutty cow's milk cheese), Pecorino Toscano (sheep's milk cheese from Tuscany), Gorgonzola Dolce (Italy's famous blue cheese from Lombardy). Choice of 2, 3 or 4 \$7 / \$10 / \$12

Pizze alla Griglia

Our thin crust grilled pizza

Pizza Margherita

Fresh mozzarella, tomato & fresh basil 10

Pizza d'Autunno

Parmesan potato puree, garlic, spinach, mushrooms, pancetta, mozzarella 12

Pizza ai Funghi

Tomato, mushrooms, fontina & truffle oil 11

Pizza alla Napoletana

Tomato, anchovy, oregano & mozzarella 10

Pizza alla Salsiccia

Tomato, sausage, pecorino & mozzarella 11

Pizza alla Parmigiana

Tomato, fontina, arugula, prosciutto & shaved parmesan 12

Pizza Quattro Formaggi

Tomato, Parmesan, mozzarella, fontina & gorgonzola cheeses 11

Pizza alla Lombarda

Tomato, cotechino (sausage), mozzarella, fontina & a baked egg 12

Pizza Peperonata

Stewed sweet peppers, onion & tomato, fresh mozzarella 11

Primi

Taglierini di Mare

Shrimp, scallops & sweet peppers tossed with fresh egg noodles in a butter-wine sauce 19

Tortelli di Zucca

Butternut squash filled pasta tossed with fresh sage & brown butter, topped with grated parmesan 16

Penne alla Vodka

With spicy-hot tomato/vodka/cream sauce, prosciutto & peas 15

Bucatini alla Carbonara

Hollow spaghetti noodle with pancetta (Italian bacon), eggs, cream, parmesan & black pepper 16

Cannelloni

Pasta tubes stuffed with veal, baked with balsamella & marinara sauces 17

Risotto ai Funghi

Creamy rice dish made with arborio rice, vegetable stock and mushrooms 14

Ravioli d'Aragosta

Lobster ravioli sauced with crab meat, butter, coarse sea salt & marinara 17

Spaghetti alla Marinara

Spaghetti noodles tossed with classic tomato sauce, topped with grated parmesan cheese 13

Secondi

Main courses - served with polenta & today's vegetable

Pesce al Cartoccio

HADDOCK baked in parchment with vegetables & citrus herb butter 18

Pollo Saltimbocca alla Romana

Sautéed breast of CHICKEN with prosciutto, sage & marsala wine sauce 18

Cappe Sante

Sautéed SEA SCALLOPS, with sambuca (anise liquor), fava beans, cream & chives 19

Scaloppine al Limone

Thinly sliced VEAL sautéed with lemon, wine & capers 19

Scaloppine al Marsala

Thinly sliced VEAL with mushrooms, wine & veal stock 19

Fritto Misto

MIXED FRY of lightly breaded shrimp, scallops, haddock, calamari, zucchini, lemon & sea salt 18

Costoletta alla Milanese

TURKEY cutlet breaded with parmesan & seasoned bread crumbs. Fried & drizzled with lemon 15

Porchetta

Thin slices of PORK loin stuffed with fennel, house made sausage & rosemary 15

Melanzane al Forno

Baked EGGPLANT stuffed with ricotta cheese & marinara sauce 15

Tagliata di Manzo

Grilled sirloin STEAK (8 oz.), sliced & served with arugula, olive oil, lemon & parmesan 19

Ciuppin (Seafood Stew)

Shrimp, scallops, mussels, clams, calamari, haddock, tomato-saffron broth, potatoes, fennel & leeks 18

Contorni

Accompaniments - side dishes priced at \$3 each

Puree di Patate

Potatoes whipped with butter & cream

Spinaci Saltati

Spinach sautéed with garlic & extra virgin olive oil

Cavolo Rosso

Braised, sweet & sour red cabbage

Spaghetti

With marinara & parmesan cheese

Pane

Basket of Today's Bread

Fresh baked, warm from the oven. \$2 / loaf

Bevande

**Espresso \$3 Cappuccino \$3.50 Café Latte \$3.50 Flavored
Latte(vanilla/hazelnut/almond) \$4**

An ever changing selection of bottled beverages \$2/bottle

San Benedetto Water - Still or Sparkling Italian water 1 liter \$4.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Service charge of 18% added to parties of five or more, separate checks and checks paid with gift certificates / please inform your server of any food allergies or special needs / in our effort to conserve, water is served upon request / no smoking permitted on the premises