



Finalmente Trattoria

CENA

ANTIPASTI

Cozze al Brodetto- Maine mussels, cannellini beans, garlic, parsley, & white wine	\$13.00
Calamari- Fried Calamari with house tomato sauce	\$12.00
Don Corino- Mussels and calamari with light spicy tomato sauce and fresh herbs	\$12.00
Bresaola- Thin sliced air dried beef, arugula, shaved Parmigiano, lemon & olive oil	\$13.00
**Carpaccio di Tonno- Rare tuna sliced thin, arugula, capers, lemon and olive oil	\$13.00
Vongole al Vino Bianco- New Zealand cockle clams, garlic, parsley, olive oil, and white wine	\$18.00
Toscano- (for two) Sweet & hot Soppresata, Dolce latte gorgonzola, shaved Parmigiano, mozzarella, palm heart-roasted pepper, sundried tomato, and artichoke	\$22.00
Pirata- Grilled shrimp & calamari, spicy roasted pepper puree, arugula, lemon & olive oil	\$17.00
Pontina- Prosciutto di Parma, mozzarella, tomato, roasted pepper, basil, and olive oil	\$14.00

ZUPPE

Pasta e Fagioli- Tubettini pasta, cannellini beans and chicken broth	\$9.00
Minestrone- Tuscan Style Vegetable Soup	\$11.00
Stracciatella- Baby spinach, organic egg, grated Parmigiano and chicken broth	\$9.00

INSALATE

Add Chicken breast \$7 / Add Shrimp \$3

Finalmente- Mixed baby greens, tomato, Gaeta olives and balsamic vinaigrette.	\$9.00
Alle More- Arugula, dried cranberries, walnuts, goat cheese, and raspberry vinaigrette	\$11.00
Tricolori- Endive, radicchio, arugula and shaved Parmigiano balsamic vinaigrette	\$10.00
Caprina- Baby spinach, granny smith apple, pinoli, shaved Pecorino, Romano, lemon & olive oil	\$11.00
Imperatore- Romaine, grated parmigiano, Dolcelatte gorgonzola, and balsamic vinaigrette	\$11.00
Insalata Del Cesario- Classic Caesar salad with homemade dressing	\$11.00

PASTA

Orecchiette Juventine- Fresh orecchiette, artichoke hearts, plum tomatoes, Prosciutto di Parma, wild mushrooms, black truffle paste, garlic, virgin olive oil, shaved Parmigiano Reggiano	\$21/26
Bucatini Carbonara- Thick Spaghetti, bacon, onion, egg yolk, grated Parmigiano, and olive oil	\$16/24
Portofino- Pappardelle, chopped jumbo shrimp, roasted peppers, and light tomato cream sauce	\$20/25

PASTA CONTINUED

Bavette Alle Vongole- Spaghettini, New Zealand cockles, garlic, parsley, and spicy tomato sauce	\$17/22
Lasagna Bolognese- Chef's recipe homemade lasagna; Bolognese style	\$20.00
Genovese- Potato gnocchi, zucchini, fresh mozzarella, and basil pesto sauce	\$17/22
Neri- Fresh black linguine, calamari, shrimp, fresh cherry tomatoes, garlic oil, a touch of hot pepper flakes and fresh arugula	\$20/26
Vegetali- Curly pasta, zucchini squash, eggplant, mushrooms, artichokes, cherry tomatoes, arugula, garlic & extra virgin olive oil	\$16/23
Ravioli- Roasted pepper & smoked mozzarella Ravioli, butter, sage, and black truffle paste	\$16/23
Amatriciana- Bucatini, bacon, onion, plum tomato and Pecorino Romano	\$16/22
Alla Vodka- Penne pasta, Prosciutto di Parma, onions, plum tomatoes, and vodka cream sauce	\$16/22

PESCE

Baccala Al Granchio- Fresh cod filet, Dijon mustard, crabmeat, lemon, white wine, and fish stock	\$26.00
Salmone Isola D'Elba- Pan seared (farm-raised) Norwegian salmon filet, mushroom, capers, berries, dill, lemon zest, gin and fish stock	\$29.00
Spada- Grilled sword fish steak, arugula, radicchio, and lemon citrus vinaigrette	\$29.00
Squaletto- Pan seared filet of halibut, artichokes, sundried tomatoes, Gaeta olives, capers, fresh herbs, refined Prosecco sparkling wine and fish broth	\$ MKT P
Zuppetta- Fresh cod fish, New Zealand cockle clams, Maine mussels, shrimp, and light tomato	\$36.00

CARNE

Ossobuco- Braised Veal shank, Barolo wine, Parmigiano, risotto	\$35.00
Costolette d'Agnello Scottadito- New Zealand lamb chops, marinated bread crumbs, pan roasted and Dijon mustard	\$34.00
Filetto di Vitello- Pan roasted Veal tenderloin, extra virgin olive oil, tomato confit and Gaeta olive paste	\$34.00
Vitello Caprese- Veal scaloppine, fresh mozzarella, basil, and tomato sauce	\$25.00
Vitello Sorrentino- Veal scaloppine, mushroom, artichoke, black truffle paste, & white wine demiglace	\$27.00
La Melanzana- Eggplant layered, fresh mozzarella, Parmigiano and light tomato sauce	\$24.00
Capriccioso- Chicken breast (breaded or grilled)- arugula, fresh mozzarella, fresh tomato, olive oil, and balsamic vinaigrette	\$23.00
Dolcelatte- Chicken breast- dolcelatte gorgonzola, hot cherry pepper, rosemary, garlic, and balsamic reduction	\$25.00
Farcito- Chicken breast stuffed with prosciutto, spinach, mozzarella, and white wine demiglace	\$25.00

CONTORNI

Sautéed Spinach	\$9.00
Vegetable of the day	\$7.00

BUON APPETITO!

(Split Charges) \$2.00 for Appetizers/\$4.00 for Entrees –

20% Gratuity will be added on parties of 5 or more*

*****Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illnesses.***