

antipasti e insalata

Burrata Daniele - 21

creamy mozzarella & chef's selection of charcuterie & an additional cheese, stuffed cherry peppers, olives, crostini

Bruschetta alla Nando - 12

cherry tomatoes, garlic, onion, fresh basil, extra virgin olive oil, herb butter crostini

Mussels Marinara - 17

fresh mussels sautéed with pomodoro sauce, white wine, garlic, crushed red pepper & parsley

Polpette di Carne - 14

four of our baked homemade meatballs finished in pomodoro sauce, topped with melted mozzarella

Calamari Fritti - 17

fresh calamari dusted in seasoned flour & lightly fried, pomodoro

add 4oz Salmon - 7 add 4oz chicken - 5

Caesar Salad - 10

romaine, shaved parmigiano, croutons, house made caesar dressing

House Salad - 8

romaine, cherry tomatoes, shaved parmigiano, croutons, house-made rosé vinaigrette

bevande

Bottled Still Water - 4

Bottled Sparkling Water - 4

Iced Tea - 3

Sodas - 3

bambini

CHILDREN 9 & UNDER

Pasta - 7

penne, spaghetti, or farfalle pasta with tomato or butter sauce

Chicken Parmigiana - 10

served with side of penne

sides

Penne Bolognese - 8

Penne Pomodoro - 7

Parmesan Risotto - 7

Red Roasted Potatoes - 7

Sautéed Green Beans - 6

Roasted Broccolini - 7

TRATTORIA
Pasquale's
ITALIAN CUISINE

primi

add 4oz Salmon - 7 add 4oz chicken - 5

Spaghetti al Pomodoro e Basilico - 15

spaghetti, pomodoro, fresh basil

Ravioli ai Funghi - 18

ricotta ravioli, porcini & champignon mushroom cream sauce

Fettuccine alla Bolognese - 19

fettuccine pasta, Luigi's homemade Bolognese, shaved parmesan

Farfalle Luigi - 21

farfalle pasta, homemade sausage, broccolini, red pepper flakes, in a white wine cream sauce

Farfalle Nicola - 19

farfalle pasta, chicken, broccolini, red pepper flakes, in a white wine cream sauce

Gnocchi Italiana - 25

homemade gnocchi, sundried tomato & spinach in a gorgonzola cream sauce, shaved parmesan

Nonna Tina Lasagna - 18

Nonna Tina's Northern Italian Recipe

Eggplant Parmigiana - 19

lightly fried eggplant, mozzarella, parmigiano, basil, pomodoro

Mussels Fra Diavolo - 24

fettuccine pasta and fresh mussels tossed in our pomodoro sauce & house-made cherry pepper purée

Padellino Kampill - 22

penne pasta, sautéed chicken, sautéed mushrooms & prosciutto tossed in a brandy & pomodoro cream sauce finished with truffle oil

secondi

Fresh Catch - MKT

Chef choice of seafood prepared special every week. Check with your server for details

Salmone alla Griglia – 26

8oz grilled salmon fillet served with red roasted potatoes and broccolini

Nonno Pasquale: Pollo - 25 / Veal - 28

sautéed chicken or veal, sautéed porcini & champignon mushrooms, prosciutto, brandy & gorgonzola cream sauce, roasted potatoes

Marsala: Pollo - 23 / Veal - 27

sautéed chicken or veal, mushroom marsala demi glaze, sautéed green beans

Parmigiana: Pollo - 22 / Veal - 26

sautéed chicken or veal, melted mozzarella, pomodoro, penne pasta

CAB Filet - 38

8oz certified angus beef filet, mushroom, gorgonzola cream sauce, parmesan risotto

*All our temperature select items are served medium temp unless otherwise requested.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*Please note – auto-gratuity of 20% is automatically applied to parties of 8 or more. One (1) check for tables of 8 or more – can be evenly split up to 4 payment methods.



Gluten Free (pastas and other dishes may be made GF, please ask your server)



Vegetarian

Please note that our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens and may contain or come in contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. Alert your server of any allergies or dietary restrictions.