



Finalmente Trattoria

PRANZO

ANTIPASTI

Cozze al Brodetto- Maine mussels, cannellini beans, garlic, parsley, & white wine	\$12.00
Calamari- Fried Calamari with house tomato sauce	\$12.00
Bresaola- Thin sliced air dried beef, arugula, shaved Parmigiano, lemon & olive oil	\$12.00
**Carpaccio di Tonno- Rare tuna sliced thin, arugula, capers, lemon and olive oil	\$12.00
Toscano- (for two) Sweet & hot Soppresata, Dolce latte gorgonzola, shaved Parmigiano, mozzarella, palm heart-roasted pepper, sundried tomato, and artichoke	\$18.00
Pontina- Prosciutto di Parma, mozzarella, tomato, roasted pepper, basil, and olive oil	\$12.00

ZUPPE

Pasta e Fagioli- Tubettini pasta, cannellini beans and chicken broth	\$9.00
Minestrone- Tuscan Style Vegetable Soup	\$9.00
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.	\$8.00
Tricolori- Endive, radicchio, arugula and shaved Parmigiano balsamic vinaigrette	\$9.00
Caprina- Baby spinach, granny smith apple, pinoli, shaved Pecorino, Romano, lemon and olive oil	\$9.00
Imperatore- Romaine, grated parmigiano, Dolcelatte gorgonzola, and balsamic vinaigrette	\$9.00
Insalata Del Cesario- Classic Caesar salad with homemade dressing	\$9.00

PANINI

Marco Pollo – Grilled Chicken, romaine, fresh tomatoes, pesto, & mayonnaise dressing	\$14.00
Parmese – Grilled Prosciutto di Parma, fresh mozzarella, fresh tomatoes, basil & balsamic dressing	\$12.00
Calabrese – Hot Soppresata, wild arugula, mozzarella cheese, olive oil & balsamic vinaigrette	\$12.00
Ortolano – Grilled zucchini, eggplant, Portobello mushroom with balsamic dressing	\$12.00

PASTA

Bucatini Carbonara- Thick Spaghetti, bacon, onion, egg yolk, grated Parmigiano, and olive oil	\$13/18
Caprese- Potato dumplings, plum tomato, fresh mozzarella, and basil (or Bolognese)	\$12/17

PASTA CONTINUED

Orecchiette Juventine- Fresh orecchiette, artichoke hearts, plum tomatoes, Prosciutto di Parma, wild mushrooms, black truffle paste, garlic, virgin olive oil, shaved Parmigiano Reggiano	\$17/21
Lasagna Bolognese- Chef's recipe Bolognese style	\$18.00
Fusilli Al Vegetali- Curly pasta, zucchini squash, eggplant, mushrooms, artichokes, cherry tomatoes, arugula, garlic & extra virgin olive oil	\$14/18
Penne Rigate Vodka- Penne pasta, Prosciutto di Parma, onions, plum tomatoes, and vodka cream sauce	\$14/16
Bavette Alle Vongole- Spaghettini, New Zealand cockles, garlic, parsley, and white wine	\$14/18
Pappardelle Del Contadino- Fresh linguine, roasted sweet peppers, Italian sweet sausage, zucchini, plum tomato sauce, and ricotta cheese	\$15/19
Ravioli Al Ragù- Cheese ravioli, and homemade meat sauce	\$13/18

PESCE

Grigliatina Del Pirata- Grilled shrimp & calamari, spicy roasted pepper puree, arugula, lemon & olive oil	\$19.00
Termolese- Fresh Cod Filet, pan roasted, red onion, capers, Gaeta olives, fresh tomato and balsamic vinaigrette	\$22.00
Salmone Alla Mostarda- Pan seared farm raised Norwegian salmon filet, Dijon cream mustard, arugula, lemon, and extra virgin olive oil	\$20.00
Spada- Pan seared sword fish, shallots, Gaeta olives and light tomato sauce	\$22.00
Squaletto Isolano- Pan seared filet of halibut, artichokes, sundried tomatoes, Gaeta olives, capers, fresh herbs, refined Prosecco sparkling wine and fish broth	\$25.00
Zuppetta Di Baccala- Fresh cod fish, New Zealand cockle clams, Maine mussels, shrimp, and light tomato	\$26.00

CARNE

Vitello Paillard- Grilled tender veal scaloppini on a bed of baby spinach salad with extra virgin olive oil and lemon dressing, topped with shaved Pecorino Romano	\$20.00
Scaloppine Alla Pizzaiola- Tender veal scaloppini with olive oil, oregano, garlic, Gaeta olives and light tomato sauce	\$20.00
La Melanzana- Eggplant layered, fresh mozzarella Parmigiano and light tomato sauce	\$18.00
Pollo Capriccioso- Breaded chicken breast pan seared topped with fresh mozzarella, arugula, fresh tomatoes, extra virgin olive oil and balsamic dressing	\$18.00
Petto Di Pollo Piccante- Chicken breast sautéed, hot cherry peppers, fresh rosemary, garlic in an aged balsamic sauce, and imported Dolce latte gorgonzola cheese	\$19.00

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.**