

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 Brussels sprouts + pancetta+ shaved Parmesan cheese+ balsamic glaze	
CRISPIE BRIE	17
Lightly braided Brie+ flash fried + served with jams	
BURRATA	18
Heirloom tomato+ aged balsamic + artichoke+ roasted bell pepper pure	
MUSSELS	20
Garlic+ onion+ Italian sausage+ fresh fennel+ tomato butter herbs broth	
POLPETTINE	17
Braised Nonna's meatballs + San Marzano tomato sauce+ Mediterranean olives+ whipped ricotta	

FRITTURA MISTA	23
Crispy shrimp + calamari +artichoke + zucchini + creamy garlic sauce	
BRUSCHETTA	14
Grilled homemade bread+ yellow e red grape tomato+ garlic+ basil + goat cheese +roasted eggplant + evoo	
TIMBALLO DI MELENZANE	15
Sicilian style eggplant + San marzano tomato + mozzarella+ parmigiano reggiano + basil	
CAVOLFIORI	15
Oven roasted multicolor cauliflower+ romesco sauce + Mediterranean olives+ roasted Pine nuts	

SALADS

+ chicken \$8 | + shrimp \$12

INSALATA CESARE	11
Classic Cesare salad with Parmesan cheese+ homemade cesare dressing + croutons	
INSALATA CHIARA ISABELLA	13
Wild arugula+ Gorgonzola dolce +Baby heirloom tomato+ red onions.	

INSALATA VENERE	13
Organic spring mix + poached pears + goat cheese + caramelized walnuts + house vinaigrette	
INSALATA ANTICA	13
Organic spring mix + 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	
BURRATA RAVIOLI	27
Smoked salmon + shrimp+ garlic + fresh tomato+ brandy creamy sauce	
CAVATELLI	23
Homemade ricotta cavatelli+ Bronte pistacchio creamy pesto+ crispy 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 pappardelle + porcini 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
Pistacchio crusted wild salmone+ 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, picata or parmigiana	
POLLO	25
Chicken breast, choose your style: mushroom Marsala , lemon butter caper sauce , parmigiana style	
DUROK PORK CHOP	30
Oven roasted + garlic + fresh herbs + au jus	
PARMIGIANA DI MELENZANE	24
Sicilian style eggplant , San marzano tomato, mozzarella, parmigiano reggiano , basil	