

# TRATTORIA DELIA FALL DINING MENU



## ANTIPASTI

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**Olive** castelvetrano olives, toasted fennel seeds, orange zest 5

**Carciofi** grilled marinated roman artichokes 7

**Insalata di Barbabietole** beets, VT goat cheese, green walnut syrup, orange, arugula, toasted walnuts 12

**Insalata Rustica** tender greens, radicchio, fennel, radish, red onion 8

*add shaved parmesan, vermont blue cheese, or local chèvre +2*

## PIATTI PICCOLI

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**Calamari Fritti** fried atlantic squid, house-made tomato basil sauce, lemon 15

**Batù** crispy duck leg confit, eggplant caponata, arugula, fig vincotto 16

**Antipasto Misto** artisanal salumi, local and imported cheeses, eggplant caponata, house-cured vegetables 16

## PASTA

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**Pasta all' Amatriciana** house-made spaghetti alla chitarra, cured pork, tomato basil sauce, peperoncino 19

**Torchio con Ragù** artisanal spiral pasta, veal, beef and pork bolognese, tomato, cream, grana padano 22

**Orecchiette con Fricone** imported "little ear" pasta, fried cherry tomato, arugula, peperoncino, pecorino 18

**Gnocchi dei Boschi** hand-rolled potato gnocchi, braised wild boar, porcinis, cream, tomato, red wine 28

**Lobster fra Diavolo** house-made spaghetti, lobster, tomato, calabrian chilis, broccoli rabe, citrus, basil 29

## CARNE E PESCE

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**Anatra Arrosto** crispy half duck, roasted potatoes, smoked beets, spiced carrots, fig agrodolce 28

**Brasato di Manzo** slow-braised beef short rib, rosemary red wine sauce, olive oil whipped potatoes 29

**Pesce del Giorno** fresh fish delivered daily, please ask about tonight's presentation *market price*

**Zuppa di Pesce** mussels, clams, shrimp, scallops, calamari, fresh fish, white wine, garlic, tomato saffron broth 30

**Filetto di Barbera** naturally raised beef tenderloin, red wine reduction, truffle butter, whipped potatoes 39

## CONTORNI 6

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Broccoli Rabe

Roasted Potatoes

Olive Oil Whipped Potatoes

Lacinato Kale and Fennel

## DOLCI

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**Tiramisù** 10

lady fingers, rum, espresso,  
mascapone custard, chocolate

**Cannoli** 6

pastry filled with sweet citrus  
ricotta custard, chocolate chips

**Torta al Cioccolato** 12

flourless chocolate tort, caramel sauce  
chocolate glaze, vanilla gelato, sea salt

*Our prices do not include tax. Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## COCKTAILS

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**Siesta** El Espolon tequila blanco, campari, grapefruit, lime, simple 11

**Italian Margarita** El Espolon tequila blanco, cointreau, amaretto, lime 12

**Perfect Maple Manhattan** silo maple whiskey, elijah craig bourbon, dolin dry vermouth, cocchi di torino, bitters 13.5

**Negroni** bar hill gin, contratto bitter, contratto vermouth rosso 12.5

## BIRRE (beer)

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Lawson's Sip of Sunshine 7

Peroni 5

Allagash White 6.5

Queen City Brewery Hefeweizen 7

Citizen Cider 6.5

Allagash Black 6.5

Zero Gravity Green State Lager 7

Heady Topper 7.5

Clausthaler (non-alcoholic) 4

Fiddlehead IPA Draft 6.5

Switchback Draft 7.5

## WINE LIST

### BOLLICINE (bubbles)

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		BT	GL
Prosecco	Montefresco NV Veneto	30	7.5
Sparkling Brut	Punta Crena Spumante Brut 2018 Liguria	42	
	Contratto Brut Classico NV Veneto	64	
Lambrusco	Vigneto Saetti 2018 Emilia-Romagna	38	
Sparkling Rosato	Sommariva Il Rose NV Veneto	38	10

### VINI BIANCHI (white wines)

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Pinot Grigio	Castelfeder 2018 Südtirol Alto Adige	38	10
Kerner	Abazia di Novacella 2018 Trentino Alto Adige	43	
Gruner Veitliner	Manni Nossing 2014 Trentino Alto Adige	52	
Sauvignon Blanc	Wasserhoff Südtirol 2017 Südtirol Alto Adige	49	12.5
Gavi di Gavi	Palladino 2018 Piemonte	38	
Chardonnay	Scagliola Casot dan Vian 2017 Piemonte	40	10.5
	Felsina I Sistri 2015 Toscana	52	
	Marabino Eureka 2017 Sicilia	42	11
Vermentino	La Spinetta 2017 Toscana	42	
Tufiano	Colli della Murgia 2018 Puglia	38	10
Zibibbo	SP 68 Bianco 2019 Sicilia	54	



## VINI ROSSI (red wines)

		BT	GL
Teroldogo	Foradori Vignetti delle Dolomiti 2015 Trentino Alto Adige	52	
Pinot Noir	Elena Walch "Ludwig" 2017 Trentino Alto Adige	58	15
Dolcetto	Viberti Dolcetto d'Alba Superiore 2016 Piemonte	38	
Barbera	La Spinetta Barbera d'Asti Ca 'di Pian 2016 Piemonte	54	14
Barolo	Bruna Grimaldi Camilla 2015 Piemonte	79	19.5
Barbaresco	Luigi Giordano Cavanna 2016 Piemonte	69	
	Moccagatta 2016 Piemonte	99	
Valpolicella	Cesari "Mara" Superiore Ripasso 2017 Veneto	49	
	Zenato Classico Superiore Ripassa 2016 Veneto	52	13.5
Amarone	Cesari "Il Bosco" 2011 Veneto	149	
Chianti Classico	Rodano 2017 Toscana	42	11
	Castagnoli 2016 Toscana	49	
Cabernet	Campo alle Comete 2016 Toscana	52	
Rosso Toscano	Argiano "NC" 2014 Toscana	48	
	Rocca di Frassinello Ornello 2015 Toscana	62	16
	Collemattoni 2017 Toscana	58	
	Sesti Monteleccio 2017 Toscana	52	
	Villa Sant' Anna Vino Nobile 2015 Toscana	69	
Super Tuscan	Castello Vicchiomaggio Ripa del More Toscana	89	
	Ornellaia Le Serre Nuovo 2015 Toscana	169	
Brunello	Camigliano 2014 Toscana	79	19.5
Sagrantino	Fongoli Montefalco 2012 Umbria	69	
Aglianico	Bisceglia Guadarrà del Vulture 2015 Campania	49	
Uva di Troia	Cantine di Terravacchia Citerna 2015 Puglia	38	
Primitivo	Tormaresca Torcicoda 2015 Puglia	40	10.5
Cannonau	Vigna Rada Riviera 2016 Sardegna	48	
Etna Rosso	Graci 2017 Sicilia	48	12.5
	Cottanera "Diciassettesalme" 2017 Sicilia	59	
Nero D'Avola	Azienda Agricola COS Nero di Lupo 2019 Sicilia	62	
Nero/Frappatto	SP 68 Rosso 2019 Sicilia	52	
	SP 68 Frappatto 2019 Sicilia	74	