

Trattoria 632 Lunch

ANTIPASTI

Eggplant Rollatini	13
Hot Antipasto Shrimp, Clams, Stuffed Pepper, Mushrooms	16
Trattoria Antipasto Assorted Italian Cured Meats & Cheese	15
Littleneck Clams Baked Oreganate Style	15
Calamari Fritti Tender Fried Calamari, Spicy Marinara	15
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, 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	14
Quattro Stagione Prosciutto, Artichoke Hearts, Mushrooms, & Zucchini	16
Carpino Goat Cheese, Imported Fontina, Caramelized Onions, Shitake Mushrooms, Fresh Thyme, Roasted Garlic & Truffle Oil	17
Tradizionale Tomato Sauce & Cheese	13
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	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	10
Tre Colore Arugula, Endive, Radicchio, Lemon Olive Oil	11
Red & Golden Beets Arugula, Shaved Parmigiano, Lemon & Olive Oil	12
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	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

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	17
Homemade Cheese Ravioli	17
Linguine Vongole with Roasted Grape Tomatoes, Cockles, Italian Parsley	19
Squid Ink Pasta w/ Shrimp, Bay Scallops, Chiles, Arugula	21
Cavatelli Broccoli Di Rabe Sweet & Spicy Sausage, Garlic, Extra Virgin Olive Oil	18
Fettuccine White Truffle Cream Sauce, Jumbo Shrimp, & Shiitake Mushrooms	21
Penne Alla Vodka	16
Gnocchi Truffle Cream Sauce with Imported Speck, Wild Mushroom & Sweet Peas	18
Rigatoni Bolognese Fresh Ricotta	18
Farfalle Primavera with Garden Fresh Vegetables	17
Pappardelle alla Boscaiola Onions, Peas, Grape Tomatoes, Porcini Mushrooms, Cauliflower in Brandy Touch of Cream Sauce	18

SECONDI

Aged New York Strip Steak Shitake Mushrooms, House Fries	42
Organic Roasted Chicken On the Bone with Zucchini and Quinoa	26
Organic Chicken Martini Parmesan Crusted, Artichoke Hearts, Asparagus, in a Lemon Butter Sauce	22
Organic Chicken Scarpariello Off the Bone, Sweet & Spicy Sausage, Sliced Potatoes, Cherry & Vinegar Peppers, Roasted Garlic	22
Organic Chicken Parmigiana Fresh Mozzarella, Penne Pasta, Homemade Tomato Sauce	22
Organic Chicken Francese Lemon Butter White Wine Sauce, Capers, Baby Spinach	22
Organic Chicken Capricciosa Arugula, Grape Tomatoes, Fresh Mozzarella, Lemon, Olive Oil	22
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	22
Shrimp Parmigiana Fresh Mozzarella, Angel Hair Pasta, Homemade Tomato Sauce	26
Shrimp Scampi Jumbo Shrimp with Sautéed Spinach	26
Salmon Artichoke Hearts, Grape Tomato over Asparagus in a Lemon White Wine	30
632 Burger Sautéed Onions, Cheddar Cheese, French Fries	15
632 Panini Prosciutto Di Parma, Fresh Mozzarella, Slices of Tomato, Baby Arugula, Lemon Vinaigrette & Olive Oil with House Made Fries	14
Chili Chicken Panini Herbed Grilled Chicken, Broccoli Rabe, and Fresh Mozzarella with House Made Fries	14
Basil Pesto Chicken Panini Marinated Pesto Chicken Roasted Red Peppers, Baby Spinach, Sun Dried Tomato Pesto with House Made Fries	14
Salmon Panini Red Onions with House Made Fries	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