

Trattoria Grappolo

Dinner Menu

Salads and Appetizers

Insalata Primavera Mixed baby greens with ground walnuts, tomatoes and goat cheese with our Balsamic vinaigrette	\$9.00
Insalata Cesarina Hearts of local Romaine with our house made Caesar dressing and grated Parmesan cheese	\$9.00
Insalata Rucola e Parmigiano Fresh arugula topped with shaved Parmesan cheese with lemon and olive oil dressing	\$12.50
Bruschetta House made pizza dough topped with diced tomatoes, garlic and basil with olive oil	\$14.00
Caprese Sliced tomatoes, fresh buffalo mozzarella and basil with extra virgin olive oil	\$13.50
Carpaccio di Bue Thinly sliced raw beef topped with arugula, shaved Parmesan and capers with lemon and olive oil	\$15.00
Rollino Veneto Rolled pizza stuffed with smoked mozzarella and radicchio mixed with onions, served with diced tomatoes, garlic, basil and olive oil	\$18.00
Zuppa di Pesce Fresh seafood and shellfish in a light tomato and garlic broth	\$17.00
Calamari alla Positano Two calamari stuffed with smoked mozzarella, prosciutto and garlic sautéed with lemon and olive oil	\$15.00
Melanzane alla Parmigiana Baked eggplant with tomato sauce, mozzarella, Parmesan cheese and basil	\$14.50
Crostini alla Romana Two slices of Ciabatta bread with buffalo mozzarella, prosciutto, melted butter and crispy sage	\$12.00
Burrata con Arrugola Creamy mozzarella, served over fresh arugula, olive oil and lemon dressing	\$12.50

Wood-Fired Pizza

Pizza Margherita Tomato sauce, mozzarella and fresh basil	\$17.00
Pizza Salsiccia Tomato sauce, mozzarella and Papa Cantella Italian sausage	\$18.00
Pizza Calabrese Tomato sauce, mozzarella and spicy salami Calabrese	\$18.00
Pizza Gorgonzola, Scampi e Funghi White pizza with Gorgonzola cheese, mushrooms, garlic and shrimp	\$21.00
Pizza Crudo e Rucola White pizza with mozzarella, garlic, prosciutto crudo and fresh arugula	\$20.00
Pizza Quattro Stagioni Tomato sauce, mozzarella, mushrooms, Italian sausage, Roman artichokes and fresh arugula	\$19.00
Pizza Vegetariana Tomato sauce, mozzarella, roasted peppers, onions, mushrooms and olives	\$18.50
Pizza “Your Way” We offer everything from gluten free pizza to pepperoni to artichokes to anchovies. YOU name it!	

Pasta

Fettuccine alla Bolognese Fettucine with traditional meat sauce	\$18.50
Pennette con Funghi e Salsiccia Penne pasta with Italian sausage and mushrooms in a light pink sauce with a touch of truffle oil	\$18.50
Rigatoni ai Tre Funghi Large tube pasta with shitake, porcini and Champignon mushrooms in a tomato cream sauce	\$18.50
Gnocchi al Gusto di Pollo Potato dumplings in a rosemary cream sauce with diced chicken and pine nuts	\$18.50
Tortelloni al Burro e Salvia House made ravioli stuffed with spinach, ricotta and Parmesan cheese in a butter sage sauce	\$19.00
Linguine alle Vongole Linguine with fresh Manila clams, garlic and parsley in a white wine sauce	\$20.00
Linguine Mare e Monti Linguine with shitake mushrooms, shrimp, garlic and olive oil in a tomato sauce with white wine	\$20.00
Linguine ai Crostacei Linguine with fresh mussels, clams, shrimp and calamari in a tomato sauce with garlic and white wine	\$21.00
Capellini alla Checca Angel hair pasta with fresh chopped tomatoes, basil, garlic and extra virgin olive oil	\$18.00
Involtini di Melanzane Angel hair pasta with ricotta cheese and marinara wrapped in eggplant, baked in the pizza oven	\$20.00
Spaghetti con Polpette Spaghetti with meatballs in a tomato sauce with fresh basil	\$20.00
Spaghetti alla Carbonara Spaghetti with crispy pancetta, eggs, and Parmesan cheese	\$20.00
Gluten Free Penne “Your Way” Choose from any ingredients listed above or ask your server for other options	

Entrées

Cioppino Seafood stew with fresh mussels, clams, calamari, shrimp and salmon in a light tomato broth	\$30.00
Faroe Island Salmon Hidden Fjord Premium Salmon (chemical free) prepared differently daily	\$28.00
Sogliola con Capperi e Limone Filet of sole sautéed with lemon, white wine and capers, served with roasted vegetables	\$28.00
Grigliata Mista di Pesce Assortment of grilled fish, prawns and stuffed calamari with olive oil and fresh herbs, served with roasted vegetables	\$30.00
Calamari alla Positano Four calamari stuffed with smoked mozzarella, prosciutto and garlic sautéed with lemon and olive oil, served with roasted vegetables	\$28.00
Fagioli con Salsicce Papa Cantella Italian sausages roasted in our wood-fired oven with cannellini beans, garlic and sage	\$19.00
Cotoletta alla Milanese Breaded pork chop topped with arugula and fresh tomatoes, served with roasted vegetables	\$24.00
Mezzo Pollo al Forno Oven roasted chicken with fresh herbs, shitake mushrooms and truffle oil, served with roasted vegetables	\$22.00