

PALUCA TRATTORIA

{STARTERS}

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

{SOUP & SALAD}

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

{PASTA}

Bread served with pasta dishes upon request.

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

{PANINI}

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

{FISH & CHIPS} 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.