



TRATTORIA DI CAT

APERITIVO (APPETIZER)

tutto fritto caprese (fried mozzarella caprese)

buffalo mozzarella, basil, and mushrooms deep fried and served with a rich sun dried tomato and roasted red pepper sauce. \$13

saltimbocca ai gamberi (shrimp)^

shrimp wrapped in prosciutto accompanied with artichoke hearts and fresh sage, pan fried to golden perfection and dressed with lemon butter sauce and capers. \$16

conchiglioni ripieni al forno (stuffed shells)

pasta shells stuffed with homemade shrimp sausage filling, fried, and served on a bed of rich marinara sauce covered in a garlic white wine cream sauce, and topped with salsa verdi. \$15

salsa di gamberi e aragosta (shrimp and lobster dip)^

this scrumptious seafood dip is one of our all-time favorites. creamy, cheesy, hot, flavorful, and served with our homemade crostini. \$20

calamari fritti (fried calamari)

crispy fried calamari are a classic and favorite appetizer in Italy, lightly battered rings of squid and tentacles served with a warm marinara sauce. \$14

bruschetta

sliced bread toasted and covered with our homemade bruschetta glaze and topped with a bit of our homemade pesto. \$11

^selections may be made gluten free

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

INSALATA (SALADS)

caprese insalata[^] \$14

fresh mozzarella cheese, olive oil, sea salt and fresh basil leaves atop fresh sliced tomatoes.

antipasto salad[^] \$14

mixed greens, salami, tomatoes, fresh mozzarella, olives, and pepperoncini, tossed in our homemade creamy Italian dressing topped with our homemade croutons.

panzanella salad \$14

tomatoes, cucumbers, red onion, olive oil, salt, fresh black pepper, fresh basil, and fresh baked croutons.

Add chicken \$6

chicken caesar salad[^] \$18

grilled chicken on a bed of romaine lettuce, parmesan cheese, croutons, and our homemade Caesar dressing.

LATI (SIDES)

smashed baby red potatoes[^] \$9

asparagus with lemon butter[^] \$12

grilled polenta[^] \$9

BEVERAGES

soft drinks

coca-cola zero | coca-cola | diet coke | sprite | mello yello
dr pepper | barq's root beer | orange fanta | minute maid lemonade

non-alcoholic drinks

sweet tea | unsweet tea | coffee | hot tea | red bull | sugar free red bull

homemade italian soda

white peach | blackberry | pomegranate | strawberry | raspberry | vanilla

juice

cranberry | apple | orange | pineapple

MENU PER BAMBINI

(Must be 11 or younger; \$10, includes soft drink)

spaghetti & meatball

fettuccini alfredo

spaghetti & meat sauce

baked rigatoni

[^]selections may be made gluten free
parties of 8 or more will have 20% gratuity added

ANTIPASTO (ENTRÉE)

Served with a side house or Caesar salad and a side of our bread with our homemade pesto sauce.

tuscan gnocchi[^]

homemade gnocchi, spinach, shallots, and shrimp tossed in our rich sundried tomato sauce and garnished with pecorino cheese and basil. \$24

shrimp arrabbiata

shrimp, capers, tomatoes, shallots, garlic, chili flakes, kalamata olives, and ricotta salata cheese in a butter white wine sauce tossed with angel hair pasta and plenty of parmesan cheese. \$24

chicken carbonara

sautéed chicken, prosciutto, fresh garlic, white wine cream sauce, parmesan cheese and eggs tossed together and garnished with basil. \$17

spaghetti & meatball

homemade meatball cooked in marinara sauce, and served over our homemade spaghetti and garnished with pecorino cheese. \$18

baked rigatoni

rigatoni noodles tossed in our homemade meat sauce, alfredo and ricotta cheese mix and baked with mozzarella and provolone cheeses. \$15

tortellini

tricolor tortellini filled with ricotta cheese, tossed in alfredo sauce and sprinkled with mushrooms, peas and Italian sausage. \$16

linguine frutti de mar

linguine cooked in clam sauce with calamari, shrimp and mussels. topped with our homemade marinara sauce. \$22

lasagna

one of the most traditional dishes from Italy. Served with marinara sauce and cheese! \$18

shrimp scampi

shrimp, garlic, in white wine cream sauce and tossed with angel hair pasta. \$24

fettuccini alfredo

homemade fettuccini noodles cooked with garlic, spinach and tossed in our rich creamy alfredo sauce. \$16

add chicken \$6 or add shrimp \$9

pollo al marsala[^]

chicken breast braised in marsala wine and mushrooms served with grilled polenta. \$24

bistecca alla fiorentina^{^*}

chargrilled 20 oz. t-bone flavored with thyme and garlic. served with asparagus, crispy garlic baby red potatoes, and freshly cracked black pepper. \$57

spaghetti bolognese

homemade meat sauce and white wine cream sauce combined and tossed with spaghetti noodles and pecorino cheese. \$16

eggplant parmigiana^{*}

eggplant breaded and pan fried to golden perfection topped with bruschetta mix and mozzarella cheese served on a bed of homemade marinara sauce and a side of spaghetti garlic butter pasta. \$18

pollo alla parmigiana^{*}

chicken breast breaded and pan fried to golden perfection topped with bruschetta mix and mozzarella cheese served on a bed of homemade marinara sauce and a side of spaghetti garlic butter pasta. \$22

la chelidra rossa[^]

pan fried red snapper, smothered with Palermo breadcrumbs, bruschetta butter sauce, asparagus and crispy garlic baby red potatoes. \$40

steak palermo^{^*}

10 oz prime ribeye grilled to your liking. topped with Palermo breadcrumbs over a bed of Palermo tomatoes and served with crispy red baby potatoes. \$40

[^]selections may be made gluten free

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