

# TRATTO

BUCATINI IN A TOMATO & BELL PEPPER SUGO AND CRUMBLED RICOTTA SALATA	16
RIGATONI WITH PORK & BEEF BOLOGNESE	18
POLENTA-STUFFED RAVIOLI WITH A SHORT RIB & SAUSAGE GRAVY	23
SMOKED BEETS WITH RADICCHIO GORGONZOLA DOLCE MINT & PISTACHIOS	11
ROASTED SWEET POTATOES WITH CROW'S DAIRY GOAT CHEESE OLIVE OIL & AZ HONEY	11

## FAMILY MEAL\* - \$60

LITTLE GEM SALAD IN ROASTED SHALLOT VINAIGRETTE  
 SPAGHETTI ALLA CHITARRA WITH A TOMATO & BELL PEPPER SUGO  
 TWO WASH RANCH ROASTED CHICKEN WITH LEMON AND BAY LEAF  
 CREAMED GARBANZO BEANS  
 BIANCO BREAD LOAF

\*ALL ITEMS AVAILABLE A LA CARTE

## DOLCI - \$11

AMARO COFFEE CAKE / CARROT CAKE

## FRESH PASTA - \$11/LB

BUCATINI  
 RIGATONI  
 SPAGHETTI ALLA CHITARRA

## FRESH SAUCES - \$12

TOMATO PASSATA (16OZ)  
 PORK & BEEF BOLOGNESE (16OZ)  
 PESTO (8OZ)  
 CACIO E PEPE (8OZ)

## FROM THE TRATTO PANTRY

BIANCO BREAD LOAF	4	ROASTED SHALLOT VINAIGRETTE (8OZ)	8
PERANZANA OLIVE OIL (375ML BOTTLE)	20	COTTON COUNTRY BLUEBERRY JAM (8OZ)	8
BIANCO DINAPOLI TOMATOES (102OZ)	10	KELTON LANE MUSTARD (8OZ)	8

## COCKTAILS - \$36

750ML BOTTLE - SIX SERVINGS

WHITE NEGRONI  
 FUTURE GIN  
 WHITE WINE & SAUTERNE  
 APERITIF BLEND  
 ORANGE LIQUEUR

OLD FASHIONED  
 BOURBON  
 HONEY & AMARO CORDIAL  
 AROMATIC BITTERS

TRATTO MARTINI  
 OLIVE OIL INFUSED GIN  
 TRATTO VERMOUTH  
 TANGELO BITTERS

WINE & BEER AVAILABLE