

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 di Mare Calamari, shrimp, roasted peppers, capers and olives with mixed greens in olive oil and lemon dressing	\$16.00
Burrata con Arrugola Creamy mozzarella served over fresh arugula with olive oil and lemon dressing	\$14.50
Bruschetta House made pizza dough topped with diced tomatoes, garlic and basil with olive oil	\$14.00
Caprese Tomatoes, fresh mozzarella and basil with extra virgin olive oil	\$14.00
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
Cozze e Vongole Fresh mussels and clams in a tomato and white wine broth	\$18.00
Calamari alla Positano Two calamari stuffed with smoked mozzarella, prosciutto and garlic sautéed with lemon and olive oil	\$17.00
Melanzane alla Parmigiana Baked eggplant with tomato sauce, mozzarella, Parmesan cheese and basil	\$14.50
Crostini alla Romana Two slices of Ciabatta bread with fresh mozzarella, prosciutto, melted butter and crispy sage	\$13.00

Wood-Fired Pizza

Pizza Margherita Tomato sauce, mozzarella and fresh basil	\$18.00
Pizza Salsiccia Tomato sauce, mozzarella and Papa Cantella Italian sausage	\$19.00
Pizza Calabrese Tomato sauce, mozzarella and spicy salami Calabrese	\$19.00
Pizza Gorgonzola, Scampi e Funghi White pizza with Gorgonzola cheese, mushrooms, garlic and shrimp	\$22.00
Pizza Crudo e Rucola White pizza with mozzarella, garlic, prosciutto crudo, shaved Parmesan cheese and fresh arugula	\$21.00
Pizza Quattro Stagioni Tomato sauce, mozzarella, mushrooms, Italian sausage, Roman artichokes and fresh arugula	\$20.00
Pizza Vegetariana Tomato sauce, mozzarella, roasted peppers, onions, mushrooms and olives	\$20.00
Pizza Pesto Tomato sauce, mozzarella, pesto and tomatoes	\$20.00

Pasta

Lasagna alla Bolognese Homemade lasagna with ricotta and Parmesan cheeses and traditional meat sauce	\$22.00
Pennette con Funghi e Salsiccia Penne pasta with Italian sausage and mushrooms in a light pink sauce with a touch of truffle oil	\$19.50
Fettucine con Zucchini e Broccoli Fettucini with fresh zucchini, broccoli, garlic and olive oil	\$19.50
Gnocchi con Broccoli e Salsiccia Home made spinach gnocchi with broccoli, sausage, garlic and olive oil	\$22.00
Tortelloni al Burro e Salvia House made ravioli stuffed with spinach, ricotta and Parmesan cheese in a butter sage sauce	\$22.00
Linguine alle Vongole Linguine with fresh Manila clams, garlic and parsley in a white wine sauce	\$22.00
Linguine Mare e Monti Linguine with shitake mushrooms, shrimp, garlic and olive oil in a tomato sauce with white wine	\$21.00
Linguine ai Crostacei Linguine with fresh mussels, clams, shrimp and calamari in a tomato sauce with garlic and white wine	\$22.00
Capellini alla Checca Angel hair pasta with fresh chopped tomatoes, basil, garlic and extra virgin olive oil	\$19.00
Involtini di Melanzane Angel hair pasta with ricotta cheese and marinara wrapped in eggplant, baked in the pizza oven	\$21.00
Spaghetti con Polpette Spaghetti with meatballs in a tomato sauce with fresh basil	\$21.00
Fusilli con Pollo Corkscrew pasta with chicken, pine nuts, sun dried tomatoes and creamy pesto sauce	\$21.00

Gluten Free Penne Available

Entrées

Cioppino Seafood stew with fresh mussels, clams, calamari, shrimp and salmon in a light tomato broth	\$33.00
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	\$20.00
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