

PLATTI PICCOLI / SMALL PLATES



Gloria's LA TRATTORIA
CAFE NAPOLI

SOUP

bowl 5 cup 4

BRUSCHETTAS

NAPOLETANA tomatoes and basil on artisan bread—drizzled with balsamic reduction 7

ASTURIANA artichokes and manchego cheese—drizzled with salsa verde 8

ENSALADA DE LA CASA *(house salad)*

mixed greens, tomatoes, peas, onions and dressing 5

EMPANADAS *(spanish tapa)*

light pastry stuffed with savory chicken—drizzled with salsa verde 3.5

FLAT BREAD PIZZA

MADRILENA chorizo, goat cheese, tomatoes 6.5

MARGARITA tomatoes, mozzarella and pesto sauce 6.5

PICCOLI PASTA *(small size)*

BOLOGNESE traditional meat sauce 9

NAPOLETANA fresh-roasted tomato sauce 8.5

INSALATA *(salads)*

TRATTORIA SIGNATURE CAESAR CHICKEN SALAD fresh romaine, tomatoes, broiled spanish chicken and smoked paprika croutons with cabral caesar dressing 9

GRIGLIA INVOLTINO DE MELANZANE rolled slices of grilled eggplant, stuffed with bolo ham, aged provolone and pesto, over fresh greens—with tomatoes, roasted peppers, pine nuts and a balsamic glaze 9

POLLO AL PORTOBELLO CON SALSA VERDE broiled slices of chicken, roasted portobello and tomatoes—over greens with salsa verde 10

TONNO A LA SICILIANA (TUNA) seared Ahi Tuna topped with mediterranean tomatoes compound, sliced pears and marinated garbanzo beans over greens 11

VINTAGE GARDEN A LA GRILLIA marinated artichokes, tomatoes roasted zucchini, red peppers, eggplant and mozzarella over greens 9.5

MAJORCA CRAB SALAD (LOW FAT) light crab meat salad, lemon, a hint of curry—with emulsified honey-mayo aioli, artichokes, tomatoes and plums over greens 11

NAPOLEON DE CERDO slices of lean pork tenderloin, staked with roasted zucchini and topped with roasted peppers over greens 9

PROTEINA PLATTER *(mediterranean diet)*

CARPACCIO DE SALMON slices of smoke-cured salmon, hard-boiled eggs, sliced tomatoes and capers—drizzled with fresh lemon and sprayed with truffle oil 10

PLATILLO DE POLLO slices of broiled chicken, hard-boiled eggs, slices of tomatoes and green olives—drizzled with fresh lemon and sprayed with truffle oil 9

ALSO AVAILABLE IN LETTUCE WRAPS 9

PANINO *(sandwiches)*

ESPAÑOL TAVER-GALICIAN STYLE slices of pork, chorizo, bolo ham, mozzarella cheese and aioli spread on panino bread 10

SICILIAN HAM MELT imported prosciutto ham, basil pesto, tomatoes, onions, lettuce and aioli spread on panino bread 10

FOCCACIA POLLO SALSA VERDE broiled chicken, roasted onions, roasted peppers, mozzarella cheese and aioli spread on foccacia bread 9

VERDURE A LA GRIGLIA MELT roasted vegetables, lettuce, tomatoes, fresh mozzarella and aioli spread on panino bread 9

CRAB SALAD MELT light crab meat salad with lemon and a hint of curry—with tomatoes, onions and lettuce on panino bread 11

SALOMILLO AL SARTEN CON TOMATOES A JUS roasted pork, caramelized onions, portobello, mozzarella and aioli spread on panino bread 9

CANARIAN SALMON AHUMADO MELT smoked salmon, tomatoes, mozzarella and onions with aioli spread and lemon dressing on foccacia bread 10

BEBIDAS *(beverages)*

REGULAR COFFEE 2

ICED COFFEE 2

CAPUCCINO 4

LATTE/CAFE CON LECHE 3.5

ESPRESSO/CUBAN COFFEE 2.5 (SINGLE)

HOT TEA (GREAT SELECION OF ORGANIC FLAVORS) 2

ORGANIC FLAVORED ICED TEA 2

REGULAR ICED TEA 2

BOTTLE OF PURIFIED ITALIAN WATER small 3 / large 5

BOTTLE OF SPARKLING ITALIAN WATER small 3 / large 5

COKE 2

DIET COKE 2

SPRITE 2

ASK FOR THE DAILY WINE SPECIAL

*APOLOGIES, WE DO NOT SEPARATE CHECKS FOR PARTIES OF 8 OR MORE.

*VEGETARIAN REQUESTS ARE AVAILABLE—PLEASE INQUIRE

**Consuming raw or undercooked meat, eggs, poultry or seafoan increases your risk of contracting a foodborne illness—especially if you have certain medical conditions.*