

Trattoria Piatto

22 West Pomfret Street, Carlisle, Pa.

1997-2018

Trattoria Piatto opened December 22, 1997, and lasted until August 25, 2018. It was a northern Italian-format restaurant in a pleasant old house at 22 West Pomfret Street in Carlisle.



In the spring of 2011, owner Ross Morris opened a wonderful, intimate little bar in a room at the rear. There were about eight stools at the bar, some pub-height tables as well as an upholstered chair and built-in upholstered seating in a niche. It had that warm, intimate feel of a tiny place in some exotic vacation spot where people smiled and switched to accented English when you started a conversation.



The bar featured Italian wines, cocktails, amari, interesting whiskies and a large selection of grappas. Patrons could order small pizzas or “small plates” at the bar or tables. It quickly attracted a cult following. It was a place where strangers got into interesting conversations. During any afternoon happy hour or evening one could expect a crowd of regulars

as well as interesting out-of-towners in Carlisle for car shows or business at the Army War College.

Talk at the bar was often about trips to Italy and usually skewed off into discussions of Italian wines.

Shelves behind the bar held an array of bottles with fancy shapes and labels that were off-beat enough that they alone started half the conversations in the place. When somebody tried one of them, that started yet more talk. You could get a “flight” of amari.



Ian Kraus, an excellent bartender, often invented cocktails on request. The veterans of the place especially remember the smoked spruce and other flamed ingredients he mixed up on the bar with great showmanship.

Two years after Piatto broke hearts and closed, Ian wrote the following:

Thank you greatly for sharing this. It brings very fond memories. I enjoyed our chat on the street corner the other week -- reminiscing fondly, pondering the what-ifs, chuckling while remembering the laughs -- it seems to be all we have of that place any longer as I know for a fact that the bar has since been removed by the new owners.

I will always look back with a tender heart on those many long nights we enjoyed each other's company -- in addition to your wonderful, neighborhood clans. You and so many others say whenever you see me that "Ian made that place what it was."

I am convinced it was not I, nor the staff; it was the loyal patrons that created the je-ne-se-quoi feeling there. I never would have made half the drinks I did without the drive and encouragement from patrons like you and others to try, to push bounds, and to experiment.

Thank you for the wonderful memories."

—■■ TRATTORIA PIATTO ■■—

—■■ ANTIPASTI ■■—

Pane

Fresh bread from the oven 2
- Add today's spread for \$2 -

Calamari Fritti

Fried squid seasoned with sea salt and lemon, served with roasted red pepper mayonnaise 11

Zuppa del Giorno

Today's soup, described by your server. 5 / 8

Insalata Caprese

Fresh mozzarella, fresh tomato, fresh basil and extra virgin olive oil 10

Asparagi alla Griglia

Grilled fresh asparagus topped with fried local egg and parmesan 9

Bresaola

Thinly sliced dried beef topped with arugula, olive oil & shaved parmesan 11

Olive

An assortment of marinated olives 5

Formaggio

Fontina Val d'Aosta (Cow's cheese) with quince jelly
Taleggio (Raw cow's cheese) with a honey & fig jam
Gorgonzola Dolce (Blue cheese) with golden raisin gremolata
Pecorino Toscano (Sheep's cheese) balsamic reduction-soaked pears
- Choice of 1 (\$4), 2 (\$7), 3 (\$10), or 4 (\$12) -

—■■ INSALATA ■■—

* Insalata di Cavolo

Kale salad tossed with Caesar dressing, toasted breadcrumbs, and parmesan crisp 8

Insalata della Casa

Field greens tossed in extra virgin olive oil & red wine vinegar with balsamic-marinated tomatoes 6
- Add ricotta salata for \$2 -

Insalata di Pere e Gorgonzola

Field greens tossed in a pancetta vinaigrette with candied walnuts, red wine poached pear, crumbled gorgonzola, and crisp pancetta 9

—■■ BEVANDE SPECIALI ■■—

■■ Monthly cocktail specials ■■

Sicilian Afternoon

Solerno blood orange liqueur, pineapple and orange juices 8

Pompelmo Martini

White rum, fresh grapefruit, house-made rosemary syrup, lime & peychaud's bitters 9

Basil Sgroppino

House lemon sorbet, prosecco. vodka and fresh basil 9

— ■ PRIMI ■ —

Ravioli d'Aragosta

Lobster ravioli sauced with butter, crab, and marinara 12 / 19

Bucatini all' Amatriciana

Hollow spaghetti noodle with pancetta, spicy-hot tomato sauce and parmesan 11 / 18

Spaghetti con Vongole

Spaghetti with clams, white wine, garlic, parsley & chilies 18

Gemelli al Pesto

Twin shaped pasta tossed with green beans, boiled potatoes & the classic sauce of fresh basil, garlic, pinenuts, parmesan & olive oil 11 / 18

Penne alla Vodka

Penne noodles tossed with prosciutto and peas in a spicy tomato & cream sauce 11 / 18

— ■ SECONDI ■ —

* Bistecca alla Griglia

Grilled Sirloin Steak with mashed potatoes, finished with a peppercorn sauce 23

Pollo Saltimbocca alla Romana

Sautéed breast of chicken with prosciutto, sage & marsala sauce, served with market vegetables 18

Melanzane al Forno

Ricotta-stuffed Eggplant baked in marinara, topped with parmesan 15

Maiale al Balsamico

Grilled pork chops with balsamic reduction, market vegetables 17

Scaloppine alla Marsala

Sautéed Veal in a marsala wine sauce with mushrooms 19

* Salmone alla Griglia

Grilled Salmon with risotto and salsa verde 21

— ■ CONTORNI ■ —

Verdure

Market vegetables 5

Patate

Mashed potatoes 5

Spaghetti alla Marinara

Spaghetti with marinara and parmesan 5

Risotto del Giorno

Arborio rice, vegetable stock, butter, parmesan, and market vegetable 5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

It is illegal for any person under the age of 21 to consume alcohol.