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@TRATTOAVALONPARK



# TRATTO

M O D E R N I T A L I A N



## APPETIZERS

### ● Bruschettas ● *(Served raw)*

Pairs well with Pinot Grigio

Goat cheese, prosciutto, peach  
& balsamic pearls  
(3 units) \$18

### Carpaccio di Manzo *(Served raw) GF*

Beef slices, truffled mayo, arugula, balsamic  
reduction, parmigiano & mushrooms \$20

### Ratatouille *GF*

Zucchini, squash, eggplant, caponata,  
tomatoes, burrata cheese & bread \$18

### Fried Calamari

Lightly fried squid rings, cherry peppers,  
zucchini & garlic alioli \$18

### Garlic Rolls

Garlic infused bread, basil pesto  
& parmigiano (3 units) \$14

### Zucchini Flowers

Fried zucchini blossoms filled with ricotta and  
mascarpone, served with lemon \$16

### Side Sour Dough Bread \$5

## SALADS & SOUPS

### Caprese *GF*

Tomatoes, burrata cheese, basil,  
balsamic vinegar & olive oil \$15

### Beet Carpaccio *GF*

Beet, goat cheese, red pesto,  
balsamic reduction & mixed nuts \$16

### Caesar

Romaine, croutons, parmigiano  
& homemade caesar dressing \$14

### Rita's Salad *GF*

Arugula, burrata cheese, prosciutto, olive oil,  
roasted tomatoes, balsamic \$18

### Side Salad

Small portion of Caesar salad  
or House salad \$10

### Soup of the Day *GF*

Ask your server \$12

## PIZZAS

CHOOSE BETWEEN DETROIT STYLE

OR THIN CRUST

### Pesto & Mortadella

Basil pesto, mortadella,  
burrata cheese & pistachio \$26

### Meat Lovers

Pomodoro sauce, mozzarella cheese,  
pepperoni, salami & pork chunks \$22

### The Hall

Pomodoro sauce, mozzarella cheese,  
pepperoni, red onion & mushrooms \$20

### ● Arugula & Prosciutto ● *(Served raw)*

Pairs well with Prosecco

Pomodoro sauce, mozzarella cheese,  
arugula, prosciutto & parmigiano \$25

### Spicy Pepperoni

Pomodoro sauce, mozzarella cheese,  
pepperoni, goat cheese & hot honey \$22

### Genovesa

Pomodoro sauce, mozzarella cheese, basil  
pesto, ricotta cheese & roasted tomatoes \$23

### Rustichella

Pomodoro sauce, mozzarella cheese, ham,  
bacon, roasted tomatoes & arugula \$23

### ● Stella ●

Pairs well with Chardonnay

Garlic oil, mozzarella cheese, artichokes,  
salami, rosemary & ricotta cheese \$18

### Veggie

Pomodoro sauce, mozzarella cheese,  
mushrooms, olives, red onion & red pepper \$20

### Tartufo

Basil pesto, mozzarella cheese, mushrooms  
& truffle oil \$20

### Buffalo Chicken

Buffalo sauce, fried chicken, mozzarella, blue  
cheese sauce & parsley \$22

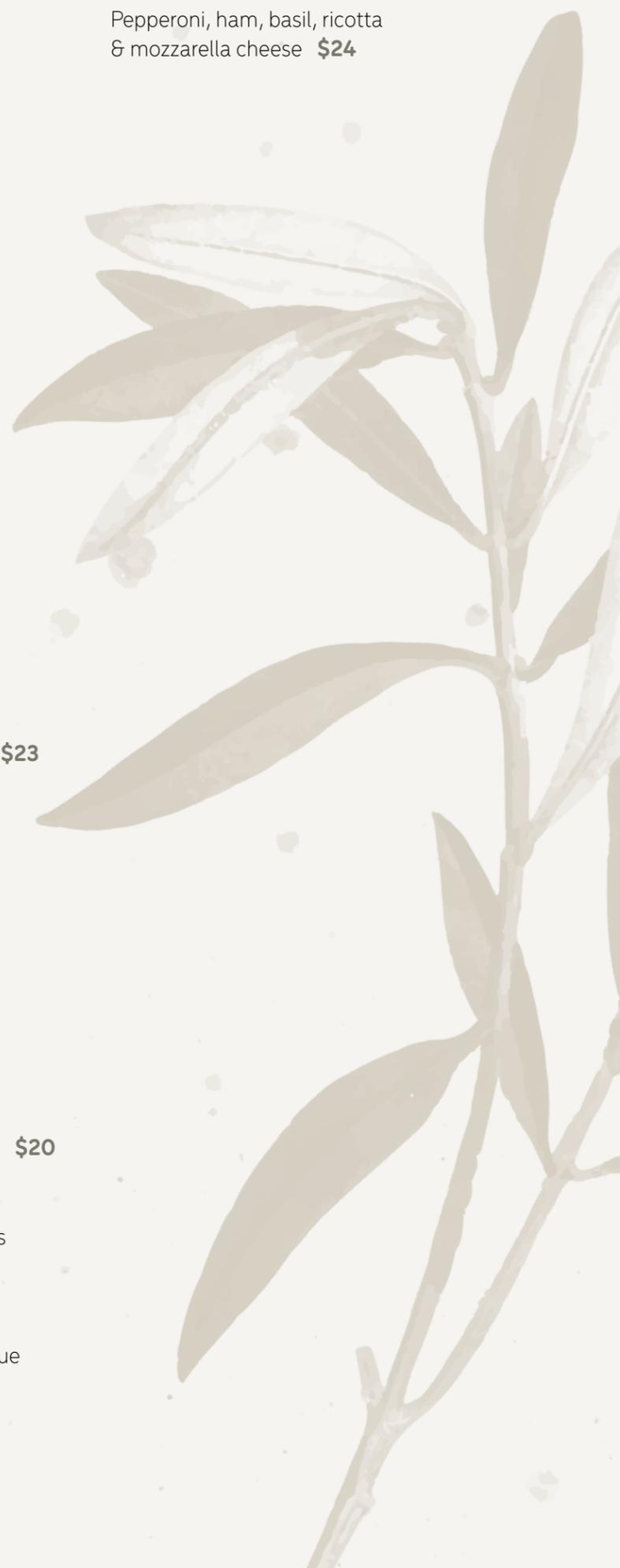
### Build Your Own Pizza \$15

Regular topping \$2

Special topping \$4

## CALZONE

Pepperoni, ham, basil, ricotta  
& mozzarella cheese \$24



Please let your server know about any dietary or allergy concerns. Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness.

TABLE OF 6 OR MORE INCLUDES A 20% GRATUITY.



# TRATTO

MODERN ITALIAN



OUR MENU IS UPDATED BIANNUALLY TO HIGHLIGHT FRESH SEASONAL INGREDIENTS AND NEW CULINARY CREATIONS

## ENTREES

### TRATTO STYLE

#### Cheese Wheel Pasta

"Table Side Show"

Spaguetti tossed on a cheese wheel of Grana Padano **27\$**

#### Truffle Shuffle

Stuffed ravioli, wild mushroom, white truffle & butter sauce **\$23**

#### Pesto & Burrata

Basil pesto or marinara sauce, burrata cheese & spaghetti **\$25**

#### Chicken Parm

Crispy chicken, mozzarella cheese, spaghetti marinara **\$26**

#### Eggplant Involtini <sup>GF</sup>

Grilled eggplant, ricotta cheese, marinara sauce, spinach **\$21**

#### Pasticcio / Lasagna

Pasta layers, ricotta cheese, beef ragú, mozzarella cheese & parmigiano **\$22**

#### ● Beef Ragú ●

Pairs well with Chianti

Meat-based tomato sauce, parmesan cheese & rigatoni **\$24**

#### ● Meatballs ●

Pairs well with Tempranillo

Beef meatballs & spaghetti marinara **\$24**

#### Piccata Salmon <sup>GF</sup>

Salmon, butter, capers, potatoes, asparagus & lemon **\$32**

#### Seafood Pasta

Shrimp, squid, mussels, lightly spicy seafood bisque & squid ink pasta **\$34**

### RISOTTO

#### Short Rib <sup>GF</sup>

Braised short rib, arborio rice & salsa verde **\$40**

#### ● Seafood Risotto ●

Pairs well with Albarino <sup>GF</sup>

Shrimp, squid, mussels, arborio rice, seafood stock & fresh parsley **\$40**

#### Risotto Di Tratto <sup>GF</sup>

Chicken, mushrooms, truffle oil, parmigiano & arborio rice **\$30**

#### Porchetta

Roasted porchetta, truffle oil, arborio rice, parmesan cheese & salsa verde (Only on friday and saturday) **\$36**

### SIDES

Chicken **\$14**

Shrimp **\$16**

Mushroom **\$12**

Meatball **\$14**

Chicken Parm **\$16**

### KIDS

Alfredo Rigatoni **\$12**

Marinara Rigatoni **\$12**

Kids Pizza 10" **\$12**

### DESSERT

#### Classic Tiramisu

Ladyfingers cookies, espresso, mascarpone cream & cocoa **\$12**

#### Chocolate Cake

Moist layered chocolate cake **\$12**

#### Cannoli

Crisp fried pastry, mixed nuts & ricotta filling (3 units) **\$12**

#### Cheese Cake

Topped with pistachio cream **\$12**

### DRINKS

Coke products **\$4**

Black Tea **\$4**

Coffee **\$2.5/ \$5**

Acqua panna 500ml **\$5**

Acqua San Pellegrino 500ml **\$5**



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