

Trattoria 632

DINNER

ANTIPASTI

Eggplant Rollatini	14
Hot Antipasto Shrimp, Clams, Stuffed Pepper, Mushrooms	17
Littleneck Clams Baked Oreganate Style	16
Calamari Fritti Tender Fried Calamari in Marinara Sauce	16
Trattoria Antipasto Assorted Italian Cured Meats and Cheeses	16
Classic Caprese Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil	14
Calamari Arrabbiata Lightly Fried in a White Wine Sauce with Anchovies, Onions, & Cherry Peppers	17
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	15
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	14
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

INSALATA

Kale Salad Lightly Sautéed EVOO, Parmigiano, Cannellini Beans & Walnuts	15
Chopped Salad Romaine Hearts, Grilled Chicken, Fresh Mozzarella, Toasted Walnuts, Dried Cranberries and Bartlett Pears	15
632 Salad Baby Greens, Grilled Shrimp & Chicken, Hard Boiled Eggs, Gorgonzola Cheese, Apple Wood Smoked Bacon, Fresh Pears, Balsamic Vinaigrette	17
Mesclun Greens Cherry Tomatoes, Red Onion, Balsamic Vinaigrette	11
Tre Colore Arugula, Endive, Radicchio, Lemon Olive Oil	12
Red & Golden Beet Arugula, Shaved Parmigiano, Lemon & Olive Oil	12
Arugula Crisp Apples, Shaved Pecorino, Orange Blossom Honey Vinaigrette	12
Baby Spinach Fresh Pears, Toasted Walnuts, Crumbled Gorgonzola, Pear-ginger Vinaigrette	12
Traditional Caesar Salad	12
With Chicken	additional 7
With Shrimp	additional 9
With Salmon	additional 11

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	15/22
Homemade Cheese Ravioli in Marinara Sauce	15/22
Linguine Vongole with Roasted Grape Tomatoes, Cockles, Italian Parsley	19/26
Squid Ink Pasta with Shrimp, Bay Scallops, Chiles, Arugula	19/26
Cavatelli Broccoli Di Rabe Sweet and Spicy Sausage, Garlic, Extra Virgin Olive Oil	18/24
Fettuccine White Truffle Cream Sauce, Jumbo Shrimp, & Shiitake Mushrooms	19/26
Penne Alla Vodka	15/22
Gnocchi Truffle Cream Sauce with Imported Speck, Wild Mushroom & Sweet Peas	18/24
Rigatoni Bolognese Fresh Ricotta	18/24
Farfalle Primavera with Garden Fresh Vegetables	15/22
Pappardelle alla Boscaiola Onions, Peas, Grape Tomatoes, Porcini Mushrooms, Cauliflower, Brandy Touch of Cream	18/24

SECONDI

Aged New York Strip Steak Shiitake Mushrooms, House Made Fries	42
Organic Roasted Chicken On the Bone, with Zucchini & Quinoa	26
Organic Chicken Martini Parmesan Crusted, Artichoke Hearts, Asparagus in a Lemon Butter Sauce	26
Organic Chicken Scarpariello Off the Bone, Sweet & Spicy Sausage, Sliced Potatoes, Cherry & Vinegar Peppers, Roasted Garlic	26
Organic Chicken Parmigiana Fresh Mozzarella, Penne Pasta, Homemade Tomato Sauce	26
Organic Chicken Francese Lemon Butter White Wine Sauce, Capers, Baby Spinach	26
Organic Chicken Capricciosa Arugula, Grape Tomatoes, Fresh Mozzarella, Red Onions, Lemon, Olive Oil	26
Veal Trattoria Shiitake Mushrooms, Grape Tomatoes, Pinoli Nuts, White Wine	30
Veal Martini Parmesan Crusted, Artichoke Hearts, & Asparagus in a Lemon Butter Sauce	30
Veal Parmigiana Fresh Mozzarella, Penne Pasta	30
Eggplant Parmigiana Fresh Mozzarella, Penne Pasta, Plum Tomato Sauce	24
Shrimp Parmigiana Fresh Mozzarella, Angel Hair Pasta, Homemade Tomato Sauce	30
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	12
French Fries	5
Sweet Potato Fries	6

KIDS MENU

Macaroni & Cheese \$9 • Penne Fresh Tomato \$9 • Chicken Fingers & French Fries \$10 • Cheese Burger Sliders w/ French Fries \$12 • Cheese Ravioli with Meatballs \$10 • Chicken Parmigiana Sliders w/ French Fries \$12
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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