

# O' Sarracino

TRATTORIA & WINE BAR

## Antipasti

<b>CHARCUTERIE</b>	<b>SM 18</b>	<b>CARPACCIO DI MANZO</b> 	<b>22</b>
	<b>LG 34</b>	<i>Thinly sliced cured tenderloin on a bed of arugula topped with a mustard glaze &amp; shaved Parmesan cheese</i>	
<i>A variety of cured meats, cheese &amp; marinated/dried vegetables</i>		<b>FUNGHI ALLA DIAVOLA</b> 	<b>15</b>
<b>MELENZANE FARCITE</b>	<b>16</b>	<i>Sautéed Portobello &amp; white mushroom in a spicy tomato sauce</i>	
<i>Battered eggplant stuffed with ricotta, mozzarella &amp; Parmesan cheese, baked in tomato sauce</i>		<b>SAUTÉ DI MARE</b> 	<b>22</b>
<b>CALAMARI FRITTI</b>	<b>17</b>	<i>Calamari, shrimp, mussels &amp; scallops served in a white wine or tomato sauce</i>	
<i>Breaded calamari fried with a side of sweet chilli sauce</i>		<b>GAMBERI ALL' ARRABBIATA</b> 	<b>18</b>
<b>ARANCINI</b>	<b>17</b>	<i>Sautéed shrimp in a spicy tomato sauce or white wine sauce</i>	
<i>Rice balls prepared Sicilian style, topped with tomato sauce</i>		<b>IMPEPATA DI COZZE</b> 	<b>17</b>
		<i>Sautéed mussels in a spicy tomato or white wine sauce</i>	

## Zuppa & Insalate

### Salad Add Options

Chicken 9    Steak Tenderloin 4oz 26    Veal Scaloppini 8    Shrimp 12    Salmon 4oz 16

<b>ZUPPA DEL GIORNO</b>	<b>7</b>	<b>CAPRESE DI AGEROLA</b>	<b>16</b>
<i>Chef's choice daily made fresh soup</i>		<i>Fior Di Latte cheese, tomatoes Tuscan mix, red onion, tossed in our house vinaigrette dressing</i>	
<b>MISTA</b>	<b>13</b>	<b>CAPRESE</b>	<b>13</b>
<i>Tuscan mix, tomato, red onion, cucumber &amp; black olives, tossed in our house balsamic vinaigrette</i>		<i>Tomatoes, cucumbers, red onion, bocconcini &amp; black olives tossed in our house vinaigrette dressing</i>	
<b>CAESAR</b>	<b>13</b>	<b>O' SARRACINO</b>	<b>15</b>
<i>Romaine lettuce, croutons tossed in Caesar dressing &amp; topped with shaved Parmesan</i>		<i>Tuscan mix, pineapple, strawberries &amp; cucumbers, tossed in a raspberry vinaigrette dressing, topped with caramelized pecans</i>	

## Pizza

<b>Margherita</b> 	<b>18</b>	<b>Boscaiola</b>	<b>18</b>
<i>Fior Di Latte cheese, fresh basil &amp; tomato sauce</i>		<i>Ham, mushrooms, onion, mozzarella cheese &amp; tomato sauce</i>	
<b>Bruschetta</b> 	<b>16</b>	<b>Fiorentina</b>	<b>19</b>
<i>Diced tomato, basil, oregano, olive oil &amp; garlic</i>		<i>Chicken, spinach &amp; roasted red pepper, mozzarella cheese &amp; tomato sauce</i>	
<b>Quattro Stagioni</b>	<b>19</b>	<b>Quattro Formaggi</b> 	<b>17</b>
<i>Artichokes, ham, mushrooms, black olives, mozzarella cheese &amp; tomato sauce</i>		<i>Four-cheese blend &amp; tomato sauce</i>	
<b>Meat Lover</b>	<b>19</b>	<b>Pepperoni</b>	<b>17</b>
<i>Pepperoni, bacon, sausage, mozzarella cheese &amp; tomato sauce</i>		<i>Pepperoni, mozzarella cheese &amp; tomato sauce</i>	
<b>Vegetable lover</b> 	<b>18</b>	<b>Diavola</b>	<b>18</b>
<i>A medley of fresh vegetables, mozzarella cheese &amp; tomato sauce</i>		<i>Hot Salami, mozzarella cheese, fresh basil &amp; tomato sauce</i>	

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## PRIMI PIATTI

All pastas & entrees served with choice of soup or house salad (salad upgrade extra) (Gluten free pasta add \$4.00)

### LINGUINE ALLA PASCATORA 35

Calamari, shrimp, mussels & scallops sautéed in white wine or tomato sauce with linguine

### RAVIOLI O' SARRACINO 30

Ravioli stuffed with lobster in a blush sauce

### SPAGHETTI E POLPETTE 25

Veal & beef meatballs in meat sauce with spaghetti

### FETTUCCINE ALFREDO 27

Real cream, fresh Grana Padano Parmesan with fettuccine

### LASAGNE 25

Mozzarella, ricotta & meat sauce baked in fresh pasta sheets

### PUNTE DI MANZO E RIGATONI 31

Sautéed AAA tenderloin beef tips with mushrooms tossed in a Grana Padano cream sauce & rigatoni

### TAGLIATELLE ALLA CIOCIARA 31

Chicken, onion, mushrooms, sautéed in a white wine cream sauce with fettuccini

### CAPPELLACCI DI ZUCCA 29

Butternut squash stuffed Cappellacci in a walnut truffle oil & Gorgonzola cheese cream sauce

### PAPPARDELLI CON FUNGHI 29

Sautéed white & Portobello mushrooms finished with a light cream, black truffle oil & Grana Padano sauce

### MANICOTTI 25

Lasagne sheets stuffed with ricotta cheese & spinach, topped with tomato sauce & mozzarella cheese

### GNOCCHI QUATTRO FORMAGGIO 29

A blend of four cheeses, cooking cream tossed with homemade gnocchi

## Secondi Piatti

All Entrees served with garlic-mashed potatoes & seasonal vegetables  
Veal scaloppini dishes add 1PC \$8 / Add a 4oz lobster tail \$ market price

### Pollo Mare E Monti 35

Fresh chicken breast topped with sautéed mushrooms & shrimp in a spicy tomato sauce

### Pollo Marsala 34

Fresh chicken breast sautéed with white mushrooms and finished in a Marsala reduction

### Parmigiana 29

Choice of Chicken or Veal, breaded & topped with tomato sauce & mozzarella cheese, then baked

### Vitello Alla Pastorella 33

Baked Veal scaloppini with eggplant, tomato sauce & Fior Di Latte cheese

### Saltimbocca Alla Romana 29

Veal scaloppini topped with sage & prosciutto, sautéed in white wine sauce

### Vitello Al Vino Bianco 28

Veal scaloppini sautéed with mushrooms in a white wine sauce

### Osso Buco Di Agnello Alla Cacciatora 36

Braised Lamb shank in a medley of vegetables served on a bed of garlic mashed potatoes

### Medaglioni Di Filetto Con Pepe Verde 52

40-day aged 8oz AAA Beef medallions cooked to perfection, topped with green peppercorn & light white wine cream sauce

### Filetto Di Manzo 52

40-day aged 8oz AAA Beef tenderloin topped with sautéed mushrooms & onions in a white wine sauce

## Piatti Di Pesce

### Salmone Alla Sambuca 31

Seared then topped with choice of Sambuca & fresh dill glaze or lemon basil white wine sauce

### Rainbow Trout 28

Seared to perfection & topped with a lemon basil white wine sauce

