

LA TRATTORIA

Dal 2018

APPETIZERS

CLASSIC BRUSCHETTA \$13.50 

Ciabatta bread, fresh chopped tomatoes, basil, olive oil

WINGS \$15.50

6 pc with fries, buffalo or BBQ sauce

OYSTERS ROCKEFELLER \$23.50

Our classic recipe, 6 oysters loaded with butter, garlic, cheesy spinach, bacon and herbs

TRATTORIA'S BURRATA \$18.50

Burrata mozzarella, pesto, cherry tomatoes. Add: prosciutto \$8

ORIGINAL GUACAMOLE & CHIPS \$16.50 

Avocado, tomatoes, onions, Serrano chilis.

FRIED MOZZARELLA \$15.50

6 sticks served with Marinara Sauce

NONNA'S POLPETTE \$14.50

Meatballs, tomato sauce, bread crumbs, mashed potatoes

OUR EMPANADAS \$14.50

Served with Cilantro aioli & filled with your choice of: Beef, Chicken or Spinach

ROASTED CORN \$12.50 

Corn with butter, herbs, sea salt

CALAMARI AND SHRIMP \$18.50

Calamari, shrimp, zucchini served with arrabiata sauce



BURGERS & SANDWICHES

All sandwiches served with french fries.

CUBAN \$17.50

Roasted pork, ham, pickles, mayo, mustard, Swiss cheese.

POLLO \$18.50

Shredded chicken, ciabatta, avocado, tomato, lettuce, lime mayo

THE TURKEY CLUB \$16.50

Tomato, applewood bacon, turkey breast, mayo.

CLASSIC \$20.50

CHEESEBURGER

Lettuce, tomato, fried onion, bacon, Swiss cheese, chipotle mayo.



LA TRATTORIA'S CUBAN STYLE

ORIGINAL CUBAN SANDWICH \$17.50

Roasted pork, ham, Swiss cheese, pickles, mustard and french fries.

CUBAN PLATTER \$25.50

Roasted pork, lemon garlic rum sauce, white rice, sweet plantains.

PARGO FRITO \$39.50

Whole fish. Fried or broiled, rice and salad

CAMARONES AL AJILLO \$27.50

Sautéed shrimp with garlic homemade sauce, white rice and veggies.

POLLO A LA PLANCHA \$23.50

Chicken breast topped with onions, served with white rice, black beans and sweet plantains



PASTA

SPICY RIGATONI \$20.50

Creamy vodka pink sauce, chives, chili flakes.

CLASSIC ALFREDO \$21.50

Fettuccine in a creamy Alfredo sauce.

TAGLIATELLE ALLA BOLOGNESE \$23.50

Classic meat ragu, tomato sauce.

SPAGHETTI & POLPETTE \$23.50

Spaghetti with homemade tomato sauce and tender meatballs

TRATTORIA'S LASAGNA \$24.50

Meat sauce, bechamel, mozzarella.

CARBONARA \$21.50

Spaghetti, bacon, parmesan cheese, egg yolk, touch of cream.

PENNE PINK SAUCE WITH SALMON \$24.50

Penne pasta with salmon in creamy pink vodka sauce.

TRATTORIA'S SPECIAL

RAVIOLI \$27.50

Crab meat, shrimp, creamy saffron

Add: Chicken \$9

Steak \$11

Shrimp \$11

Lobster Tail \$35



RAW BAR

CEVICHE \$18.50 

Citrus marinated fish and shrimp, sweet potatoes, chips.

TUNA TARTARE \$19.50 

Hand-cut tuna, avocado, cucumber, pomegranate, herbs, lemon-soy dressing, crispy greens.

FRESH OYSTERS \$19.50

6 Blue Point oysters, horseradish, cocktail sauce.



SEAFOOD

GARLIC SHRIMP \$27.50 

Sautéed shrimp served with garlic homemade sauce, white rice and veggies.

SEAFOOD PAELLA X1 \$39.50 

Shrimp, calamari, clams, mussels, peppers, snow peas, onions, yellow rice.

SEAFOOD PAELLA X2 \$79.50 

Shrimp, calamari, clams, mussels, peppers, snow peas, onions, yellow rice.

GRILLED MAINE LOBSTER \$45.50 


1.5 lb of Maine lobster served with fries and salad.

OCTOPUS \$29.50 

Grilled, roasted potatoes, spring onion sauce



MEXICAN STYLE WITH LA TRATTORIA'S TWIST

GUACAMOLE & CHIPS \$16.50 

Chips and spicy sauce.

THE LOADED NACHOS \$24.50

Melted cheese, black beans, lettuce, sour cream, guacamole, pico de gallo.

Add: Chicken \$9 - Shrimp \$11 - Steak \$11

ORIGINAL TACOS

Lettuce, avocado, tomato, onions, cilantro and jack cheddar cheese.

Choices: Chicken \$21.50 - Carnitas \$24.50 - Shrimp \$23.50

TRATTORIA'S TACOS

Short Ribs: Peppers, onion, cilantro, lime, mayo, lime, jalapeño \$24.50

Lobster: Tempura, guacamole, romaine, pomegranate, mango, spicy mayo, jalapeño \$24.50

CLASSIC QUESADILLA

Served with sour cream, pico de gallo and guacamole.

Chicken \$19.50 - Steak \$22.50

FAJITAS

Peppers, onions, yellow rice, sour cream, guacamole, pico de gallo and tortillas.

Choices: Chicken \$24.50 - Steak \$27.50 - Shrimp \$25.50



MEATS

LA TRATTORIA CHICKEN \$23.50 

Chicken breast topped with onions, served with white rice, black beans and sweet plantains.

PARMIGIANA DI POLLO \$26.50

Served with spaghetti marinara.

SHORT RIBS \$32.50 

Served with mashed potato, carrots

SKIRT STEAK \$39.50 


12 oz skirt steak with french fries and chimichurri sauce.



SALADS

LA TRATTORIA \$14.50 

Mixed greens, cherry tomato, cucumbers, shaved parmesan

COBB \$19.50 

Arcadian mix, tomato, crispy bacon, avocado, boiled egg, blue cheese, chicken, ranch dressing.

CLASSIC CAESAR \$16.50 

Romaine lettuce, croutons, shaved parmesan, house dressing.

THE SPINACH \$18.50 

Grated hard-boiled egg, cherry tomatoes, balsamic vinaigrette, parmesan, avocado.

Add: Chicken \$9 - Steak \$11 - Shrimp \$11 - Lobster Tail \$35



FISH

TRATTORIA'S FISH \$39.50 


Fried or broiled red snapper, rice and salad

GRILLED SALMON \$29.50 

Spinach, mashed potatoes, fresh citrus sauce.



PIZZA

MARGHERITA \$16.50 

Pomodoro sauce, mozzarella, basil.

PEPPERONI \$18.50

Pomodoro sauce, mozzarella, spicy salami.

PROSCIUTTO E ARUGULA \$21.50

Pomodoro sauce, mozzarella, prosciutto San Daniele, fresh arugula.

TARTUFATA \$21.50

Mozzarella, truffle cream



Veggie

VEGGIE BURGER \$19.50

Plant-based burger with lettuce, tomato, avocado, onions, green golden dressing. Served with fries.

VEGGIE TACOS \$21.50

Roasted veggies, avocado, chipotle mayo sauce.

GNOCCI SORRENTINA \$24.50

Tomato, mozzarella, stracciatella, parmesan

VEGGIE PAELLA \$29.50

Saffron rice with a colorful assortment of vegetables.

JUST FOR KIDS

CHICKEN FINGERS \$11.50

CHEESE PIZZA \$11.50

PASTA POMODORO \$11.50

CHEESE BURGER \$11.50

SIDES

MASHED POTATOES \$10.50

GRILLED ASPARAGUS \$11.50

ROASTED POTATOES \$9.50

SWEET PLANTAINS \$9.50

FRENCH FRIES \$9.50

HOUSE SALAD \$9.50

CAESAR SALAD \$9.50

ROASTED CORN \$12.50

DESSERTS

TIRAMISU \$11.50

CHEESE CAKE \$11.50

LAVA CAKE \$11.50

CHURROS \$11.50

TRES LECHES \$11.50

FRUIT BOWL \$11.50

CHOCOLATE OR VANILLA

ICE CREAM \$9.50

TAXES NOT INCLUDED IN PRICES. A MANDATORY 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Oysters Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.*

Please inform your server of any food allergies or dietary restrictions before ordering.

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FRIED PLATTER \$45

Calamari, shrimp, zucchini, chicken wings, salmon stick, red snapper sticks.



GRILLED MAINE LOBSTER \$45.50

1.5 lb of Maine lobster served with fries and salad.



LOBSTER PAELLA (FOR 1) \$59

6 oz lobster tail, grilled shrimp, calamari, clams, mussels, peppers, onions, snow peas and yellow rice.



LINGUINE SEAFOOD \$45

Half Maine lobster, scallop, shrimp, squid, mussels, clams.



WHOLE SNAPPER \$39.50

Whole fish. Fried or broiled, rice and salad



LOBSTER RAVIOLI \$59

Homemade ravioli stuffed with real lobster meat served with a 6 oz lobster tail, four shrimp and pink sauce.



SURF AND TURF \$69

Filet mignon, lobster tail, mashed potatoes, mix veggies



FILET MIGNON \$59

8 oz steak, served with mashed potatoes, asparagus and mushroom sauce.



NEW YORK STRIP \$42.50

12 oz steak served with arugula salad and parmesan cheese.



*SEALAND (FOR 2) \$125

Ny steak, churrasco, chicken breast, sausage, salmon, 3 grilled shrimp, half maine lobster, served with french fries and salad



LOBSTER PAELLA (FOR 2) \$109

Two 6 oz lobster tails, grilled shrimp, calamari, clams, mussels, peppers, onions, snow peas and yellow rice.

- LUNCH SPECIAL -

12pm to 4pm - Monday to Friday

\$14.99

TILAPIA WITH MASHED POTATOES AND VEGGIES
FETTUCINI ALFREDO
LEMON CHICKEN
CUBAN CHICKEN, BEANS, RICE, MADURO
PIZZA PEPPERONI



HAPPY HOUR

EVERYDAY 12PM TO 8 PM

BUY 1 GET 1

FREE

COCKTAILS, BEER & WINE
PER PERSON



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