

# antipasti e insalata

## **Burrata Daniele - 19**

creamy mozzarella, prosciutto, arugula, marinated artichoke hearts, roasted red 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 - 7**

romaine, cherry tomatoes, shaved parmigiano, croutons, 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, Luigi's famous 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 tossed with 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

## Padellino Kampill - 22

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

# secondi

## Fresh Catch - MKT

Chef choice of fish 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 option available on request

 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.