

# PALUCA TRATTORIA

## {STARTERS}

<b>Pomodoro Bruschetta</b> Vine ripened tomato, Sicilian olive oil, basil, garlic, parmesan over croustini	\$10.95
<b>Smoked Salmon Bruschetta</b> Croustini, smoked salmon lox, goat cheese, kalamata olives, capers, baby greens, vinaigrette	\$15.95
<b>Sicilian Prawns</b> Prawns sautéed in olive oil, capers, kalamata olives, garlic & fresh marinara served with croustini	\$16.95
<b>Bruschetta Gamberoni</b> Grilled prawns, vine ripened tomato, Sicilian olive oil, garlic, parmesan over croustini	\$16.95
<b>Meatballs</b> in marinara & sweet basil served with croustini	\$13.95
<b>Pesto Calamari</b> Lightly breaded calamari drizzled in fresh pesto	\$13.95
<b>Calamari Fritti</b> Monterey Bay calamari lightly breaded served with housemade tartar	\$12.95

## {SOUP & SALAD}

<b>New England Clam Chowder</b> Bowl \$9.95 Cup \$6.95	
<b>Caprese</b> Tomato, fresh cream burrata, fresh basil, Sicilian olive oil, fig balsamic reduction	\$11.95
<b>Trattoria Salad</b> Greens, glazed walnuts, cranberries, blue cheese, balsamic vinaigrette <i>with Grilled Chicken</i> \$17.95	\$9.95
<b>Caesar Salad</b> Romaine, Caesar dressing, parmesan <i>with Grilled Rosemary Chicken</i> \$16.95	\$9.95
<b>Fig &amp; Greens</b> Italian dried fig, goat cheese, applewood bacon, glazed walnuts, balsamic vinaigrette <i>with Chicken</i> \$17.95	\$11.95
<b>Grilled Prawn Salad</b> Pan seared wild prawns, romaine, Caesar dressing, parmesan	\$18.95

## {PASTA}

*Bread served with pasta dishes upon request.*

<b>Linguini Aglio e Olio</b> Sautéed garlic, Sicilian olive oil, Italian flat leaf parsley, chili flake <i>Add Prawns \$23.95</i>	\$16.95
<b>Artichoke &amp; Spinach Ravioli</b> in tomato cream	\$19.95
<b>Lobster Ravioli</b> Stuffed with langostino lobster, fontina cheese in caper garlic cream sauce	\$21.95
<b>Puttanesca</b> Olives, capers, fresh Sicilian marinara, garlic, chili flake, olive oil, anchovy	\$18.95
<b>Carbonara</b> Imported Italian pancetta, organic egg, light cream over linguini	\$19.95
<b>Gamberoni</b> Wild prawns in a white wine, butter, garlic cream sauce over linguini	\$23.95
<b>Ingridina Smoked Salmon Linguini</b> Light garlic cream, caramelized onion, capers, smoked Norwegian salmon	\$22.95
<b>Pasta Porticello</b> Prawns & local calamari sautéed with capers, Chardonnay, olive oil, Italian parsley over linguine	\$26.95
<b>Gnocchi</b> Potato dumplings stuffed with spinach & ricotta in a fresh housemade marinara	\$19.95
<b>Pesto Scampi</b> Prawns sautéed in garlic, butter, basil pesto, Chardonnay over linguine	\$23.95
<b>Linguini ala Arrabiata</b> Prawns sautéed in spicy marinara sauce of garlic, tomatoes, red chili flake, olive oil	\$23.95
<b>Short Rib Ravioli</b> in tomato cream sauce	\$22.95
<b>Sicilian Meatballs</b> Housemade Sicilian meatballs, marinara over linguini	\$21.95
<b>Prawn Carbonara</b> Imported Italian pancetta, egg, light cream, prawns over linguini	\$23.95

## {PANINI}

<b>Chicken Pesto</b> Chicken breast, tomato, creamy pesto sauce, provolone, Palermo Bakery ciabatta & Trattoria salad	\$14.95
<b>Smoked Salmon</b> Lox, capers, caramelized onion, goat cheese, baby greens, Palermo Bakery ciabatta & Trattoria salad	\$16.95
<b>Meatball Panini</b> Housemade Sicilian meatballs, marinara, parmesan, provolone, Palermo Bakery ciabatta & Trattoria salad	\$14.95

<b>{FISH &amp; CHIPS}</b> Beer battered Alaskan cod, housemade tartar	\$16.95
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**{ KIDS }** Pasta Linguini Alfredo Sauce \$8 | Pasta Linguini Marinara Sauce \$8 | Pasta with Butter or Plain \$6  
Add Grilled Chicken \$6 | Add Meatballs \$6 | Kid's Fish & Chips \$10

**Please mute electronic devices & enjoy the sounds of the sea...**

**20% gratuity added on parties of 6 or more. Max. 2 separate checks per table.**