

# O' Sarracino

TRATTORIA & WINE BAR

## Antipasti

|   |           |           |  |           |
|---|-----------|-----------|--|-----------|
| <b>Charcuterie</b>  | <b>SM</b> | <b>17</b> | <b>Carpaccio Di Manzo</b>       | <b>20</b> |
|   | <b>LG</b> | <b>32</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 cold cuts, cheese &amp; marinated/dried vegetables</i>                              |           |           |  |           |
| <b>Melenzane Farcite</b>  |           | <b>15</b> | <b>Funghi Alla Diavola</b>      | <b>14</b> |
|   |           |           | <i>Sautéed Portobello &amp; white mushroom in a spicy tomato sauce</i>   |           |
| <b>Calamari Fritti</b>  |           | <b>16</b> | <b>Sauté Di Mare</b>            | <b>20</b> |
|   |           |           | <i>Calamari, shrimp, mussels &amp; scallops served in a white wine or tomato sauce</i>                             |           |
| <b>Arancini</b>   |           | <b>16</b> | <b>Gamberi All' Arrabbiata</b>  | <b>17</b> |
|   |           |           | <i>Sautéed shrimp in a spicy tomato sauce or white wine sauce</i>  |           |
| <b>Consigli Di Manzo</b>  |           | <b>20</b> | <b>Impepata Di Cozze</b>        | <b>15</b> |
|   |           |           | <i>Sautéed mussels in a spicy tomato or white wine sauce</i>   |           |
| <i>Beef tips &amp; portabella mushrooms finished in a red wine reduction served on potato puree</i> |           |           |  |           |

## Zuppa & Insalate

### Salad Add Options

Chicken 9      Steak Tenderloin 4oz 20      Veal Scaloppini 7    Shrimp 11      Salmon 4oz 14

|   |           |  |           |
|---|-----------|--|-----------|
| <b>Zuppa Del Giorno</b>   | <b>7</b>  | <b>Caprese</b>   | <b>13</b> |
| <i>Chef's choice daily made fresh soup</i>  |           | <i>Tomatoes, cucumbers, red onion, bocconcini &amp; black olives tossed in our house vinaigrette dressing</i>                          |           |
| <b>Mista</b>  | <b>13</b> | <b>O' Sarracino</b>  | <b>14</b> |
| <i>Spring mix, tomato, red onion, cucumber &amp; black olives, tossed in our house balsamic vinaigrette</i> |           | <i>Spring mix, pineapple, strawberries &amp; cucumbers, tossed in a raspberry vinaigrette dressing, topped with caramelized pecans</i> |           |
| <b>Caesar</b>   | <b>13</b> |  |           |
| <i>Romaine lettuce, croutons tossed in Caesar dressing &amp; topped with shaved Parmesan</i>                |           |  |           |

## PRIMI PIATTI

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

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|--|-----------|--|-----------|
| <b>Linguine Alla Pascatora</b>   | <b>30</b> | <b>Tagliatelle Alla Ciociara</b>   | <b>28</b> |
| <i>Calamari, shrimp, mussels &amp; 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>  |           |
| <b>Ravioli O' Sarracino</b>  | <b>29</b> | <b>Cappellacci Di Zucca</b>  | <b>27</b> |
| <i>Ravioli stuffed with lobster in a blush sauce</i>   |           | <i>Butternut squash stuffed Cappellacci in a walnut truffle oil &amp; Gorgonzola cheese cream sauce</i>  |           |
| <b>Spaghetti E Polpette</b>  | <b>21</b> | <b>Pappardelli Con Funghi</b>  | <b>26</b> |
| <i>Veal &amp; beef meatballs in meat sauce with spaghetti</i>  |           | <i>Sautéed white &amp; Portobello mushrooms finished with a light cream, black truffle oil &amp; Grana Padano sauce</i>                                |           |
| <b>Fettuccine Alfredo</b>  | <b>21</b> | <b>Manicotti</b>   | <b>21</b> |
| <i>Real cream, fresh Grana Padano with fettuccine</i>  |           | <i>Lasagne sheets stuffed with ricotta cheese &amp; spinach, topped with tomato sauce &amp; mozzarella cheese, then baked in our wood-burning oven</i> |           |
| <b>Lasagne</b>   | <b>21</b> | <b>Gnocchi Quattro Formaggi</b>  | <b>27</b> |
| <i>Mozzarella, ricotta &amp; 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>   |           |
| <b>Punte Di Manzo E Rigatoni</b>   | <b>29</b> |  |           |
| <i>Sautéed AAA tenderloin beef tips with mushrooms tossed in a Grana Padano cream sauce &amp; rigatoni</i> |           |  |           |

## Secondi Piatti

*All Entrees served with garlic-mashed potatoes & seasonal vegetables  
Veal scaloppini dishes add 1PC \$8 / Add a 4oz lobster tail \$18*

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|--|-----------|
| <b>Pollo Mare E Monti</b>  | <b>33</b> |
| <i>Fresh chicken breast topped with sautéed mushrooms &amp; shrimp in a spicy tomato sauce</i>                                   |           |
| <b>Pollo Marsala</b>   | <b>31</b> |
| <i>Fresh chicken breast sauteed with white mushrooms and finished in a Marsala reduction</i>                                     |           |
| <b>Parmigiana</b>  | <b>28</b> |
| <i>Choice of Chicken or Veal, breaded &amp; topped with tomato sauce &amp; mozzarella cheese, then baked</i>                     |           |
| <b>Vitello Alla Pastorella</b>   | <b>30</b> |
| <i>Veal scaloppini topped with eggplant, tomato sauce &amp; Provolone cheese, then baked</i>                                     |           |
| <b>Saltimbocca Alla Romana</b>   | <b>28</b> |
| <i>Veal scaloppini topped with sage &amp; prosciutto, sautéed in white wine sauce</i>  |           |
| <b>Vitello Al Vino Bianco</b>  | <b>27</b> |
| <i>Veal scaloppini sautéed with mushrooms in a white wine sauce</i>  |           |
| <b>Ossobuco Di Agnello Alla Cacciatora</b>   | <b>31</b> |
| <i>Braised Lamb shank in a medley of vegetables served on a bed of garlic mashed potatoes</i>                                    |           |
| <b>Medaglioni Di Filetto Con Pepe Verde</b>  | <b>48</b> |
| <i>40-day aged 8oz AAA Beef medallions cooked to perfection, topped with green peppercorn &amp; light white wine cream sauce</i> |           |
| <b>Filetto Di Manzo</b>  | <b>48</b> |
| <i>40-day aged 8oz AAA Beef tenderloin topped with sautéed mushrooms &amp; onions in a white wine sauce</i>                      |           |

## Piatti Di Pesce

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|---|-----------|
| <b>Salmone Alla Sambuca</b>   | <b>30</b> |
| <i>Seared then topped with choice of Sambuca &amp; fresh dill glaze or lemon basil white wine sauce</i> |           |
| <b>Rainbow Trout</b>  | <b>27</b> |
| <i>Seared to perfection &amp; topped with a lemon basil white wine sauce</i>                            |           |
| <b>Halibut</b>  | <b>46</b> |
| <i>8oz herb incrusted, seared to perfection drizzled with a white wine &amp; lemon reduction</i>        |           |

## Dolce

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|--|----------|
| <b>Tiramisu</b>  | <b>9</b> |
| <b>Cream Brulee</b>  | <b>8</b> |
| <i>Made with real vanilla Bean</i>   |          |
| <b>Paradiso</b>  | <b>9</b> |
| <i>8oz herb incrusted, seared to perfection drizzled with a white wine &amp; lemon reduction</i> |          |
| <b>Cheese Cake</b>   | <b>9</b> |
| <i>Choice of topping: Strawberry, Caramel, Chocolate</i>   |          |





