

Trattoria 632 Lunch

ANTIPASTI

Eggplant Rollatini	12
Hot Antipasto Shrimp, Clams, Stuffed Pepper, Mushrooms	16
Trattoria Antipasto Assorted Italian Cured Meats & Cheese	13
Littleneck Clams Baked Oreganate Style	12
Calamari Fritti Tender Fried Calamari, Spicy Marinara	13
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	14
Roasted Cauliflower Onions, Parmigiano	12

PIZZETTE

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

Artichoke Artichoke Hearts, Spinach, Ricotta Cheese, Mozzarella and Pecorino Romano	15
Broccoli Di Rabe & Sausage w/ Cherry Peppers	16
Margherita Plum Tomato, Fresh Mozzarella, Fresh Basil	13
Quattro Stagione Prosciutto, Artichoke Hearts, Mushrooms, & Zucchini	15
Carpino Goat Cheese, Imported Fontina, Caramelized Onions, Shitake Mushrooms, Fresh Thyme, Roasted Garlic & Truffle Oil	17
Tradizionale Tomato Sauce & Cheese	12
Arugula Truffle Oil, Cherry Tomatoes, Shaved Parmigiano, & Prosciutto	16
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	14
Salsiccia Homemade Sausage, Caramelized Onions & Bell Peppers	14
Avocado Baby Arugula, Avocado, Cherry Tomatoes, Olives & Red Onion	15

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	9
Tre Colore Arugula, Endive, Radicchio, Lemon Olive Oil	10
Red & Golden Beets Arugula, Shaved Parmigiano, Lemon & Olive Oil	11
Arugula Crisp Apples, Shaved Pecorino, Orange Blossom Honey Vinaigrette	10
Baby Spinach Fresh Pears, Toasted Walnuts, Crumbled Gorgonzola, Pear-ginger Vinaigrette	10
Traditional Caesar Salad	10
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

KIDS MENU

Macaroni & Cheese \$8 • Penne Fresh Tomato \$8 • Chicken Fingers & French Fries \$9.25 • Cheese Burger Sliders & French Fries \$10 • Cheese Ravioli with Meatballs \$9.25 • Chicken Parmigiana Sliders & French Fries \$10.50

PASTA

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

Pappardelle Siciliana with Eggplant, San Marzano Tomato Sauce and Mozzarella	16
Homemade Cheese Ravioli	16
Linguine Vongole with Roasted Grape Tomatoes, Cockles, Italian Parsley	18
Squid Ink Pasta w/ Shrimp, Bay Scallops, Chiles, Arugula	19
Cavatelli Broccoli Di Rabe Sweet & Spicy Sausage, Garlic, Extra Virgin Olive Oil	17
Fettuccine White Truffle Cream Sauce, Jumbo Shrimp, & Shiitake Mushrooms	19
Penne Alla Vodka	16
Gnocchi Truffle Cream Sauce with Imported Speck, Wild Mushroom & Sweet Peas	18
Rigatoni Bolognese Fresh Ricotta	16
Farfalle Primavera with Garden Fresh Vegetables	17
Pappardelle alla Boscaiola Onions, Peas, Grape Tomatoes, Porcini Mushrooms, Cauliflower in Brandy Touch of Cream Sauce	17

SECONDI

Aged New York Strip Steak Shitake Mushrooms, House Fries	36
Organic Roasted Chicken On the Bone with Zucchini and Quinoa	24
Organic Chicken Martini Parmesan Crusted, Artichoke Hearts, Asparagus, in a Lemon Butter Sauce	20
Organic Chicken Scarpariello Off the Bone, Sweet & Spicy Sausage, Sliced Potatoes, Cherry & Vinegar Peppers, Roasted Garlic	20
Organic Chicken Parmigiana Fresh Mozzarella, Penne Pasta, Homemade Tomato Sauce	20
Organic Chicken Francese Lemon Butter White Wine Sauce, Capers, Baby Spinach	20
Organic Chicken Capricciosa Arugula, Grape Tomatoes, Fresh Mozzarella, Lemon, Olive Oil	20
Veal Trattoria Shiitake Mushrooms, Grape Tomatoes, Pinoli Nuts, White Wine	24
Veal Martini Parmesan Crusted, Artichoke Hearts, & Asparagus in a Lemon Butter Sauce	24
Veal Parmigiana Fresh Mozzarella, Penne Pasta	24
Eggplant Parmigiana Fresh Mozzarella, Penne Pasta, Plum Tomato Sauce	19
Shrimp Parmigiana Fresh Mozzarella, Angel Hair Pasta, Homemade Tomato Sauce	24
Shrimp Scampi Jumbo Shrimp with Sautéed Spinach	25
Salmon Artichoke Hearts, Grape Tomato over Asparagus in a Lemon White Wine	27
632 Burger Sautéed Onions, Cheddar Cheese, French Fries	14
632 Panini Prosciutto Di Parma, Fresh Mozzarella, Slices of Tomato, Baby Arugula, Lemon Vinaigrette & Olive Oil with House Made Fries	13
Chili Chicken Panini Herbed Grilled Chicken, Broccoli Rabe, and Fresh Mozzarella with House Made Fries	13
Basil Pesto Chicken Panini Marinated Pesto Chicken Roasted Red Peppers, Baby Spinach, Sun Dried Tomato Pesto with House Made Fries	13
Salmon Panini Red Onions on Seven Grain Bread	15

SIDE DISHES

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

If You Have a Food Allergy, Please Speak to Your Server, Manager or Chef

A Service Charge of 20% Will Be Added To All Parties of 8 or More