

Trastevere

Appetizers

BURRO FATTO IN CASA Homemade Butter	.95
MINISTRONE Fresh Seasonal Vegetable Soup	9.95
ZUPPA DEL GIORNO Soup Of The Day	9.95
BRUSCHETTA AL POMODORO Grilled Bread, Chopped Tomatoes, Basil and Extra Virgin Olive Oil	10.95
CROSTINO *** Grilled Bread, Prosciutto and Melted Fontina	14.95
CAPRESE Fresh Mozzarella, Sliced Tomato, Basil, Oregano, Balsamic Vinegar, Grilled Bread and Extra Virgin Olive Oil	16.95
BURRATA E PROSCIUTTO *** Burrata Mozzarella and Prosciutto Crudo	18.95
RAPE E NOCI Roasted Golden Beets, Goat Cheese, Caramelized Walnuts, Arugola and Balsamic Dressing	14.95
CARPACCI DELLA CASA Select either Raw Beef or Smoked Salmon Carpaccio topped with Arugola, Shaved Parmesan, Chopped Tomatoes and a touch of Lemon Dressing	19.95
COZZE E VONGOLE Sauteed Clams and Mussels in a Spicy Marinara Sauce	17.95
CALAMARI FRITTI Fried Calamari with Spicy Marinara Sauce	15.95
COCKTAIL DI SCAMPI Lemon Marinated Shrimp with Spicy Yogurt Cocktail Sauce	14.95
TAGLIERE MISTO *** (Pork Cold Cuts and Cheese Butcher Board, good for two people) Prosciutto/Salame Toscano Classico/Spicy Salami/Mortadella/Parmesan/Smoked Mozzarella/Fontina/Tomato and Mozzarella/Kalamata and Taggiasche Olives/Bruschetta with Chopped Tomatoes	24.95
MISTA ITALIANA Mixed Greens, Tomato, Cucumber, Radish, Carrot, and Balsamic Dressing	10.95
CESARE Romaine, Shaved Parmesan, Croutons, and Caesar Dressing	10.95
CAMPAGNOLA Mixed Grilled Veggies, Arugola, Goat Cheese, Pine Nuts, Basil and Balsamic Dressing	12.95
SPINACI E GORGONZOLA Spinach, Arugola, Gorgonzola Cheese, Grapes, Roasted Almonds and Balsamic Dressing	14.95
IL POLLO DI CESARE Chicken Breast, Romaine, Parmesan, Croutons and Caesar Dressing	18.95
SALMONE ANNERITO Blackened Salmon, Garbanzo Beans, Celery, Tomato, Red Onions, Taggiasche Olives and Extra Virgin Olive Oil	18.95
GAMBERONI Grilled Shrimp, Arugola, Romaine, Tomatoes, Corn and Honey Mustard Dressing	19.95

Pastas

PENNE ALL' ARRABBIATA Roasted Garlic and Parsley in a Spicy Marinara Sauce add Sausage (3.50)***	18.95
PENNE ALLA VODKA Sauteed Onions in Pink Sauce with a touch of Vodka add Chicken (3.00) or Shrimp (4.00)	18.95
PENNE AL SALMONE Salmon, Red Onions and Peas in a Vodka Pink Sauce	22.95
RIGATONI AMATRICIANA *** Pancetta, Red Onions and Pecorino in a Tomato Sauce	20.95
RIGATONI TAVOLIERE Chicken, Broccoli, Sun-Dried Tomatoes and Shallots in a Cream Sauce	22.95
FETTUCCINE ALFREDO Fettuccine in a light Cream Sauce add Chicken (3.00) or Shrimp (4.00)	18.95
FETTUCCINE ALLA BOLOGNESE Nonna's secret Bolognese Ragù and Parmesan	20.95
FETTUCCINE CAPESANTE E GAMBERETTI Shrimp and Scallops in a Saffron Cream Sauce	23.95
SPAGHETTI AL PESTO Basil Pesto, Roasted Pine Nuts, Parmesan and Cream	20.95
SPAGHETTI ALLA CARBONARA *** Pancetta, Egg Yolk, Black Pepper, and Parmesan in a cream sauce	20.95
SPAGHETTI E POLPETTE *** Meatballs, Marinara and Nonna's secret Bolognese Sauce with Melted Mozzarella	22.95
SPAGHETTI ALLA PESCATORA Mussels, Clams, Shrimp, Calamari, Roasted Garlic and Parsley in a Marinara Sauce	23.95
GNOCCHI ALLA BOLOGNESE Homemade Gnocchi in Nonna's secret Bolognese Ragù	21.95
TORTELLONI DI ZUCCA Roasted Butternut Squash stuffed pasta topped with Pecorino in a Butter and Sage Sauce	23.95
RAVIOLI RICOTTA E SPINACI Ricotta and Spinach Ravioli in a Basil and Tomato Sauce	23.95
LASAGNA Nonna's secret Bolognese Ragù Sauce Lasagna	22.95
RISOTTO ALLA CREMA DI GAMBERI Arborio Rice with Shrimp in a creamy Brandy Pink Sauce	26.95
RISOTTO AI FRUTTI DI MARE Arborio Rice with Mussels, Clams, Shrimp and Calamari in a Marinara Sauce	27.95

Salads

MISTA ITALIANA Mixed Greens, Tomato, Cucumber, Radish, Carrot, and Balsamic Dressing	10.95
CESARE Romaine, Shaved Parmesan, Croutons, and Caesar Dressing	10.95
CAMPAGNOLA Mixed Grilled Veggies, Arugola, Goat Cheese, Pine Nuts, Basil and Balsamic Dressing	12.95
SPINACI E GORGONZOLA Spinach, Arugola, Gorgonzola Cheese, Grapes, Roasted Almonds and Balsamic Dressing	14.95
IL POLLO DI CESARE Chicken Breast, Romaine, Parmesan, Croutons and Caesar Dressing	18.95
SALMONE ANNERITO Blackened Salmon, Garbanzo Beans, Celery, Tomato, Red Onions, Taggiasche Olives and Extra Virgin Olive Oil	18.95
GAMBERONI Grilled Shrimp, Arugola, Romaine, Tomatoes, Corn and Honey Mustard Dressing	19.95

***Contains Pork Products



Pizza

MARGHERITA Mozzarella, Parmesan and Basil in Marinara Sauce	15.95
SAPORITA Parmesan, Anchovies, Taggiasche Olives, Basil, Burrata and Extra Virgin Olive Oil in Marinara Sauce	16.95
PEPPERONI *** Mozzarella and Pepperoni in Marinara Sauce	17.95
BUFALA *** Buffalo Mozzarella, Parmesan, Basil, Oregano and Calabrese Spicy Salame in Marinara Sauce	18.95
SALSICCIA *** Mozzarella and Pork Sausage in Marinara Sauce	18.95
CAPRICCIOSA *** Mozzarella, Olives, Ham, Mushrooms and Artichokes in Marinara Sauce	18.95
PROSCIUTTO E FUNGHI *** Mozzarella, Mushrooms and Prosciutto Crudo in Marinara Sauce	18.95
MESSICANA Mozzarella, Shrimp, Avocado, Jalapeno, Red Onion and Cilantro in Spicy Marinara Sauce	19.95
HAWAIIANA *** Pineapple, Ham and Mozzarella in Marinara Sauce	19.95
PIZZA ROSSA Oregano and Olive Oil in Marinara Sauce (No Cheese)	14.95
QUATTRO FORMAGGI Mozzarella, Fontina, Gorgonzola, and Parmesan (No Tomato Sauce)	17.95
SALMONE AFFUMICATO Shaved Parmesan, Smoked Salmon, Arugola and Chopped Tomatoes (No Tomato Sauce)	19.95
TRASTEVERE Mozzarella, Mushrooms, Chopped Tomatoes, Olives, Grilled Veggies and Basil (No Tomato Sauce)	18.95
FOCACCIA AL ROSMARINO E SALE GROSSO Rosemary, Olive Oil and Rock Salt (No Tomato Sauce)	13.95
CALZONE *** A typical Italian stuffed, folded pizza with Mozzarella, Goat Cheese, Mushrooms and Ham topped with Chopped Tomatoes and Truffle Oil	17.95

Kid's Menu

PIZZETTA MOZZARELLA Mozzarella in Marinara Sauce	8.95
PIZZETTA PEPPERONI Mozzarella and Pepperoni in Marinara Sauce	8.95
BAMBINI PASTA Penne, Rigatoni or Spaghetti pasta with either butter, marinara or bolognese sauce	9.95
PETTO DI POLLO Grilled Chicken Breast with French Fries	12.95
STRISCE DI POLLO IMPANATO Fried Chicken Tenders with French Fries	12.95
SALMONE GRIGLIATO Grilled Salmon with French Fries	12.95

Chicken and Steaks

****The Chicken Breasts below are ABF FARMS Certified Humane Raised****

POLLO GRIGLIATO Grilled Chicken Breast** in a Fresh Herbs Marinade, served with Roasted Potatoes and Broccoli	24.95
POLLO MILANESE Breaded and Fried Chicken Breast** served with a side of Arugola, Shaved Parmesan and Chopped Tomatoes Salad in a Balsamic Dressing	25.95
POLLO ALLA PARMIGIANA Breaded, Fried Chicken Breast** topped with Marinara and Melted Mozzarella served with Roasted Potatoes and Broccoli	26.95
POLLETO PROVENZALE Grilled Deboned Half Chicken in a Dijon Mustard Sauce served with Roasted Potatoes and Spinach	26.95
TAGLIATA Marinated Grilled Iron Steak in a Worcestershire Sauce served with Roasted Potatoes and Broccoli	28.95
FILETTO Beef Filet Mignon in a Peppercorn Sauce served with Roasted Potatoes and Asparagus	31.95

Seafood

CIOPPINO DI PESCE Seafood Soup with Clams, Mussels, Shrimps, Calamari, Scallops, Salmon and Sea Bass served with Grilled Bread	25.95
BRANZINO AL LIMONE Grilled Sea Bass in a Lemon and Caper Sauce served with Roasted Potatoes and Spinach	30.95
SALMONE ALLA MOSTARDA Grilled Salmon in a Mustard Sauce served with Roasted Potatoes and Mixed Vegetables	28.95

Desserts

TIRAMISU An Italian standard, espresso dipped Lady Finger cookies layered with Mascarpone and cream.	9.95
TORTINO DI CIOCCOLATO A delectable, molten frosting filled double chocolate cake served with a scoop of vanilla ice cream. Please allow us twenty minutes to produce this homemade treat, it's definitely worth the wait.	9.95
CREMA BRUCIATA Creamy Vanilla Custard topped with caramelized brown sugar served with Strawberries and Almond Cantucci cookies.	9.95
PANNACOTTA AL CIOCCOLATO BIANCO White chocolate and cream whipped into this marvel of desserts, topped with a Blueberry preserve.	9.95
PASTICCIO DI PANE Hints of Cinnamon and Nutmeg lace the caramelized walnut bread, served hot with Strawberries and Vanilla ice cream.	9.95
GELATI Select three scoops of these tasty, frozen treats from either Vanilla, Chocolate, Caramel or Pistachio, topped with Caramel sauce and Almond Cantucci cookies.	9.95

***Contains Pork Products

Patio seating for drinks, coffee or dessert only, is generally not allowed.
A minimum of \$20 per person is required on patio seating. An 18% Gratuity shall be added to parties of 6 or more.
As a courtesy to those waiting, patio table occupancy cannot exceed two hours.
Please, no more than four separate credit card payments per table.

The chef kindly states that returning any custom made order shall not be permitted, so please enjoy the flavors of our dishes the way they were lovingly intended.