

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	13.50
CARPACCIO DI MANZO RUCOLA E PARMIGIANO Thinly sliced raw beef with shaved parmesan cheese, arugula, and fresh mushroom with old Venetian horseradish dressing	15.50
VONGOLE IN GUAZZETTO Fresh manila clams sautéed with garlic in a light wine tomato broth	14.95
INSALATA CAPRESE Tomato, mozzarella, basil, olive oil, and balsamic vinaigrette	14.95
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	17.50
CALAMARIE GAMBERETTI FRITTI lightly fried calamari and shrimp with arrabbiata sauce on the side	16.95

*Insalata*  
(salads)

INSALATA RICCIA, GORGONZOLA E PATATINE Baby frisee salad with gorgonzola cheese and crispy potato threads, tossed with polescco vinaigrette	15.50
INSALATA DI RADICCHIO CON POLLO Radicchio salad with grilled marinated chicken breast in balsamic vinaigrette	16.95
INSALATA DI POLLO STILE CESARE Heart of romaine, chicken breast, croutons with homemade Caesar dressing	17.95
INSALATA DI GAMBERETTO STILE CESARE Heart of romaine, sautéed shrimp, croutons with homemade Caesar dressing	17.95
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	17.95
INSALATA DI TONNO ROSOLATO Baby mixed greens, seared ahi tuna coated with black and white sesame seeds, homemade soy sauce vinaigrette	18.50

*Le Pizze*  
(pizza)

MARGHERITA Tomato sauce, mozzarella, and basil	15.95
CAPRICCIOSA Artichokes, ham, black olives, mushrooms, tomatoes, and mozzarella	16.95
SALAME PEPPERONI Spicy pepperoni, mozzarella, and tomato	16.95

*Panini*  
(sandwiches)

Select your choice of french fries or salad

PANINO RUSTICO Grilled chicken breast with marinated eggplant, fontina cheese, and sliced tomatoes	15.95
PANINO BISTECCA Toasted Italian panino, Dijon mustard mixed with mayonnaise, grilled onions, sautéed mushrooms, lettuce, fresh tomatoes, and rib-eye steak	17.50
CHEESEBURGER CLASSICO Classic cheese burger with homemade thousand island dressing, lettuce, fresh tomatoes, grilled onions, and fontina cheese	15.95

*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.	19.50
RISOTTO AL RAGU' DI FUNGHI CON ERBETTE DI BOSCO Risotto with a ragout of mixed porcini mushrooms and aromatic herbs	18.50

*Paste*  
(pasta)

LINGUINE ALLE VONGOLE ALL'OLIO DI FRANTOIO Thin linguine pasta with fresh clams, in garlic and white wine sauce	18.95
BIGOLETTI ALLA RUCOLA E FRUTTI DI MARE Homemade Venetian spaghetti with slipper lobster, manila clams, shrimp, and blue crab in light tomato sauce	20.50
FETTUCINI AL SALMONE Fresh spinach, sun dried tomatoes and alfredo sauce.	18.50
FETTUCINI AL GAMBERI Fresh spinach, sun dried tomatoes, shrimp and alfredo sauce.	18.50
SPAGHETTI ALLA BOLOGNESE Ground beef sauce	16.95
CAPELLINI CHECCA CON GAMBERI Angel hair pasta with fresh tomatoes and basil with shrimp	18.50
RAVIOLI DI ZUCCA ALLA SALSA DI NOCI Homemade pumpkin ravioli with a walnut sauce	16.50
FETTUCINE AI FUNGHI PORCINI CON CAPESANTE E GAMBERI Homemade Fettuccin with porcini, mushroom sauce, sea scallops, and shrimp	19.50

*Secondi*  
(entrees)

OSSOBUCO DI VITELLO Slow braised veal shank in a hearty vegetable sauce	28.95
FILETTO DI MANZO GRIGLIATO CON OLIVE E PANCETTA Beef fillet medallions sautéed with pancietta herbs, Taggiasche olives and mushrooms, in wine sauce	22.95
BISTECCA ALLA GRIGLIA Grilled rib-eye steak with arugula fresh tomatoes with balsamic and olive oil	24.50
POLLO PICCATO Grilled chicken breast with Italian capers, suave white wine, and lemon sauce	18.95
POLLO PILLARD Grilled double breast of chicken on a bed of arugula, shaved parmesan cheese in a touch of lemon zesty dressing	18.95
POLLO AL MARSALA Grilled chicken breast with marsala wine and mushrooms	18.95

*Pesce*  
(fish)

SALMONE DI ALASKA Grilled salmon with dijon mustard sauce and champignon mushrooms	22.95
PESCE BIANCO AL LIMONE E CAPPERI Canadian white fish filet pan roasted with lemon and caper sauce	22.95
SCAMPI AL DIAVOLO Sautéed shrimp in a spice tomato sauce	20.50
PESCE DEL GIORNO (Fish of The Day). Ask your server for selections	

*Dolci*  
(dessert)

TORTINO ALLA VENEZIANA A light homemade ricotta cheesecake	6.95
CREMA DI VANIGLIA Vanilla cream custard with a soft caramel and chocolate sauce	5.95
TIRAMISU' Lady fingers soaked in espresso coffee and layered with mascarpone cheese	5.95

*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)	3.00	CAPPUCCINO	5.00	ESPRESSO	4.00
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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.

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www.trattoria25.com