

# TRATTORIA LA VIGNA

## APPETIZERS

### CAPRESE \$15

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

### CHEESE & HAM CROQUETTES \$15

CHEESE CROQUETTES STUFFED WITH  
PARMESAN, MOZZARELLA, BECHAMEL AND HAM

### 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 \$21

ASSORTED ITALIAN CHEESES,  
MEATS AND OLIVES

### SPAGHETTI ALLA CONTADINA \$25

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 \$25

HOMEMADE LAYERED PASTA,  
EGGPLANT, HOMEMADE TOMATO  
SAUCE AND MOZZARELLA

### MEAT LASAGNA \$28

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

### LINGUINE WITH FRESH CLAMS \$35

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

## SEAFOOD

### SPIEDINI DI GAMBERI \$32

MARINATED GULF GRILLED SHRIMP,  
SERVED WITH GRILLED VEGETABLES

### GRILLED SALMON \$35

SERVED WITH GRILLED VEGETABLES

### SHRIMP SCAMPI \$33

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

### GROUPEL CAMPAGNOLA/PICATTA \$42

GROUPEL FILET SAUTEED IN WHITE WINE SAUCE,  
LEMON, CAPERS, OLIVES, SUN-DRIED  
TOMATOES, SIDE OF HOMEMADE LINGUINE

### ZUPPA DI PESCE \$44

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

### LOBSTER RAVIOLI \$65

HOMEMADE LOBSTER STUFFED RAVIOLI SERVED  
WITH BABY SHRIMP, ROSÉ CREAM SAUCE,  
TOPPED WITH LOBSTER TAIL

## PORK

### PORK TENDERLOIN \$36

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

ADD CHICKEN \$7  
ADD SHRIMP \$5/EACH  
SIDE HOMEMADE SAUSAGE \$8  
SPLIT PLATE \$6

## 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

### TAGLIATELLE ALLA BOLOGNESE \$25

HOMEMADE TAGLIATELLE PASTA TOSSED  
WITH A BEEF RAGU

### EGGPLANT PARMESAN \$28

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

### RAVIOLI DI PESCE \$30

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

### RAVIOLI MUSHROOM CREAM SAUCE \$32

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

### SEAFOOD RISOTTO \$38

RISOTTO WITH CLAMS,  
MUSSELS, CALAMARI AND SHRIMP

### BLUE CRAB RAVIOLI \$48

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

## SECONDI

## BEEF

### VEAL MARSALA \$31

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

### VEAL CAMPAGNOLA \$31

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

### VEAL SCALLOPINI AL FUNGHI \$31

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

### OSSO BUCO \$45

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