

Trattoria Grappolo

Lunch Menu

Salads and Appetizers

Carpaccio di Bue Thinly sliced raw beef topped with arugula, shaved Parmesan and capers with lemon and olive oil	\$13.50
Insalata di Mare Calamari, shrimp, roasted peppers, capers and olives with mixed greens in olive oil and lemon dressing	\$16.50
Insalata di Tonno Sesame crusted Ahi tuna served on arugula with cannellini beans and red onion with olive oil and lemon	\$16.00
Caprese Sliced tomatoes and fresh mozzarella with basil and extra virgin olive oil	\$12.50
Insalata di Spinaci Spinach with red onion, mushrooms, gorgonzola cheese and pancetta in lemon and olive oil dressing	\$14.50
Insalata Ortalana Mixed greens with eggplant, roasted peppers, goat cheese, walnuts and balsamic vinaigrette	\$14.00
Insalata di Pollo Romaine lettuce with crispy chicken and gorgonzola cheese in our house made Caesar dressing	\$16.00
Bruschetta al Pomodoro House made pizza dough topped with diced tomatoes, garlic and basil with olive oil	\$12.50
Verdure alla Griglia Assorted grilled vegetables with olive oil, aged balsamic vinegar and goat cheese	\$16.00
Antipasto Grappolo Assorted marinated vegetables and imported salami and prosciutto	\$15.00
Calamari alla Positano Three calamari stuffed with smoked mozzarella, prosciutto and garlic sautéed with lemon and olive oil	\$16.00
Rollino Veneto Rolled pizza stuffed with smoked mozzarella and radicchio mixed with onions, served with diced tomatoes, garlic, basil and olive oil	\$15.00

Wood-Fired Pizza

Pizza Margherita Tomato sauce, mozzarella and fresh basil	\$15.00
Pizza Pepperoni Tomato sauce, mozzarella and pepperoni	\$15.00
Pizza Parmigiana Tomato sauce, mozzarella, eggplant, Parmesan cheese and fresh basil	\$15.50
Pizza Calabrese Tomato sauce, mozzarella and spicy salami Calabrese	\$15.50
Pizza Quattro Stagioni Tomato sauce, mozzarella, mushrooms, Italian sausage, Roman artichokes and fresh arugula	\$16.00
Pizza Prosciutto Tomato sauce, mozzarella and Italian Parma prosciutto	\$16.50
Pizza Mare Monte Tomato sauce, mozzarella, shitake mushrooms, scampi, garlic and fresh parsley	\$18.00

Pasta

Spaghetti alla Carbonara Spaghetti with crispy pancetta, eggs, and Parmesan cheese	\$14.50
Penne Arrabiata con Scampi Penne pasta with scampi in a spicy tomato sauce with fresh spinach, garlic and basil	\$17.00
Gnocchi alla Sorrentina Potato dumplings in a tomato sauce topped with mozzarella cheese and basil	\$15.00
Linguine ai Crostacei Linguine with fresh mussels, clams, shrimp and calamari in a tomato sauce with garlic and white wine	\$17.50
Tortelloni di Zucca Raviolis stuffed with pumpkin, ricotta and Parmesan cheese in a butter sage cream sauce with walnuts	\$15.00
Linguine con Scampi e Carciofi Linguine with scampi in an artichoke purée with garlic and truffle oil, topped with fresh ricotta cheese	\$17.00
Capellini alla Checca Angel hair pasta with fresh chopped tomatoes, basil, garlic and extra virgin olive oil	\$14.50
Spaghetti con Polpette Spaghetti with meatballs in a tomato sauce with fresh basil	\$16.00

Entrées

Scaloppine del Giorno Veal scaloppini of the day	\$22.00
Sogliola Piccata Filet of sole sautéed with lemon, white wine and capers, served with roasted vegetables	\$18.00
Mezzo Pollo al Forno Oven roasted chicken with lemon, prosciutto and herbs, served with roasted vegetables	\$16.00
Zuppa di Pesce A fresh assortment of seafood and shellfish in a light tomato broth	\$17.50
