

ANTIPASTI (APPETIZERS)

MELANZANE AL GRANA PADANO	12.50
GRILLED EGGPLANT BAKED WITH TOMATO, BASIL, MOZZARELLA, AND PARMESAN CHEESE	
CARPACCIO DI MANZO RUCOLA	14.50
E PARMIGIANO	
TOMATO, MOZZARELLA, BASIL, OLIVE OIL, AND BALSAMIC VINAIGRETTE	
VONGOLE IN GUAZZETTO	13.95
FRESH MANILA CLAMS SAUTÉED WITH GARLIC IN A LIGHT WINE TOMATO BROTH	
INSALATA CAPRESE	13.95
TOMATO, MOZZARELLA, BASIL, OLIVE OIL AND BALSAMIC VINAIGRETTE	
INSALATA TIEPIDA DI FRUTTI	16.50
DE MARE CON ORTAGGI FRESH	
FRESH SEAFOOD SALAD AND CLAMS, SHRIMP, CALAMARI AND MUSSELS WITH MARINATED VEGETABLE IN A LEMON, GARLIC AND EXTRA VIRGIN OLIVE DRESSING	
CALAMARIE GAMBERETTI FRITTI	15.95
LIGHTLY FRIED CALAMARI AND SHRIMP WITH ARRABBIATA SAUCE ON THE SIDE	

BIBITA (BEVERAGES)

PELLEGRINO	\$4.00
ACQUA PANNA	\$3.00
COCA-COLA	\$3.00
COCA-COLA DIETETICA	\$3.00
SPRITE	\$3.00
TÈ FREDDO (ICE TEA)	\$3.00
LIMONATA (LEMONADE)	\$3.00
SUCCO D'ARANCIA (ORANGE JUICE)	\$3.00
SUCCO DI MIRTILLO ROSSO	\$3.00
(CRANBERRY JUICE)	

CAFFÈ (COFFE)

LA PERFETTA TAZZA	\$2.50
CAPPUCINO	\$4.00
ESPRESSO	\$3.00

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TRATTORIA

ITALIAN CUISINE

PHONE
323 587-1494

FAX
323 587-1406

WE CATER
SPECIAL EVENTS & PRIVATE PARTIES
WEDDINGS, QUINCENERAS
HALL AVAILABLE NO CHARGE
FREE PARKING, FULLY STOCKED BAR
MORE INFORMATION CALL:
(323) 587-1494

MON - THUR: 10:30AM - 9PM
FRI - SAT: 10:30AM - 10PM
SUNDAY: CLOSED

WWW.TRATTORIA25.COM

2501 SANTA FE AVENUE , VERNON CA 90058

ZUPPA (SOUP)

ZUPPA DEL GIORNO (SOUP OF THE DAY)
ASK YOUR SERVER FOR SELECTIONS

INSALATA (SALAD)

INSALATA RICCIA, 14.50
GORGONZOLA E PATATINE

BABY FRISEE SALAD WITH GORGONZOLA CHEESE AND CRISPY
POTATO THREADS, TOSSED WITH POLESCCO VINAIGRETTE

INSALATA DI RADICCHIO 15.95
CON POLLO

RADICCHIO SALAD WITH GRILLED MARINATED CHICKEN
BREAST IN BALSAMIC VINAIGRETTE

INSALATA DI POLLO 16.95
STILE CESARE

HEART OF ROMAINE, CHICKEN BREAST, CROUTONS WITH
HOMEMADE CAESAR DRESSING

INSALATA DI GAMBERETTO 16.95
STILE CESARE

HEART OF ROMAINE, SAUTÉED SHRIMP, CROUTONS WITH
HOMEMADE CAESAR DRESSING

INSALATA DI CUORE DI PALMA 16.95

BABY MIXED GREENS, ORGANIC SLICED HEART OF PALM, SUN
DRIED TOMATOES, BLUE CHEESE, AND HOME MADE ITALIAN
DRESSING WITH GRILLED CHICKEN BREAST

INSALATA DI TONNO ROSOLATO 17.50

BABY MIXED GREENS, SEARED AHI TUNA COATED WITH BLACK
AND WHITE SESAME SEEDS, HOMEMADE SOY SAUCE
VINAIGRETTE

LE PIZZE (PIZZA)

MARGHERITA 14.95

TOMATO SAUCE, MOZZARELLA, AND BASIL

CAPRICCIOSA 15.95

ARTICHOKES, HAM, BLACK OLIVES, MUSHROOMS, TOMATOES,
AND MOZZARELLA

SALAME PEPPERONI 15.95

SPICY PEPPERONI, MOZZARELLA, AND TOMATO

PANINI (SANDWICHES)

PANINI RUSTICO 14.95

GRILLED CHICKEN BREAST WITH MARINATED EGGPLANT,
FONTINA CHEESE, AND SLICED TOMATOES

PANINI BISTECA 16.50

TOASTED ITALIAN PANINO, DIJON MUSTARD MIXED WITH
MAYONNAISE, GRILLED ONIONS, SAUTÉED MUSHROOMS,
LETTUCE, FRESH TOMATOES AND RIB-EYE STEAK

CHEESEBURGER CLASSICO 14.95

CLASSIC CHEESE BURGER WITH HOMEMADE THOUSAND
ISLAND DRESSING, LETTUCE, FRESH TOMATOES, GRILLED
ONIONS, AND FONTINA CHEESE

PASTE (PASTA)

LINGUINE ALLE VONGOLE 17.95
ALL'OLIO DI FRANTOIO

THIN LINGUINE PASTA WITH FRESH CLAMS, IN GARLIC AND
WHITE WINE SAUCE

BIGOLETTI ALLA RUCOLA 19.50
E FRUTTI DI MARE

HOMEMADE VENETIAN SPAGHETTI WITH SLIPPER LOBSTER,
MANILA CLAMS, SHRIMP, AND BLUE CRAB IN LIGHT TOMATO
SAUCE

FETTUCINI AL SALMONE 17.50

FRESH SPINACH, SUN DRIED TOMATOES AND ALFREDO SAUCE.

FETTUCINE DEL GAMBERI 17.50

FRESH SPINACH, SUN DRIED TOMATOES AND ALFREDO
SAUCE.

SPAGHETTI ALLA BOLOGNESE 15.95

GROUND BEEF SAUCE

CAPELLINI CHECCA CON GAMBERI 17.50

ANGEL HAIR PASTA WITH SHRIMP, MIXED VEGETABLES AND
TOMATO SAUCE

RAVIOLI DI ZUCCA ALLA 15.50
SALSA DI NOCI

HOMEMADE PUMPKIN RAVIOLI WITH A WALNUT SAUCE

FETTUCINE AI FUNGHI PORCINI 18.50
CON CAPELANTE E GAMBERI

HOMEMADE FETTUCINI WITH PORCINI, MUSHROOM SAUCE,
SEA SCALLOPS, AND SHRIMP

SECONDI (ENTREES)

OSSOBUCO DI VITELLO 26.95

SLOW BRAISED VEAL SHANK IN A HEARTY VEGETABLE
SAUCE

FILETTO DI MANZO GRIGLIATO 20.95
CON OLIVE E PANCETTA

BEEF FILLET MEDALLIONS SAUTÉED WITH PANCETTA HERBS,
TAGGIACHE OLIVES AND MUSHROOMS, IN WINE SAUCE

BISTECA ALLA GRIGLIA 22.50

GRILLED RIB-EYE STEAK WITH ARUGULA FRESH TOMATOES WITH
BALSAMIC AND OLIVE OIL

POLLO PICCATA 17.95

GRILLED CHICKEN BREAST WITH ITALIAN CAPERS, SUAVE
WHITE WINE, AND LEMON SAUCE

POLLO AL MARSALA 17.95

GRILLED CHICKEN BREAST WITH MARSALA WINE AND
MUSHROOMS

POLLO PILLARD 17.95

GRILLED DOUBLE BREAST OF CHICKEN ON A BED OF
ARUGULA, SHAVED PARMESAN CHEESE IN A TOUCH OF
LEMON ZESTY DRESSING

PESCE (FISH)

SALMONE DI ALASKA 20.95

GRILLED SALMON WITH DIJON MUSTARD SAUCE AND
CHAMPIGNON MUSHROOMS

PESCE BIANCO AL 20.95
LIMONE E CAPPERI

CANADIAN WHITE FISH FILET PAN ROASTED WITH LEMON AND
CAPER SAUCE

SCAMPI AL DIAVOLO 18.50

SAUTÉED SHRIMP IN A SPICE TOMATO SAUCE

PESCE DEL GIORNO

(FISH OF THE DAY). ASK YOUR SERVER FOR SELECTIONS

RISOTTI (RISOTTO)

RISOTTO NERO DI 18.50
VENERECON SALMONE

VENUS BLACK RICE WITH GRILLED SALMON. THIS RARE
NATURAL BLACK RICE IS THE RESULT OF CROSSBREEDING
VARIETIES OF ITALIAN AND CHEESE RICE.

RISOTTO AL RAGU' DI FUNGHI 17.50
CON ERBETTE DI BOSCO

RISOTTO WITH A RAGOUT OF MIXED PORCINI MUSHROOMS AND
AROMATIC HERBS

DOLCI (DESSERT)

TORTINO ALLA VENEZIANA 5.95

A LIGHT HOMEMADE RICOTTA CHEESECAKE

CREMA DI VANIGLIA 4.95

VANILLA CREAM CUSTARD WITH A SOFT CARAMEL AND
CHOCOLATE SAUCE

TIRAMISU' 4.95

LADY FINGERS SOAKED IN ESPRESSO COFFEE AND
LAYERED WITH MASCARPONE CHEESE