

TRATTORIA LA VIGNA

APPETIZERS

CAPRESE \$15

TOMATOES AND FRESH MOZZARELLA
TOPPED WITH EXTRA VIRGIN OLIVE OIL,
BALSAMIC AND BASIL

CALAMARI FRITTI \$16

SERVED WITH MARINARA SAUCE

MUSSELS ALLA MARINARA \$18

MARINATED IN A FRESH CHERRY TOMATO SAUCE

MEDITERRANIAN STYLE OCTOPUS \$19

ON A BED OF CARROTS, CELERY, SICILIAN OLIVES,
CAPERS, DRESSED WITH OLIVE OIL, GARLIC AND
RED PEPPER

ITALIAN ANTIPASTO \$22

ASSORTED ITALIAN CHEESES,
MEATS AND OLIVES

SOUPS AND SALADS

CANNELLINI BEANS SOUP \$6 / \$10

GRILLED CHICKEN SALAD \$16

GRILLED CHICKEN BREAST
ON A BED OF MIXED GREENS,
TOMATO, RED ONION,
CROUTONS, OLIVES, HOMEMADE ITALIAN
DRESSING

HOUSE SALAD \$5 / \$9

MIXED GREENS, TOMATO, RED ONION,
CROUTONS, OLIVE, HOMEMADE
ITALIAN DRESSING

CAESAR SALAD \$7 / \$12

ROMAINE LETTUCE, HOMEMADE CAESAR
DRESSING,
CROUTONS TOPPED
WITH PARMESAN CHEESE

PRIMI

SPAGHETTI ALLA CONTADINA \$26

HOMEMADE PASTA TOSSED WITH
A FRESH CHERRY TOMATOES,
GARLIC AND BASIL

PASTA ALLA PUTTANESCA \$30

HOMEMADE PASTA TOSSED WITH
OLIVES, CAPERS, ANCHOVIES, TOMATOES,
GARLIC

VEGETARIAN LASAGNA \$26

HOMEMADE LAYERED PASTA,
EGGPLANT, HOMEMADE TOMATO
SAUCE AND MOZZARELLA

MEAT LASAGNA \$29

HOMEMADE LAYERED PASTA,
HOMEMADE MEAT RAGU (BEEF),
BÉCHAMEL SAUCE, MOZZARELLA
AND PARMESAN

LINGUINE WITH FRESH CLAMS \$36

WHITE (GARLIC, OIL, AND PARSLEY)
OR
RED (GARLIC, OIL,
PARSLEY, AND CHERRY TOMATOES)

TAGLIATELLE ALLA BOLOGNESE \$27

HOMEMADE TAGLIATELLE PASTA TOSSED
WITH A BEEF RAGU

EGGPLANT PARMESAN \$29

EGGPLANT TOPPED WITH
MARINARA SAUCE.
PARMESAN AND
MOZZARELLA CHEESE WITH A SIDE OF FETTUCCINE

RAVIOLI DI PESCE \$33

COD FISH, SHRIMP,
RICOTTA STUFFED RAVIOLI IN A
FRESH CHERRY TOMATO SAUCE

RAVIOLI MUSHROOM CREAM SAUCE \$33

HOMEMADE RICOTTA-SPINACH
STUFFED RAVIOLI
SERVED WITH A MUSHROOM CREAM SAUCE

SEAFOOD RISOTTO \$40

RISOTTO WITH CLAMS,
MUSSELS, CALAMARI AND SHRIMP

BLUE CRAB RAVIOLI \$50

HOMEMADE BLUE CRAB STUFFED RAVIOLI SERVED
WITH BABY SHRIMP, CREAM SAUCE,
TOPPED WITH 3 GULF SHRIMP

SEAFOOD

SECONDI

SPIEDINI DI GAMBERI \$33

MARINATED GULF GRILLED SHRIMP,
SERVED WITH GRILLED VEGETABLES

GRILLED SALMON \$36

SERVED WITH GRILLED VEGETABLES

SHRIMP SCAMPI \$33

GULF SHRIMP SAUTEED IN A WHITE WINE SAUCE,
SERVED WITH HOMEMADE LINGUINE

GROUPE CAMPAGNOLA / PICATTA \$48

GROUPE FILET SAUTEED IN
CAMPAGNOLA

WHITE WINE SAUCE,
LEMON, CAPERS, OLIVES, SUN-DRIED TOMATOES,
OR

PICATTA

(WHITE WINE SAUCE,
LEMON, CAPERS)

SIDE OF HOMEMADE LINGUINE

ZUPPA DI PESCE \$46

MUSSELS, CLAMS, CALAMARI, SHRIMP, COD FISH
IN FRESH CHERRY TOMATO SAUCE SERVED
WITH HOMEMADE LINGUINE

PORK

PORK TENDERLOIN \$38

GRILLED IN A ROSEMARY MARINADE, TOPPED WITH
GARLIC BUTTER GRAVY AND SERVED WITH ROASTED
POTATOES

ADD CHICKEN \$8

ADD SHRIMP \$6/EACH

SIDE HOMEMADE SAUSAGE \$8

SPLIT PLATE \$8

BEEF

VEAL MARSALA \$32

VEAL SAUTEED IN MARSALA WINE, MUSHROOM,
SERVED WITH HOMEMADE FETTUCCINE

VEAL CAMPAGNOLA \$32

VEAL SAUTEED IN CAPERS, SUN-DRIED TOMATOES
AND OLIVES WITH A SIDE OF HOMEMADE SPAGHETTI

VEAL SCALLOPINI AL FUNGHI \$32

VEAL SAUTEED IN A LIGHT MUSHROOM
SAUCE, COMES WITH HOMEMADE FETTUCCINE

OSSO BUCO \$55

BRAISED VEAL SHANK WITH SAFFRON RISOTTO

CHICKEN

CHICKEN PARMESAN \$30

CHICKEN BREAST SERVED
WITH HOMEMADE TOMATO SAUCE.
MOZZARELLA AND PARMESAN CHEESE
AND HOMEMADE FETTUCCINE

POLLO ALLA GRIGLIA \$30

MARINATED CHICKEN BREAST
SERVED WITH GRILLED VEGETABLES

CHICKEN PICCATA \$30

CHICKEN BREAST SAUTEED IN WHITE WINE SAUCE,
LEMON, CAPERS AND HOMEMADE SPAGHETTI