

Trattoria 632

DINNER

ANTIPASTI

Eggplant Rollatini	13
Hot Antipasto Shrimp, Clams, Stuffed Pepper, Mushrooms	16
Littleneck Clams Baked Oreganate Style	13
Calamari Fritti Tender Fried Calamari in Marinara Sauce	15
Trattoria Antipasto Assorted Italian Cured Meats and Cheeses	14
Classic Caprese Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil	12
Calamari Arrabbiata Lightly Fried in a White Wine Sauce with Anchovies, Onions, & Cherry Peppers	16
Roasted Cauliflower Onions, Parmiggiano	13

PIZZETTE

(All Pizzettes are Available in Gluten Free or Whole Wheat Crust for Additional \$2)

Artichoke Artichoke Hearts, Spinach, Ricotta Cheese, Mozzarella and Pecorino Romano	16
Broccoli Di Rabe & Sausage w/ Cherry Peppers	16
Margherita Plum Tomato, Fresh Mozzarella, Fresh Basil	14
Quattro Stagione Prosciutto, Artichoke Hearts, Mushrooms, & Zucchini	16
Carpino Goat Cheese, Imported Fontina, Caramelized Onions, Shiitake Mushrooms, Fresh Thyme, Roasted Garlic & Truffle Oil	17
Tradizionale Traditional Tomato & Cheese	13
Arugula Truffle Oil, Cherry Tomatoes, Shaved Parmiggiano, & Prosciutto	17
Clam Pizza Freshly Chopped Clams, Oregano, Pepper, Olive Oil, & Grated Cheese	19
Polpettine Homemade Tomato Sauce, Veal Meatballs, Fresh Mozzarella, Grana Padano, Fresh Basil	16
Roasted Eggplant Fresh Mozzarella & Basil	15
Salsiccia Homemade Sausage, Caramelized Onions & Bell Peppers	15
Avocado Baby Arugula, Avocado, Cherry Tomatoes, Olives & Red Onion	15
Pistachio Pesto Mortadella, Ricotta, & Pistachio Pesto	17

INSALATA

Kale Salad Lightly Sautéed EVOO, Parmigiano, Cannellini Beans & Walnuts	14
Chopped Salad Romaine Hearts, Grilled Chicken, Fresh Mozzarella, Toasted Walnuts, Dried Cranberries and Bartlett Pears	14
632 Salad Baby Greens, Grilled Shrimp & Chicken, Hard Boiled Eggs, Gorgonzola Cheese, Apple Wood Smoked Bacon, Fresh Pears, Balsamic Vinaigrette	16
Mesclun Greens Cherry Tomatoes, Red Onion, Balsamic Vinaigrette	10
Tre Colore Arugula, Endive, Radicchio, Lemon Olive Oil	11
Red & Golden Beet Arugula, Shaved Parmigiano, Lemon & Olive Oil	11
Arugula Crisp Apples, Shaved Pecorino, Orange Blossom Honey Vinaigrette	11
Baby Spinach Fresh Pears, Toasted Walnuts, Crumbled Gorgonzola, Pear-ginger Vinaigrette	11
Traditional Caesar Salad	11
With Chicken	additional 6
With Shrimp	additional 8
With Salmon	additional 10

ZUPPE

Tortellini in Brodo Homemade Cheese Tortellini	9
Hunter's Minestrone Hearty Vegetable Soup with Italian Sweet Sausage	9
Pasta e Fagioli Classic Italian Bean Soup	9
Stracciatella Spinach, Egg in Homemade Chicken Broth	9

PASTA

(All Pastas Are Available in Gluten Free or Whole Wheat Penne for Additional \$2)

Pappardelle Siciliana with Eggplant, San Marzano Tomato Sauce and Mozzarella	14/21
Homemade Cheese Ravioli in Marinara Sauce	14/20
Linguine Vongole with Roasted Grape Tomatoes, Cockles, Italian Parsley	17/22
Squid Ink Pasta with Shrimp, Bay Scallops, Chiles, Arugula	17/24
Cavatelli Broccoli Di Rabe Sweet and Spicy Sausage, Garlic, Extra Virgin Olive Oil	14/22
Fettuccine White Truffle Cream Sauce, Jumbo Shrimp, & Shiitake Mushrooms	17/24
Penne Alla Vodka	14/20
Gnocchi Truffle Cream Sauce with Imported Speck, Wild Mushroom & Sweet Peas	15/22
Rigatoni Bolognese Fresh Ricotta	14/21
Farfalle Primavera with Garden Fresh Vegetables	14/20
Pappardelle alla Boscaiola Onions, Peas, Grape Tomatoes, Porcini Mushrooms, Cauliflower, Brandy Touch of Cream	17/23

SECONDI

Aged New York Strip Steak Shiitake Mushrooms, House Made Fries	36
Organic Roasted Chicken On the Bone, with Zucchini & Quinoa	23
Organic Chicken Martini Parmesan Crusted, Artichoke Hearts, Asparagus in a Lemon Butter Sauce	24
Organic Chicken Scarpariello Off the Bone, Sweet & Spicy Sausage, Sliced Potatoes, Cherry & Vinegar Peppers, Roasted Garlic	25
Organic Chicken Parmigiana Fresh Mozzarella, Penne Pasta, Homemade Tomato Sauce	24
Organic Chicken Francese Lemon Butter White Wine Sauce, Capers, Baby Spinach	24
Organic Chicken Capricciosa Arugula, Grape Tomatoes, Fresh Mozzarella, Red Onions, Lemon, Olive Oil	24
Veal Trattoria Shiitake Mushrooms, Grape Tomatoes, Pinoli Nuts, White Wine	28
Veal Martini Parmesan Crusted, Artichoke Hearts, & Asparagus in a Lemon Butter Sauce	28
Veal Parmigiana Fresh Mozzarella, Penne Pasta	28
Eggplant Parmigiana Fresh Mozzarella, Penne Pasta, Plum Tomato Sauce	21
Shrimp Parmigiana Fresh Mozzarella, Angel Hair Pasta, Homemade Tomato Sauce	27
Shrimp Scampi Jumbo Shrimp with Sautéed Spinach	30
Salmon Artichoke Hearts, Grape Tomato over Asparagus in a Lemon White Wine	30

SIDE DISHES

Asparagus	9
Brussel Sprouts Pancetta & Shallots	9
Broccoli Di Rabe Garlic & Olive Oil	9
Fresh Spinach Garlic & Oil	8
Broccoli Garlic & Olive Oil	8
Meatballs w/ Fresh Ricotta	10
French Fries	5
Sweet Potato Fries	6

KIDS MENU

Macaroni & Cheese \$8 • Penne Fresh Tomato \$8 • Chicken Fingers & French Fries \$9.25 • Cheese Burger Sliders w/ French Fries \$11 • Cheese Ravioli with Meatballs \$9.25 • Chicken Parmigiana Sliders w/ French Fries \$11
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If you have a food allergy, please speak to your server

A service charge of 20% will be added to all parties 8 or more