

DINNER MENU

When you sit at table, please turn off your phone.
For all the gentlemen: please remove your hat/cap when you sit at the table. Thank you!



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Spirits

CHEF SPECIAL
95 + TAX AND GRATUITY

2 salads + 2 main course + chef dessert + 1 bottle of the house red or white wine.
**vegan options available upon request*

APPETIZERS

soup of the day - ask your server

CAVOLETTI	15
Crispy brussel sprouts + pancetta + shaved parmesan cheese + balsamic glaze.	
CRISPY BRIE	17
Lightly braided brie + flash fried + served with jams.	
BURRATA	18
Heirloom tomato + aged balsamic + artichoke + roasted bell pepper pure.	
MUSSELS	20
Garlic + onions + italian sausage + fresh fennel + tomato butter herbs broth.	
POLPETTINE	16
Braised nonna's meatball + san marzano tomato sauce + mediterranean olives + whipped ricotta.	

FRITTURA MISTA	16
Crispy shrimp + calamari + artichoke + zucchini + creamy garlic sauce.	
BRUSCHETTA	23
Grilled homemade bread + yellow & red grape tomato + garlic + basil + goat cheese + roasted eggplant + evoo.	
MELENZANE TIMBALLO	13
Sicilian style eggplant + san marzano tomato + mozzarella + parmigiano reggiano + basil	

SALADS

+ chicken \$8 | + shrimp \$12

INSALATA CESARE	11
Classic caesar salad with parmesan cheese + homemade caesar dressing + croutons.	
INSALATA CHIARA ISABELLA	13
Wild arugula + gorgonzola dolce + baby heirloom tomato + red onions.	

INSALATA DI VENERE	13
Organic spring mix + poached pears + goat cheese + caramelized walnuts + house vinaigrette.	
INSALATA ANTICA	13
Organic spinach + local avocado + hearts of palm + shaved parmigiano + balsamic vinegar.	

MAIN COURSE

Split or share plate + \$5 | Gluten free pasta + \$3

RISOTTO	30
Creamy carnaroli risotto + fresh summer truffle + parmigiano reggiano + asparagus.	
LINGUINE	28
Mussels + clams + calamari + shrimp + fresh herbs + garlic + tomato sauce.	
TAGLIONNI	23
Homemade pesto + potato + green beans + toasted pine nuts.	
LASAGNA	23
Baked pasta sheets + meat sauce + bechamel + parmigiano + mozzarella cheese.	
BURATA RAVIOLI	27
Smoked salmon + shrimp + garlic + fresh tomato + brandy creamy lobster sauce.	
CAVATELLI	23
Homemade ricotta cavatelli + brotme pistachio creamy pesto + csripy Prosciutto di San Daniele.	
PENNE	24
Italian sausage + wild mushroom + creamy truffle sauce.	
GNOCCHI	30
Nonna's sunday sugo + diced short ribs + green peas + tomato sauce + crumble goat cheese	
CAPELLINI	26
Shrimp + garlic + wild mushroom + baby heirloom tomatoes + lobster broth.	
PAPPARDELLE	23
Housemade parpadelle + porchini mushroom + wild mushroom + garlic + white wine + gorgonzola dolce cream.	

POLLO MILANESE	26
Lightly braided chicken breast + arugula + baby heirloom tomatos + shaved parmigiano reggiano.	
BRASATO	33
Braised all-natural angus boneless short ribs + cabernet sauvignon + fresh herbs + mashed potatoes + vegetables.	
SALTIMBOCCA	33
Veal scaloppini + prosciutto + sage + brown butter + white wine + mashed potatoes + vegetables.	
SALMONE	32
Pistachio crusted wild salmon + prosecco orange sauce + spinach risotto.	
CALAMARI E GAMBERI	29
Tender calamari steak + shrimp + garlic + capers + brown butter lemon sauce.	
CIOPPINO LIVORNESE	32
Clams + mussels + calamari + shrimp + Chef Choice Fish + garlic + olives + capers + tomato + herbs broth.	
VITELLO	33
Veal prepared: marsala, piccata, or parmigiana.	
POLLO	25
Chicken breast, choose your style: mushroom marsala / lemon butter caper sauce / parmigiana style.	
DUROC PORK CHOP	30
Oven roasted + garlic + fresh herbs + au jus.	
PARMIGIANA DI MELENZANE	24
Sicilian style eggplant + san marzano tomato + mozzarella + parmigiano reggiano + basil.	