

ACQUISTA TRATTORIA

EST 2001

ANTIPASTI

COLD ANTIPASTO (for 2) <i>prosciutto di parma, fresh mozzarella, shaved parmigiana, roasted peppers, imported olives</i>	24.00
BRUSCHETTA <i>toasted Tuscan bread topped with chopped tomatoes, onions, oregano, basil, extra virgin olive oil</i>	15.00
FRIED CALAMARI <i>with marinara sauce</i>	17.00
MOZZARELLA IN CARROZZA <i>golden-cruste fried mozzarella sandwich served with marinara sauce</i>	15.00
BAKED CLAMS WITH LEMON SAUCE (6)	17.00
EGGPLANT ROLLATINI (2) <i>rolled eggplant stuffed with ricotta, mozzarella, parmesan cheese</i>	16.00
ASPARAGI <i>sautéed asparagus with melted parmesan cheese</i>	18.00
GRIGLITA MISTA <i>grilled calamari, zucchini, carrots, asparagus, eggplant topped with smoked mozzarella</i>	24.00

SALAD

INSALATA MISTA <i>mesclun salad, cherry tomato, red onion, cucumber</i>	14.00	CAPRESE <i>sliced fresh mozzarella with tomatoes, assorted olives, basil, extra virgin olive oil</i>	16.00
CAESAR SALAD <i>romaine lettuce, classic caesar dressing, Tuscan bread croutons, parmesan cheese</i>	16.00	TRI-COLOR SALAD WITH GOAT CHEESE <i>arugula, radicchio, and endive with goat cheese</i>	18.00
PORTOBELLO INSALATA <i>warm marinated portobello mushrooms, roasted peppers, arugula, balsamic glaze</i>	19.00	ARUGULA E PARMIGIANO <i>arugula, cherry tomatoes, avocado, shaved parmigiano cheese</i>	19.00

*with lemon herb vinaigrette, balsamic vinaigrette, Italian dressing
You can add grilled chicken (\$6), breaded chicken (\$6.50), prosciutto (\$6)
or shrimp (\$8, 3 pcs) to above dishes only
Extra dressing .50¢. Truffle oil \$2. Balsamic glaze \$1.*

SOUP 12.00

STRACCIATELLA ROMANA <i>chicken broth, spinach, egg, parmesan</i>	MINISTRONE <i>mixed vegetable soup</i>	PASTA E FAGIOLI <i>ditalini pasta with beans</i>
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HOT HERO SANDWICHES

CHICKEN PARMIGIANA	17.00
EGGPLANT PARMIGIANA	16.00
MEATBALL PARMIGIANA	17.00
SHRIMP PARMIGIANA	19.00
VEAL PARMIGIANA	19.00

PASTA

SPAGHETTI POMODORO E BASILICO <i>classic tomato sauce with basil</i>	18.00
SPAGHETTI PRIMAVERA <i>broccoli, carrots, zucchini, mushrooms, cherry tomatoes in garlic and oil</i>	22.00
SPAGHETTI CON POLPETTA <i>spaghetti with classic meatballs</i>	22.00
SPAGHETTI CARBONARA <i>pancetta (italian bacon), shallots, egg, pecorino cheese, black pepper</i>	25.00
PENNE ALLA VODKA <i>classic pink vodka sauce</i>	20.00
PENNE AL FORNO <i>baked penne with tomato sauce, ricotta and melted mozzarella</i>	20.00
MEZZI RIGATONI ALLA MAMMA <i>with green peas, mushrooms, chicken in a pink vodka sauce</i>	24.00
MEZZI RIGATONI BOLOGNESE <i>classic meat sauce</i>	23.00
MEZZI RIGATONI ALLA PUGLIESE <i>broccoli rabe, crumbled Italian sausage, fresh tomato, garlic, extra virgin olive oil</i>	24.00
MEZZI RIGATONI SICILIANA <i>fried eggplant, light marinara, basil, ricotta salata</i>	23.00
LINGUINE ALLA VONGOLE <i>baby clams, white wine, parsley, garlic, touch of crushed red pepper, extra virgin olive oil</i>	26.00
LINGUINE DI MARE <i>baby clams, shrimp, calamari, touch of crushed red pepper, in a light marinara sauce</i>	30.00
LASAGNA BOLOGNESE <i>Béchamel, Bolognese, tomato, mozzarella</i>	23.00
LINGUINE ACQUISTA <i>prosciutto, green peas, mushrooms in a cream sauce</i>	25.00
LINGUINE ALFREDO <i>classic cream sauce</i>	20.00
FARFALLE AL SALMONE <i>fresh salmon and asparagus in a pink vodka sauce</i>	25.00
FARFALLE ALLA NONNA <i>sun dried tomatoes, mushrooms, chicken in a light pesto sauce</i>	23.00
GNOCCHI AL TELEFONO <i>homemade potato pasta with tomato sauce, diced fresh mozzarella, basil</i>	25.00
GNOCCHI PESTO ROSSO <i>homemade potato pasta with pesto sauce, basil over tomato puree</i>	25.00
CHEESE RAVIOLI <i>homemade pasta stuffed with ricotta cheese in a tomato sauce</i>	22.00

Add grilled chicken \$6, breaded chicken (\$6.50), or shrimp \$8 to the above dishes only. Whole wheat penne or gluten-free penne available for an additional \$3, cavatelli papperdelle house pasta \$5

CALZONE TRADIZIONALE

CHEESE CALZONE <i>ricotta, mozzarella, parmesan</i>	16.00
GARLIC KNOTS (4) <i>with tomato sauce</i>	5.00
GARLIC BREAD <i>with melted mozzarella</i>	6.00 8.00
FOCACCIA (INDIVIDUAL) <i>with side olives</i>	4.50 6.00
FOCACCIA (16 INCH)	20.00

RECEIVE A 5% DISCOUNT WHEN PAYING WITH CASH.

Consuming raw or undercooked meats or fish may increase your risk of food-borne illness, especially if you have certain medical conditions. Prices subject to change.

PANINI

EMILIA prosciutto di parma, fresh mozzarella, tomato, arugula, basil, extra virgin olive oil	18.00
CALIFORNIA grilled chicken, crispy bacon and guacamole (add mozzarella - \$2.00)	15.00
GENOVA grilled chicken, roasted peppers and pesto sauce (with mozzarella)	16.00
CAPRI fresh mozzarella, tomato, basil, arugula, and extra virgin olive oil	15.00
TORINO grilled portobello mushrooms, roasted peppers, goat cheese, arugula, balsamic glaze	16.00
SICILIA zucchini, eggplant, roasted peppers, portobello, fresh mozzarella, extra virgin olive oil	17.00
MILANO breaded chicken, fresh mozzarella, lettuce, tomato, extra virgin olive oil	17.00
PUGLIA broccoli rabe, grilled chicken, cherry peppers, fresh mozzarella, extra virgin olive oil	17.00
ROMA grilled chicken, shaved parmesan cheese, romaine lettuce, caesar dressing	16.00

Served on Italian hero or focaccia \$1 extra. Truffle oil \$2 extra. Balsamic glaze \$1 extra.

Our focaccia bread and olives are complimentary only when ordering an entrée
Dine-In only (does not include sandwiches or pizza items.)
If you would like to purchase our focaccia bread and olives, you may do so.]

SECONDI

POLLO MONTECARLO chicken breast sautéed with shallots, asparagus, melted mozzarella in a champagne sauce	29.00
SALMONE ALLA SENAPE DOLCE / PICCATA / OREGANATA grilled salmon filet with honey mustard sauce	32.00
SALMONE PUTTANESCA salmon sautéed with fresh plum tomatoes, capers, black olives in a light tomato sauce	32.00
BRANZINO ALLA GRIGLIA grilled Mediterranean sea bass served with a Sicilian salmoriglio sauce salmoriglio: lemon juice, olive oil, minced garlic, chopped oregano and parsley	36.00
SHRIMP OREGANATA / SCAMPI / PARMIGIANA / GRILLED topped with bread crumbs, oregano and sautéed in a lemon butter wine sauce	32.00

Above dishes served with a choice of mixed vegetables, Tuscan fries, mashed potatoes, or broccoli. Substitute any other side will be an additional \$3. (Entrées come w/ 1 side)

ITALIAN AMERICAN CLASSICS

POLLO ALLA PARMIGIANA classic chicken parmigiana	27.00
GRILLED CHICKEN PAILLARD	27.00
GRILLED VITELLO PAILLARD	32.00
VITELLO ALLA PARMIGIANA classic veal parmigiana	32.00
MELENZANE ALLA PARMIGIANA classic eggplant parmigiana	25.00
POLLO FRANCESE chicken battered and sautéed in lemon, butter, wine sauce	27.00
POLLO MARSALA chicken sautéed with imported marsala wine and mushrooms	27.00
POLLO MILANESE	27.00
VITELLO FRANCESE veal battered and sautéed in lemon, butter, wine sauce	32.00
VITELLO MARSALA veal sautéed with imported marsala wine and mushrooms	32.00
VITELLO MILANESE	32.00

Above dishes served with a choice of mixed salad or caesar, spaghetti, or penne in tomato sauce or garlic and oil sauce. Pesto, Vodka, Bolognese, or Alfredo sauces can be substituted for an additional \$3. whole wheat or gluten-free penne side orders additional \$3.

PIZZA

12 INCH NEAPOLITAN	15.00	GRANDMA	23.00
18 INCH NEAPOLITAN	20.00	DRUNKEN GRANDMA with Vodka Sauce	25.00

TOPPINGS: Extra Cheese, Pepperoni, Sausage, Meatball, Mushroom, Garlic, Black Olives, Broccoli, Eggplant, Roasted Peppers, Onion, Arugula, Mikes Hot Honey

12 INCH		18 INCH/GRANDMA/SICILIAN	
Half	Full	Half	Full
3.00	5.00	4.00	7.00

SPECIAL TOPPINGS: Prosciutto, Ricotta, Broccoli Rabe, Primavera Veggie, Spinach, Anchovies - (Seafood \$12.00)

12 INCH		18 INCH	
Half	Full	Half	Full
4.00	6.00	6.00	8.00

SPECIALTY BABY PIZZAS

	12"	18"
ACQUISTA crumbled sausage, spicy marinara, mozzarella	16.00	26.00
AGRIGENTO tomato sauce, fresh mozzarella, cherry tomato, pesto	17.00	26.00
RED STORM tomato, mozzarella, pepperoni, spicy cherry peppers, Mikes Hot Honey	18.00	27.00
MARGHERITA tomato sauce, fresh mozzarella, basil	17.00	26.00
MARINARA tomato sauce, roasted garlic, oregano, basil, extra virgin olive oil	14.00	20.00
QUATTRO STAGIONE mushrooms, roasted peppers, prosciutto, black olives, tomato sauce, mozzarella	19.00	28.00
PARMA tomato sauce, mozzarella, arugula, prosciutto, shaved parmesan cheese	19.00	28.00
FUNGHI E TARTUFO wild mushroom, truffle oil, fresh herbs, mozzarella, parmesan cheese (no sauce), fontina	19.00	28.00
POLPETTINE meatball, ricotta, tomato sauce, mozzarella, basil	19.00	27.00
VODKA vodka sauce, fresh mozzarella	18.00	27.00

EXTRA TOPPINGS available at an additional charge.

Add fresh mozzarella to baby pizza for \$3. Add truffle oil \$2. Add balsamic glaze \$1.

SIDE ORDERS

BROCCOLI	13.00	MIXED VEGETABLES	13.00
BROCCOLI RABE	14.00	SPINACH	14.00
MASHED POTATOES	13.00	GRILLED ASPARAGUS	13.00
TUSCAN FRIES w/ fresh herb	12.00		

BEVERAGES

BOTTLED SODA 20 OZ.	3.00	BOTTLED WATER	
Coke, Diet Coke, Sprite, Sprite Zero, Lemonade, Sweetened Iced Tea, Ginger Ale		Sparkling 1 L	9.00
		Natural 1 L	9.00
		Poland Spring 16 oz.	2.00
BOTTLED SODA 1 LITER	5.00	ARANCIATA	3.00
Coke, Diet Coke, Sprite		LIMONATA	3.00