

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	\$17.50
Caprese Sliced tomatoes and mozzarella with basil and extra virgin olive oil	\$13.50
Insalata di Spinaci Spinach with red onion, mushrooms, gorgonzola cheese and pancetta in lemon and olive oil dressing	\$15.50
Insalata Ortolana Mixed greens with eggplant, roasted peppers, goat cheese, walnuts and balsamic vinaigrette	\$15.00
Insalata di Pollo Romaine lettuce with crispy chicken and gorgonzola cheese in our house made Caesar dressing	\$17.00
Bruschetta al Pomodoro House made pizza dough topped with diced tomatoes, garlic and basil with olive oil	\$13.50
Verdure alla Griglia Assorted grilled vegetables with olive oil, aged balsamic vinegar and goat cheese	\$17.00
Antipasto Grappolo Assorted marinated vegetables and imported salami and prosciutto	\$16.00
Calamari alla Positano Three calamari stuffed with smoked mozzarella, prosciutto and garlic sautéed with lemon and olive oil	\$17.00
Rollino Veneto Rolled pizza stuffed with smoked mozzarella and radicchio mixed with onions, served with diced tomatoes, garlic, basil and olive oil	\$17.00

Wood-Fired Pizza

Pizza Margherita Tomato sauce, mozzarella and fresh basil	\$17.00
Pizza Pepperoni Tomato sauce, mozzarella and pepperoni	\$17.00
Pizza Parmigiana Tomato sauce, mozzarella, eggplant, Parmesan cheese and fresh basil	\$18.00
Pizza Calabrese Tomato sauce, mozzarella and spicy salami Calabrese	\$18.00
Pizza Quattro Stagioni Tomato sauce, mozzarella, mushrooms, Italian sausage, Roman artichokes and fresh arugula	\$18.00
Pizza Prosciutto Tomato sauce, mozzarella and Italian Parma prosciutto	\$19.00
Pizza Gorgonzola Scampi e Funghi White pizza with Gorgonzola cheese, mushrooms, garlic and shrimp	\$21.00

Pasta

Spaghetti alla Carbonara Spaghetti with crispy pancetta, eggs, and Parmesan cheese	\$19.00
Penne Arrabiata con Scampi Penne pasta with scampi in a spicy tomato sauce with fresh spinach, garlic and basil	\$19.00
Linguine alle Vongole Linguine with fresh Manila clams, garlic and parsley in a white wine sauce	\$19.00
Gnocchi alla Sorrentina Home made potato dumplings in a tomato sauce topped with mozzarella cheese and basil	\$19.00
Linguine ai Crostacei Linguine with fresh mussels, clams, shrimp and calamari in a tomato sauce with garlic and white wine	\$19.50
Tortelloni di Zucca Raviolis stuffed with pumpkin, ricotta and Parmesan cheese in a butter sage cream sauce with walnuts	\$19.00
Linguine con Scampi e Carciofi Linguine with scampi in an artichoke purée with garlic and truffle oil, topped with fresh ricotta cheese	\$20.00
Capellini alla Checca Angel hair pasta with fresh chopped tomatoes, basil, garlic and extra virgin olive oil	\$17.00
Spaghetti con Polpette Spaghetti with meatballs in a tomato sauce with fresh basil	\$18.00
Fusilli con Pollo Corkscrew pasta with chicken, pine nuts, sun dried tomatoes and creamy pesto	\$19.00
Involtini di Melanzane Angel hair pasta with ricotta cheese and marinara wrapped in eggplant, baked in the pizza oven	\$19.00

Entrées

Scaloppine del Giorno Veal scaloppini of the day	\$26.00
Sogliola Piccata Filet of sole sautéed with lemon, white wine and capers, served with roasted vegetables	\$20.00
Mezzo Pollo al Forno Oven roasted chicken with lemon, prosciutto and herbs, served with roasted vegetables	\$19.00
Zuppa di Pesce A fresh assortment of seafood and shellfish in a light tomato broth	\$17.00
Tagliata con Arrugola Prime New York steak, grilled and sliced, seasoned with sea salt, served over arugula with shaved Parmesan cheese	\$32.00
Cotoletta alla Milanese Breaded pork chop topped with arugula and fresh tomatoes, served with roasted vegetables	\$22.00
Fagioli con Salsicce Papa Cantella Italian sausages roasted in our wood-fired oven with cannellini beans, garlic and sage	\$18.00
Cioppino Seafood stew with fresh mussels, clams, calamari, shrimp and salmon in a light tomato broth	\$28.00
