

25
TRATTORIA
ITALIAN CUISINE

Zuppa (soup)

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

Antipasti (appetizers)

MELANZANE AL GRANA PADANO	13.95
Grilled eggplant baked with tomato, basil, mozzarella, and parmesan cheese	
CARPACCIO DI MANZO RUCOLA E PARMIGIANO	15.95
Thinly sliced raw beef with shaved parmesan cheese, arugula, and fresh mushroom with old Venetian horseradish dressing	
VONGOLE IN GUAZZETTO	15.95
Fresh manila clams and black Mussels sautéed with garlic in a light wine tomato broth	
INSALATA CAPRESE	14.95
Tomato, mozzarella, basil, olive oil, and balsamic vinaigrette	
INSALATA TIEPIDA DI FRUTTI DI MARE CON ORTAGGI	16.95
Fresh seafood salad and clams, shrimp, calamari and mussels with marinated vegetable in a lemon, garlic and extra virgin olive dressing	
CALAMARIE GAMBERETTI FRITTI	16.95
lightly fried calamari and shrimp with arrabbiata sauce on the side	

Insalata (salads)

INSALATA DELLA CASA	9.95
Baby greens with fresh tomatoes, carrots and homemade balsamic vinaigrette dressing	
INSALATA RICCIA, GORGONZOLA E PATATINE	10.50
Baby frisee salad with gorgonzola cheese and crispy potato threads, tossed with polescco vinaigrette	
INSALATA DI RADICCHIO	10.50
Radicchio salad with balsamic vinaigrette	
INSALATA STILE CESARE	10.50
Heart of romain, croutons, shaved parmesan cheese and homemade Caesar dressing	
INSALATA DI TONNO ROSOLATO	17.95
Baby mixed greens, seared ahi tuna coated with black and white sesame seeds, homemade soy sauce vinaigrette	

Secondi (Entrees)

OSSOBUCO DI VITELLO Slow braised veal shank in a hearty vegetable sauce	27.95
FILETTO DI MANZO GRIGLIATO CON OLIVE E PANCETTA Beef fillet medallions sautéed with pancietta herbs, Taggiache olives and mushrooms, in wine sauce	22.95
BISTECCA ALLA GRIGLIA Grilled rib-eye steak with arugula, fresh tomatoes with balsamic and olive oil	23.95
POLLO PICCATA 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
COTOLETTE D' AGNELLO CON FUNGHI E OLIO DI TARTUFO Grilled lamb chops with mushrooms, truffle oil and mustard sauce.	23.95
SCALOPPINE DI VITELLO CON CARCIOFI E POMODORI Veal Scaloppine with fresh artichokes and tomatoes in a brown sauce	20.95

Dolci (dessert)

TORTINO ALLA VENEZIANA. A light homemade ricotta cheesecake	6.95
CREME BRULE. Baked Vanilla cream custard topped with caramelized sugar	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

Birre (Beers)

MORETTI, PERONI, HEINEKEN, CORONA, MODELO	5.00	BUD LIGHT	4.00
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Caffe' (Coffee)

CAFFE'	3.00	CAPPUCINO	4.95	ESPRESSO	3.95
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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

Rev 10-4-16

Le Pizze (pizza)

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

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	19.95
FETTUCCHINI AL SALMONE Salmon, fresh spinach, sun dried tomatoes and alfredo sauce.	18.95
FETTUCCHINI AL GAMBERI Shrimp, Fresh spinach, sun dried tomatoes, shrimp and alfredo sauce.	18.95
SPAGHETTI ALLA BOLOGNESE Ground beef sauce	16.95
CAPELLINI CHECCA CON GAMBERI Angel hair pasta with fresh tomatoes and basil with shrimp	17.95
RAVIOLI DI ZUCCA ALLA SALSA DI NOCI Homemade pumpkin ravioli with a walnut sauce	16.50
FETTUCCHINE AI FUNGHI PORCINI CON CAPESANTE E GAMBERI Homemade Fettuccin with porcini, mushroom sauce, sea scallops, and shrimp	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	19.50
PESCE DEL GIORNO (Fish of The Day). Ask your server for selections	

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White Wines

Sauvignon Blanc

Rancho Sisquoc Winery Sanata Barbara

Floral, sweet pea, vanilla and mango, Crisp

Chardonnay

Picket Fence Vineyards, Sonoma

Lemon, apple, toasted oak and brown sugar, Silky

Robert Hall Winery, Paso Robles

Vanilla spice, pear and butterscotch, medium-bodied

Salmon Creek Cellars, California

Green apple and fig with hints of pineapple and vanilla

Pinot Grigio

Terramia, Italy

Rich, fresh fruit, melon and citrus overtones

Salmon Creek Cellars, California

Kiwi, honeydew melon and anise with a long soft finish

White Zinfandel

Salmon Creek Cellars, California

Peach, apricot and strawberry, lightly sweet, crisp acidity

Sparkling Wines

Brut

Domaine Laurier, California

Peach, apricot and strawberry, lightly sweet, crisp acidity

Vueve du Vernay, France

Traditionelle method; fresh and delicate, balanced, elegant

Pink Moscato

Allure, California

Apricot, peach, cherry and mint, lively bubbles

G B

32.

34.

32.

6. 24.

6. 24.

6. 24.

6. 24.

Red Wines

Pinot Noir

Ricket Fence Vineyards Sonoma

Cherry, blackberry and spice, structured, Velvety

Rancho Sisquoc Winery, Santa Barbara

Cherry, blackberry and spice, structured, Velvety

Rancho Sisquoc Winery, Santa Barbara

Cherry, blackberry and spice, structured, Velvety

Chianti

Contemassi, Classico Riserva, Tuscany

Ripe blackberry and earth, harmonious, dry and savory

Terramia, Italy

Ripe blackberry and earth, harmonious, dry and savory

Merlot

Rancho Sisquoc Winery, Santa Barbara

Cocoa, cherry, spice, raspberry and oak, dry, full-bodied

Robert Hall Winery, Paso Robles

Berries, black cherry, tobacco and earth, rich, silky tannins

Salmon Creek Cellars, California

Plum, raspberry and black cherry with hints of vanilla and clove

Cabernet Sauvignon

Picket Fence Vineyards, Sonoma

Blackberry, raspberry, chocolate, hazelnut and spice

Robert Hall Winery, Paso Robles

Ripe fruit, dark chocolate and spice, full-bodied, velvety

Salmon Creek Cellars, California

Black cherry, raspberry, cedar and mint, soft tannins

Hess Collection Mount Veeder I9 Block Cuvee-2008-

Supple-textured, with ripe, pure plum, black cherry and wild berry flavor

Salmon Creek Cellars, California

Aromas of toffe and wild mountain blackberries

G B

42.

42.

42.

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6. 24.

40.

32.

6. 24.

42.

40.

6. 40.

85.

40.

FULL BAR

Ask your server about our well and premium
drink selection