

A close-up photograph of a bundle of uncooked spaghetti, tied with a piece of twine. The spaghetti is the central focus, with its long, thin strands fanning out. In the background, there are fresh green basil leaves and several ripe red tomatoes, some still on their vines. The lighting is warm and focused on the spaghetti, creating a soft glow. The overall composition is clean and appetizing, suggesting a focus on fresh, high-quality ingredients.

Welcome to
La Trattoria

*All meals are prepared using
wholesome ingredients of the highest quality*

ANTIPASTI

HUMMUS PLATTER8	ZUPPA DI MARE	16
CALAMARI FRITO	10	Calamari, mussels, clams, scallops, and shrimp simmered in blush sauce	
ZUPPA DI COZZE	10	MOZZARELLA STICKS8
Mussels in blush or white wine sauce		ZUCCHINI STICKS8
		INSALATA CAPRESE	10

SALADS

GREEK9	MINI GREEK WITH ENTRÉE2
CAESAR9	add ons: CHICKEN	3
CHEF9	SHRIMP	5
Ham, Mozzarella, and Turkey		for any salad or pasta!	
CAESAR WITH ENTRÉE2	SALMON	7

OUR HOMEMADE SAUCES

BLUSH

Combination of our smooth tomato sauce, chunky tomatoes, garlic, wine and herbs

MARINARA

Chunky tomato, garlic, wine, and herbs

ALFREDO

Creamy white sauce

PINK CREAMY

Combination of blush, and alfredo sauce

WHITE WINE

Combination of garlic, herbs, and white wine

SMOOTH

Homemade smooth tomato sauce

Sauces can be changed on any entrée for an extra charge.

ENTRÉES 12

PRIMAVERA Combination of vegetables in blush sauce over capellini	TORTELLINI BOSCAIOLO Cheese tortellini with green peas, prosciutto, and alfredo sauce
ARRABIATE (spicy) Olives, onions, pepperoni, mushrooms in blush sauce over penne	PENNE or GNOCCHI SORRENTO Ricotta cheese, tomato sauce, and baked mozzarella
TORTELLINI POMODORO Cheese tortellini with chunky marinara sauce	FETTUCCINE GYPSY Olives, artichokes, mushrooms, and garlic in blush sauce
TORTELLINI PINK Cheese tortellini with pink creamy sauce or alfredo	

All entrée's include soup or house salad and homemade bread.



Gluten free pasta available for any entrée. Menu is subject to change without notice.



SPECIALTIES

- DI LA CASA 14
Italian sausage, fresh mushrooms, and herbs, in a pink creamy sauce
- EGGPLANT PARMIGIANA 14
Topped with mozzarella and our homemade tomato sauce, over angel hair pasta (Add ricotta 2)
- VEAL CHOP 25
Grilled center cut veal chop, served with sautéed spinach and fettuccine alfredo
- SALMON BRETONE 25
Combination of scallops, shrimp and mushrooms simmered in blush sauce, over linguine
- FRUTTI DI MARE 25
Combination of clams, scallops, shrimp, mussels, and calamari in blush sauce, over linguine
- STEAK WITH RISOTTO 21
8 oz steak over risotto sautéed with onions and mushrooms
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PASTA SPAGHETTI 11

- SAUSAGE Sautéed with garlic in blush sauce
- BOLOGNESE Homemade meat sauce
- MEATBALLS Topped with smooth tomato sauce
- MUSHROOMS Sautéed with garlic in blush sauce
- MARINARA Homemade chunky tomato sauce
- CARBONARA Onion, peas, bacon, romano cheese, egg, cream, and herbs
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BAKED DISHES

- STUFFED SHELLS 11
Stuffed with ricotta cheese, topped with mozzarella and baked. Topped with smooth tomato sauce
- CHEESE MANICOTTI 11
Stuffed with ricotta cheese, topped with mozzarella and baked. Topped with smooth tomato sauce
- PENNE ALLA FORNO 13
Our homemade meat sauce with ricotta and-baked. Topped with mozzarella cheese
- HOMEMADE MEAT LASAGNA 11

POLLO (Chicken) 17

- Served over Angel hair pasta
- ALLA SICILIANA Sautéed in olive oil, garlic, white wine, crushed red peppers, mushrooms, black olives, and eggplant topped with mozzarella
- PARMESAN Boneless chicken breast, topped with mozzarella and smooth tomato sauce (Add prosciutto \$2)
- CACCIATORE Garlic and mushrooms in a blush sauce
- ALFREDO WITH BROCCOLI
- PICCATA Garlic, olive oil, mushrooms, capers, artichokes, herbs, and fresh lemon juice
- MAXIMO Asparagus, sun dried tomatoes, mushrooms in blush sauce, topped with mozzarella
- MARSALA Olive oil, marsala wine, garlic, onions, tomatoes, and mushrooms
- FORTUNA Boneless chicken breast topped with a rich garlic alfredo with onion, sun dried tomatoes, and mushrooms over spinach pasta
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VITELLO (Veal) 19

- Served over Angel hair pasta
- PARMESAN Topped with mozzarella and smooth tomato sauce (Add prosciutto \$2)
- PICCATA Garlic, olive oil, mushrooms, capers, artichokes, herbs, and fresh lemon juice
- MARSALA Olive oil, marsala wine, garlic, onions, tomatoes, and mushrooms
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DI MARE (Seafood) 20

- TUSCAN PENNE Jumbo shrimp in our alfredo or "secret sauce" over penne pasta
- ALLA LIMONE Jumbo shrimp sautéed in olive oil, garlic, capers, sun dried tomatoes, onion, fresh lemon juice and herbs, over linguine pasta
- PROVENCALE Scallops and shrimp with mushrooms in our chunky marinara, over linguine
- AMALFI Clams and scallops sautéed in olive oil, garlic and mushrooms with your choice of white wine sauce or blush sauce over linguine
- CLAMS Sautéed in white wine or blush sauce over linguine
- DIABOLO Shrimp and clams in spicy marinara over linguine



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RAVIOLI

CHEESE	14
VEGGIE RAVIOLI.	14
CHICKEN & SPINACH RAVIOLI	14

15" Pizza

CHEESE.	13
ROMO	19
Extra cheese, sausage, pepperoni, mushrooms, peppers, and onions	
WHITE GOURMET	20
Mozzarella, ricotta, garlic, olive oil, and two toppings	
DI LA CASA	20
Mozzarella, mushrooms, sausage, and pink sauce	
RUSTICA	21
Mozzarella, ricotta, garlic, spinach, mushrooms, and grilled chicken	
ADDITIONAL TOPPINGS	1.95
pepperoni, sausage, onion, mushrooms, green peppers, broccoli, spinach, black olives, tomatoes, bacon, ground beef, pineapple, ham	

CHILDREN'S MENU 6

(12 and under, includes beverage)

SPAGHETTI or PENNE PASTA With tomato sauce (Add meat sauce 1.95)
CHICKEN PARMIGIANA Served with angel hair pasta
CHICKEN NUGGETS With French fries
FETTUCCINE ALFREDO
CHEESE PIZZA

SIDE ORDERS

FRENCH FRIES3
SOUP OF THE DAY3
HOUSE SALAD4
SOUP AND HOUSE SALAD6
MEATBALLS WITH SMOOTH SAUCE (2).3
GLUTEN FREE PASTA4
WHOLE WHEAT PASTA.3
HOMEMADE BREAD.4
SUBSTITUTE PASTA FOR TORTELLINI OR GNOCCHI5

BEVERAGES

COCA-COLA AND SOFT DRINKS* .	2.85
COFFEE*	2.35
TEA*	2.35

*Free Refills

ESPRESSO	2.75
CAPPUCCINO.	3.75

BEER & WINE AVAILABLE
Please ask your server.

Split Dinners-Additional 5.95 (includes additional soup or salad and homemade bread)

Note: Management reserves the right to make substitutions due to availability.



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