



Trattoria

STUZZICHINI

FEATURE PIZZA 18

Ask your server for today's pizza

CALZONE TRIO 18

house made salsiccia, roasted garlic, mozzarella

BRUSSEL SPROUTS 14

flash fried brussel sprouts, bacon, dried cherries, parmesan

MEATBALL TRIO 16

marinara, pesto cream, parmesan bechamel

BONE MARROW 22

oven roasted bone marrow, roasted red pepper chimichurri,
honey truffle oil, house made crostini

BREAKING BREAD 9

warm bread, extra virgin olive oil, balsamic onion jam,
house made marinara, fresh grated parmesan

L'INSALATE

TRATTORIA SALAD 15

chopped lettuce, red onion, artichokes, olives,
house made sweet Italian dressing

CAESAR 15

crisp romaine hearts, shaved asiago, signature Caesar dressing

BUTTERNUT SQUASH 16

baby arugula, maple roasted butternut squash, walnuts, dried cherries,
goat cheese, apple cider vinaigrette

SEARED SALMON SALAD 24

wilted arugula & spinach, sun dried tomatoes, red onion,
warm bacon shallot vinaigrette

ADD ONS

grilled chicken 8, 3 prawns 12, salmon 16

SEAFOOD BISQUE ZUPPA 6/9

TRAMEZZINO

“Sandwiches”

add truffle and parmesan fries, side salad or soup 5

CAPRESE CHICKEN 16

flash fried breaded chicken breast, mozzarella,
balsamic marinated tomatoes, pesto aioli

MEATBALL SANDWICH 16

house made meatballs, Italian blended cheese, marinara sauce

PASTA

We pride ourselves on making Fresh Pasta Daily!

add small house salad or soup 5

ALL PASTAS SERVED WITH COMPLIMENTARY FRESH ROLLS

VOODOO PASTA 38

sauteed lobster, crab, shrimp, spinach, spicy Cajun cream*

PEPPER JACK CRESTE DI GALLO 39

chicken, shrimp, bacon, pepper jack cream, spicy*

ROASTED FOREST MUSHROOM
TAGLIATELLE 34

spinach, forest mushrooms, truffle cream sauce

SPAGHETTI & MEATBALLS 32

spaghetti, meatballs, marinara, shaved parmesan

PORK BELLY GNOCCHI CARBONARA 32

pork belly, garlic cream, cured egg yolk, pecorino romano

SICILIAN SUGO 36

meat sauce, pappardelle noodles

AGLIO E OLIO 18

tossed with extra virgin olive oil, butter, garlic, and lemon zest

ADD ONS

meatballs 6 ea., grilled chicken 8, 3 prawns 12, salmon 16

CARNE

add small house salad or soup 5 or side pasta 7

ALL ENTREES SERVED WITH COMPLIMENTARY FRESH ROLLS

DUCK BREAST 53

pan seared, oven roasted potatoes, veg du jour, port wine reduction

GROUPER PICCATA 47

pan seared, fresh herb parmesan cheese polenta, veg du jour

FLAT IRON AND PRAWN SCAMPI 52

grilled and sliced flat iron steak, shrimp, oven roasted duck fat potatoes,
veg du jour

VEAL MILANESE 40

pan fried veal cutlet, forest mushroom truffle cream pasta

SHORT RIB LASAGNA 34

short rib bolognese, San Marzano tomato sauce, roasted garlic bechamel

PICK YOUR PARMESAN

Eggplant 32 / Chicken 34 / Veal 36

pasta, marinara sauce, fontina cheese blend

ADD ONS

meatballs 6 ea., grilled chicken 8, 3 prawns 12, salmon 12

ALA CARTE \$7

ROASTED DUCK FAT POTATOES

VEG DU JOUR

BRUSSEL SPROUTS

GARLIC BUTTER MUSHROOMS

"Discover our other passions! Join us at The Tavern at Trails End or The Tavern Smokehouse"



Please note: For a more flavorful fried food experience, all fried items are cooked in beef tallow.

"I cook from scratch, because that's who I am" – Chef John Buchanan
For parties of 8 or more a 20% gratuity will be added, and checks will not be split

