

O'SARRACINO

TRATTORIA & WINE BAR

Antipasti

Charcuterie	SM 17 LG 32	Carpaccio Di Manzo 	20
<i>A variety of cured meats, cheese & marinated/dried vegetables</i>		<i>Thinly sliced cured tenderloin on a bed of arugula topped with a mustard glaze & shaved Parmesan cheese</i>	
Melanzane Farcite	15	Funghi Alla Diavola 	15
<i>Battered eggplant stuffed with ricotta, mozzarella & Parmesan cheese, baked in tomato sauce</i>		<i>Sautéed Portobello & white mushroom in a spicy tomato sauce</i>	
Calamari Fritti	16	Sauté Di Mare 	21
<i>Breaded calamari fried with a side of sweet chilli sauce</i>		<i>Calamari, shrimp, mussels & scallops served in a white wine or tomato sauce</i>	
Arancini	16	Gamberi All' Arrabbiata 	17
<i>Rice balls prepared Sicilian style, topped with tomato sauce</i>		<i>Sautéed shrimp in a spicy tomato sauce or white wine sauce</i>	
		Impepata Di Cozze 	15
		<i>Sautéed mussels in a spicy tomato or white wine sauce</i>	

Zuppa & Insalate

Salad Add Options

Chicken 9 Steak Tenderloin 4oz 24 Veal Scaloppini 8 Shrimp 12 Salmon 4oz 14

Zuppa Del Giorno	7	Caprese Di Agerola	16
<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>	
Mista	13	Caprese	13
<i>Tuscan mix, tomato, red onion, cucumber & black olives, tossed in our house balsamic vinaigrette</i>		<i>Tomatoes, cucumbers, red onion, bocconcini & black olives tossed in our house vinaigrette dressing</i>	
Caesar	13	O' Sarracino	14
<i>Romaine lettuce, croutons tossed in Caesar dressing & topped with shaved Parmesan</i>		<i>Tuscan mix, pineapple, strawberries & cucumbers, tossed in a raspberry vinaigrette dressing, topped with caramelized pecans</i>	

Pizza

Margherita 	17	Bosciola	17
<i>Fior Di Latte cheese, fresh basil & tomato sauce</i>		<i>Ham, mushrooms, onion, mozzarella cheese & tomato sauce</i>	
Bruschetta 	15	Fiorentina	18
<i>Diced tomato, basil, oregano, olive oil & garlic</i>		<i>Chicken, spinach & roasted red pepper, mozzarella cheese & tomato sauce</i>	
Quattro Stagioni 	18	Quattro Formaggi 	16
<i>Artichokes, ham, mushrooms, black olives, mozzarella cheese & tomato sauce</i>		<i>Four-cheese blend & tomato sauce</i>	
Meat Lover	18	Pepperoni	16
<i>Pepperoni, bacon, sausage, mozzarella cheese & tomato sauce</i>		<i>Pepperoni, mozzarella cheese & tomato sauce</i>	
Vegetable lover 	17	Diavola	17
<i>A medley of fresh vegetables, mozzarella cheese & tomato sauce</i>		<i>Hot Salami, mozzarella cheese, fresh basil & tomato sauce</i>	

Coming Soon

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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	32	Tagliatelle Alla Ciociara	30
<i>Calamari, shrimp, mussels & scallops sautéed in white wine or tomato sauce with linguine</i>		<i>Chicken, onion, mushrooms, sautéed in a white wine cream sauce with fettuccini</i>	
Ravioli O' Sarracino	29	Cappellacci Di Zucca	28
<i>Ravioli stuffed with lobster in a blush sauce</i>		<i>Butternut squash stuffed Cappellacci in a walnut truffle oil & Gorgonzola cheese cream sauce</i>	
Spaghetti E Polpette	23	Pappardelli Con Funghi	28
<i>Veal & beef meatballs in meat sauce with spaghetti</i>		<i>Sautéed white & Portobello mushrooms finished with a light cream, black truffle oil & Grana Padano sauce</i>	
Fettuccine Alfredo	24	Manicotti	23
<i>Real cream, fresh Grana Padano Parmesan with fettuccine</i>		<i>Lasagne sheets stuffed with ricotta cheese & spinach, topped with tomato sauce & mozzarella cheese, then baked in our wood-burning oven</i>	
Lasagne	23	Gnocchi Quattro Formaggi	28
<i>Mozzarella, ricotta & meat sauce baked in fresh pasta sheets in our wood-burning oven</i>		<i>A blend of four cheeses, cooking cream tossed with homemade gnocchi</i>	
Punte Di Manzo E Rigatoni	30		
<i>Sautéed AAA tenderloin beef tips with mushrooms tossed in a Grana Padano cream sauce & rigatoni</i>			

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	34
<i>Fresh chicken breast topped with sautéed mushrooms & shrimp in a spicy tomato sauce</i>	
Pollo Marsala	32
<i>Fresh chicken breast sauteed with white mushrooms and finished in a Marsala reduction</i>	
Parmigiana	29
<i>Choice of Chicken or Veal, breaded & topped with tomato sauce & mozzarella cheese, then baked</i>	
Vitello Alla Pastorella	32
<i>Baked Veal scaloppini with eggplant, tomato sauce & Fior Di Latte cheese</i>	
Saltimbocca Alla Romana	29
<i>Veal scaloppini topped with sage & prosciutto, sautéed in white wine sauce</i>	
Vitello Al Vino Bianco	28
<i>Veal scaloppini sautéed with mushrooms in a white wine sauce</i>	
Ossobuco Di Agnello Alla Cacciatora	34
<i>Braised Lamb shank in a medley of vegetables served on a bed of garlic mashed potatoes</i>	
Medaglioni Di Filetto Con Pepe Verde	48
<i>40-day aged 8oz AAA Beef medallions cooked to perfection, topped with green peppercorn & light white wine cream sauce</i>	
Filetto Di Manzo	48
<i>40-day aged 8oz AAA Beef tenderloin topped with sautéed mushrooms & onions in a white wine sauce</i>	

Piatti Di Pesce

Salmone Alla Sambuca	30
<i>Seared then topped with choice of Sambuca & fresh dill glaze or lemon basil white wine sauce</i>	
Rainbow Trout	27
<i>Seared to perfection & topped with a lemon basil white wine sauce</i>	
Halibut	39
<i>8oz herb incusted, seared to perfection drizzled with a white wine & lemon reduction</i>	