

ITALIAN CUISINE

Zuppa
(soup)

ZUPPA DEL GIORNO (Soup of The Day). Ask your server for selections

Antipasti
(appetizers)

MELANZANE AL GRANA PADANO Grilled eggplant baked with tomato, basil, mozzarella, and parmesan cheese	12.50
CARPACCIO DI MANZO RUCOLA E PARMIGIANO Thinly sliced raw beef with shaved parmesan cheese, arugula, and fresh mushroom with old Venetian horseradish dressing	14.50
VONGOLE IN GUAZZETTO Fresh manila clams sautéed with garlic in a light wine tomato broth	13.95
INSALATA CAPRESE Tomato, mozzarella, basil, olive oil, and balsamic vinaigrette	13.95
INSALATA TIEPIDA DI FRUTTI DI MARE CON ORTAGGI Fresh seafood salad and clams, shrimp, calamari and mussels with marinated vegetable in a lemon, garlic and extra virgin olive dressing	16.50
CALAMARIE GAMBERETTI FRITTI lightly fried calamari and shrimp with arrabbiata sauce on the side	15.95

Insalata
(salads)

INSALATA RICCIA, GORGONZOLA E PATATINE Baby frisee salad with gorgonzola cheese and crispy potato threads, tossed with polesco vinaigrette	14.50
INSALATA DI RADICCHIO CON POLLO Radicchio salad with grilled marinated chicken breast in balsamic vinaigrette	15.95
INSALATA DI POLLO STILE CESARE Heart of romaine, chicken breast, croutons with homemade Caesar dressing	16.95
INSALATA DI GAMBERETTO STILE CESARE Heart of romaine, sautéed shrimp, croutons with homemade Caesar dressing	16.95
INSALATA DI CUORE DI PALMA Baby mixed greens, organic sliced heart of palm, sun dried tomatoes, blue cheese, and home made italian dressing with grilled chicken breast	16.95
INSALATA DI TONNO ROSOLATO Baby mixed greens, seared ahi tuna coated with black and white sesame seeds, homemade soy sauce vinaigrette	17.50

Le Pizze
(pizza)

MARGHERITA Tomato sauce, mozzarella, and basil	14.95
CAPRICCIOSA Artichokes, ham, black olives, mushrooms, tomatoes, and mozzarella	15.95
SALAME PEPPERONI Spicy pepperoni, mozzarella, and tomato	15.95

Panini
(sandwiches)

Select your choice of french fries or salad

PANINO RUSTICO Grilled chicken breast with marinated eggplant, fontina cheese, and sliced tomatoes	14.95
PANINO BISTECCA Toasted Italian panino, Dijon mustard mixed with mayonnaise, grilled onions, sautéed mushrooms, lettuce, fresh tomatoes, and rib-eye steak	16.50
CHEESEBURGER CLASSICO Classic cheese burger with homemade thousand island dressing, lettuce, fresh tomatoes, grilled onions, and fontina cheese	14.95

Risotti
(risotto)

RISOTTO NERO DI VENERE CON SALMONE Venus black rice with grilled salmon. This rare natural black rice is the result of crossbreeding varieties of Italian and cheese rice.	18.50
RISOTTO AL RAGU' DI FUNGHI CON ERBETTE DI BOSCO Risotto with a ragout of mixed porcini mushrooms and aromatic herbs	17.50

Paste
(pasta)

LINGUINE ALLE VONGOLE ALL'OLIO DI FRANTOIO Thin linguine pasta with fresh clams, in garlic and white wine sauce	17.95
BIGOLETTI ALLA RUCOLA E FRUTTI DI MARE Homemade Venetian spaghetti with slipper lobster, manila clams, shrimp, and blue crab in light tomato sauce	19.50
FETTUCCINI AL SALMONE Fresh spinach, sun dried tomatoes and alfredo sauce.	17.50
FETTUCCINI AL GAMBERI Fresh spinach, sun dried tomatoes, shrimp and alfredo sauce.	17.50
SPAGHETTI ALLA BOLOGNESE Ground beef sauce	15.95
CAPELLINI CHECCA CON GAMBERI Angel hair pasta with fresh tomatoes and basil with shrimp	17.50
RAVIOLI DI ZUCCA ALLA SALSA DI NOCI Homemade pumpkin ravioli with a walnut sauce	15.50
FETTUCCINE AI FUNGHI PORCINI CON CAPESANTE E GAMBERI Homemade Fettuccin with porcini, mushroom sauce, sea scallops, and shrimp	18.50

Secondi
(entrees)

OSSOBUCO DI VITELLO Slow braised veal shank in a hearty vegetable sauce	26.95
FILETTO DI MANZO GRIGLIATO CON OLIVE E PANCETTA Beef fillet medallions sautéed with pancetta herbs, Taggiasche olives and mushrooms, in wine sauce	20.95
BISTECCA ALLA GRIGLIA Grilled rib-eye steak with arugula fresh tomatoes with balsamic and olive oil	22.50
POLLO PICCATA Grilled chicken breast with Italian capers, suave white wine, and lemon sauce	17.95
POLLO PILLARD Grilled double breast of chicken on a bed of arugula, shaved parmesan cheese in a touch of lemon zesty dressing	17.95
POLLO AL MARSALA Grilled chicken breast with marsala wine and mushrooms	17.95

Pesce
(fish)

SALMONE DI ALASKA Grilled salmon with dijon mustard sauce and champignon mushrooms	20.95
PESCE BIANCO AL LIMONE E CAPPERI Canadian white fish filet pan roasted with lemon and caper sauce	20.95
SCAMPI AL DIAVOLO Sautéed shrimp in a spice tomato sauce	18.50
PESCE DEL GIORNO (Fish of The Day). Ask your server for selections	

Dolci
(dessert)

TORTINO ALLA VENEZIANA A light homemade ricotta cheesecake	5.95
CREMA DI VANIGLIA Vanilla cream custard with a soft caramel and chocolate sauce	4.95
TIRAMISU' Lady fingers soaked in espresso coffee and layered with mascarpone cheese	4.95

Bibita
(Beverages)

PELLEGRINO, Sparkling Natural Mineral Water	4.00
TE FREDDO, COCA-COLA, COCA-COLA DIETETICA, SPRITE. Ice Tea, Coke, Diet Coke, Sprite.	3.00
LIMONATA, SUCCO D'ARANCIA, SUCCO DI MIRTILLO ROSSO Lemonade, Orange Juice, Cranberry Juice.	3.00

Caffe

CAFFE' (Coffee)	2.00	CAPPUCCINO	4.00	ESPRESSO	3.00
-----------------	------	------------	------	----------	------

Full Bar

WE ALSO CATER SPECIAL EVENTS
AND PRIVATE PARTIES

Patio Seating

a Gratuity of 18% is requested of all groups of ten or more, maximum of 3 credit card split. Corkage fee is \$12.00 for 750 ml. We reserve the right to refuse service to anyone.

2501 Santa Fe Avenue, Vernon CA 90058 - Ph (323) 587-1494 - Fax (323) 587-1406 www.trattoria25.com