



ANTIPASTI

- Olive** castelvetrano olives, toasted fennel seeds, orange zest 5
- Carciofi** grilled marinated roman artichokes 7
- Insalata Rustica** tender greens, radicchio, fennel, radish, red onion 8
add shaved parmesan, vermont blue, or local chèvre +2
- Insalata di Pera** caramelized pear, vermont blue cheese, tart cherries, fried almonds, arugula 14
- Barbabietole Affumicato** maple-smoked baby beets, arugula, vt goat cheese, citrus, honey, aged balsamic 13
- Antipasto Misto** artisanal salumi and cheeses, caponata, bruschette, house-cured vegetables 21

PICCOLI PIATTI

- Calamari Fritti** fried atlantic squid, pomodoro or apricot agrodolce 15
- Paté di Fegato d'Anatra** duck liver paté, wood-grilled tuscan bread, tarragon, orange zest, saba, sea salt 15
- Polpo en Purgatorio** oven roasted baby octopus, garlic, tomato, fried chilis, mint salsa verde 14
- Ostriche Fritti** fried oysters, squid ink and saffron aioli, citrus, arugula, pickled red onions 15
- Batù** crispy duck leg confit, eggplant caponata, arugula, fig vincotto 15
- Cozze e Vongole** roasted maine mussels and manila clams, calabrian chilis, garlic butter, breadcrumbs 16
- Carpaccio** cured natural beef, truffle, arugula, grana padano 14

PASTA

- Tagliatelle al Ragù** egg pasta ribbons, veal, beef and pork bolognese, tomato, cream, grana padano 22
- Orecchiette con Fricone** artisanal "little ear" pasta, puglian fried cherry tomato sauce, pecorino romano 19
- Lobster fra Diavolo** house-made spaghetti, lobster claw, tomato, calabrian chilis, broccoli rabe, citrus, basil 30
- Gnocchi alla Boscaiola** hand-rolled potato gnocchi, braised wild boar, porcinis, cream, tomato, red wine 28
- Pasta all'Amatriciana** chitarra, house-cured guanciale, tomato basil pomodoro, pecorino romano 22
- Pasta alla Parmigiana** rigatoni, house-made meatballs, fennel sausage, eggplant, pomodoro, fresh mozzarella 24

PESCE

- Pesce del Giorno** our fresh seafood is delivered daily... please ask about today's preparations *market price*
- Capesante** seared sea scallops, creamy vermont rice, lemon, chive, butter 30
- Acqua Pazza** calabrian seafood soup with prawn, mussels, clams, scallops, calamari, pesce del giorno 28

CARNE

- Cotoletta di Vitello** grilled bone in veal chop, fried sage salsa verde, roasted potatoes, tender greens, grana 36
- Coniglio Cacciatori** prosciutto-wrapped vermont rabbit, tomato, sweet pepper, sausage, porcinis 28
- Brasato di Manzo** slow braised beef short rib, rosemary red wine sauce, olive oil whipped potatoes 30
- Filetto al Barbera** naturally-raised beef tenderloin, barbera reduction, truffle butter, olive oil whipped potatoes 45

CONTORNI 6

Broccoli Rabe Grilled Vegetables Olive Oil Whipped Potatoes Creamy Vermont Rice

*If there is a dish from our past that you know and love,
please ask for it and we will do our best to prepare it for you.*

Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

"The Tratt"