

# Tutt'a Post' Trattoria

## STARTERS

**Zuppa** 11  
Chef's Choice

**Caprese** 13  
Sliced tomatoes, mozzarella, basil, pesto extra virgin olive oil and balsamic vinegar.  
Sub Burrata +4

**Bruschetta** 14  
Homemade grilled bread topped with fresh tomatoes, garlic, basil, extra virgin olive oil.  
Add burrata +6

**Polpette** 14  
Homemade meatballs in a vodka sauce. Served with our house grilled bread.

## SANDWICHES

**Panino Vegetariano** 14  
Arugula, eggplant, bell peppers, goat cheese, tomatoes, olive oil and balsamic vinegar.

**Panino Pollo** 15  
Grilled chicken breast, melted mozzarella, sun dried tomatoes and pesto

**Panino Polpetta** 15  
Classic homemade meatballs with mozzarella and roasted bell peppers

**Panino Caprese** 13  
Fresh mozzarella, tomatoes, basil, olive oil and balsamic vinegar.  
Sub burrata +4

**Panino Padrino** 16  
Salami, Spicy Soppressata, provolone, tomato, lettuce, red onions, olive oil, red wine vinegar, mayo

**Panino Madrina** 16  
Turkey breast, provolone, arugula, roasted bell peppers, calabrian chili aoli

**Panino Prosciutto** 13  
Imported Italian ham, fresh mozzarella, arugula, olive oil and balsamic vinegar.  
Sub Burrata +4

**Panino Milanese** 16  
Breaded chicken, sliced tomatoes, arugula, fresh mozzarella, mayo, oil and vinegar

## SALADS

**Insalata della Casa** 13  
Organic Spring mix, cucumber, tomatoes, roasted almonds, tossed with gorgonzola vinaigrette

**Insalata di Cesare** 12  
Classic Caesar salad

**Insalata Carciofi** 16  
Wild Arugula, artichokes, shaved parmesan, tossed with a lemon garlic dressing.

**Insalata Mediterraneo** 17  
Wild arugula, tomatoes, cucumbers, onions, Kalamata olives and goat cheese with a balsamic dressing.

**Insalata di Salmone** 21  
Organic spring mix, grilled salmon, avocado, carrots, chopped tomatoes, tossed with a lemon garlic dressing.

**Insalata di Gamberi** 19  
Organic spring mix with grilled shrimp, red onions, chopped tomato, almonds and avocado, tossed with a lemon garlic dressing

**Insalata di Spinaci** 18  
Fresh spinach, grilled chicken, tomatoes, avocado and goat cheese, tossed with olive oil and balsamic dressing

**Insalata Mista** 19  
Iceberg lettuce, cucumber, garbanzo beans, sundried tomatoes, artichokes, fresh mozzarella, salami, red wine vinaigrette.

ADD :

CHICKEN \$4 - BREADED CHICKEN \$6 - SHRIMP \$5 - SALMON \$10 - BURRATA \$6 - AVOCADO \$2.50

## PIZZA

**Tutt'a Post'** 19  
1/3 Mozzarella and buttered spinach. 1/3 Mozzarella and ricotta cheese. 1/3 Mozzarella, chopped tomatoes and garlic.

**Diavola** 19  
Tomato sauce, spicy salami, onions, garlic, oregano, hot peppers and mozzarella. (May request honey drizzle)

**Margherita** 16  
Tomato sauce, mozzarella, extra virgin olive oil, parmesan and basil.

**Capri** 21  
Mozzarella, artichoke, kalamata olives, garlic, basil and fresh burrata

**Rustica** 22  
Base of chopped tomatoes, mozzarella and garlic. Topped with fresh arugula, prosciutto, shaved parmesan and a touch of truffle oil.

**Daniele** 19  
Prosciutto, mozzarella, ricotta cheese and basil.

**Verde** 20  
Pesto base with mozzarella, grilled chicken, chopped tomatoes, red onions and hot pepper.

**Carnivora** 22  
Tomato sauce, mozzarella, fennel sausage, salami, pepperoni

ADD :

Meat Toppings \$2  
Vegetable Toppings \$1.50

## ENTREES

### Petto di Pollo alla Griglia

Grilled chicken breast. Served with spinach and roasted potatoes. 17

### Petto di Pollo alla Parmigiana

Breaded chicken breast with tomato sauce and mozzarella. Served with spinach and roasted potatoes. 19

### Petto di Pollo alla Marsala

Chicken breast in a marsala wine sauce with mushrooms. Served with spinach and roasted potatoes. 19

### Petto di Pollo alla Checca

Breaded chicken breast, topped with chopped tomatoes, garlic and basil. Served with wild arugula, shaved parmesan and balsamic reduction 19

### Salmone

Salmon sautéed in a Dijon mustard sauce. Served with spinach and roasted potatoes 23

## DESSERTS

### Italian Spumoni 10

Spumoni gelato cake

### Cookies and Cream 10

Cookies and cream gelato cake

### Vanilla Bean Dome 8

Vanilla Bean Gelato dipped in milk chocolate, criss-crossed with white confection.

### Cappuccino Crunch Dome 8

Cappuccino gelato dipped in milk chocolate.

### Espresso 3

### Double Espresso 5

### Americano 3

### Cappuccino 4

Add Vanilla +1

### Caffe Latte 6

Add Vanilla +1

### Hot Tea 4

## PASTA

### Tagliatelle Bolognese 19

Homemade tagliatelle in a meat sauce

### Lasagna Napoletana 19

Homemade with ground beef, tomato sauce, mozzarella and ricotta cheese

### Ravioli ai Funghi 17

Homemade ravioli stuffed with porcini mushrooms. Served in a light cream sauce with mushrooms, chopped tomatoes and a touch of truffle oil.

### Ravioli Rosa 17

Homemade spinach and ricotta ravioli in a pink sauce with mushrooms

### Spaghetti Vecchio 18

Homemade spaghetti and meatballs

### Gnocchi Pesto 17

Homemade potato dumplings with a classic pesto sauce

### Rigatoni Siciliana 17

Homemade short tube pasta, tomato sauce, basil, fried eggplant and smoked mozzarella cheese.

Add burrata +6

### Rigatoni Nerano 19

Homemade short tube pasta with fennel sausage, zucchini, olive oil, garlic, basil and smoked mozzarella

### Tagliatelle Gamberi 21

Homemade tagliatelle in a spicy vodka sauce with shrimp

### Spaghetti Cacio e Pepe 16

Homemade spaghetti in a pecorino and parmesan cheese sauce with cracked black pepper

## DRINKS

<b>Soda</b>	2.50
Coke, Diet Coke, Coze Zero, Sprite	
<b>Bottled Flat Water</b>	500ml 5.00 750ml 8.00
<b>Bottled Sparling Water</b>	500ml 5.00 750ml 8.00
<b>Root Beer</b>	3.00
<b>Iced Tea</b>	4.00
<b>Apple Juice</b>	3.00
<b>San Pellegrino Soda</b>	3.75
Orange, Blood Orange, Lemon, Grapefruit	
<b>Beer</b>	8.00
Peroni, Stella, Stone IPA, Blue Moon,	
<b>Wine</b>	10.00
Pinot Grigio, Chianti	