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

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 GARANZO 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
PERANZANA OLIVE OIL (375ML BOTTLE)
BIANCO DINAPOLI TOMATOES (1020Z)
4 ROASTED SHALLOT VINAIGRETTE (8OZ)
20 COTTON COUNTRY BLUEBERRY JAM (8OZ)
10 KELTON LANE MUSTARD (8OZ)

COCKTAILS - $36
750ML BOTTLE - SIX SERVINGS
WHITE NEGRONI
FUTURE GIN
WHITE WINE & SAUTERNE APERITIF BLEND ORANGE LIQUEUR
OLD FASHIONED
Bourbon
HONEY & AMARO CORIDAL AROMATIC BITTERS
TRATTO MARTINI
OLIVE OIL INFUSED GIN
TRATTO VERMOUTH
TANGELO BITTERS

WINE & BEER AVAILABLE