

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 breaded 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 & red grape tomato + garlic + basil + goat cheese + roasted eggplant + evoo	
TIMBALLO DI MELENZANE	15
Sicilian style eggplant + San marzano tomato + mozzarella + parmigiano reggiano + basil	
CARCIOFI	15
Artichoke + garlic + olives + capers + white wine + mint	

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 spinach + local avocado + hearts of palm + shaved Parmigiano + balsamic vinegar	

MAIN COURSE

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

RISOTTO	25
Creamy carnaroli risotto + wild mushrooms + asparagus + parmigiano reggiano + infused truffle oil	
LINGUINE	28
Mussels + clams + calamari + shrimp + fresh herbs + garlic + tomato sauce	
FETTUCCINE	32
House made fettuccine + blue crab + garlic + baby heirloom tomato + roasted yellow corn + lobster sauce	
LASAGNA	27
Baked pasta sheets + meat sauce + bechamel + parmigiano + mozzarella cheese	
BURRATA RAVIOLI	24
Smoked salmon + shrimp + garlic + fresh tomato + brandy creamy sauce	
CAVATELLI	24
House made ricotta cavatelli + roasted eggplant + burrata + garlic + tomato sauce	
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
House made pappardelle + porcini mushroom + wild mushroom + garlic + white wine + Gorgonzola dolce cream	

POLLO MILANESE	26
Lightly breaded chicken breast + arugula + baby heirloom tomatoes + 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	