

## Ticino Trattoria

### *antipasti*

Charcuterie Board and Artisan Cheese, Romas, Artichoke and Citrus Cured Olives

10/14

Crab and Artichoke Dip 14

Calamare Due; Grilled and Fried, Spicy Tomato and Lemon Aioli 14

Steamed Mussels with Smoked Sweet Onions, Balsamic and Ticino Cured Pancetta

14

House Gnocchi with Red Sauce, Basil and Mozzarella di Bufala 12/18

### *zuppe*

Minestrone 8

White Bean with Pancetta and Lacinato Kale 8

Zuppe del Giorno 8

### *insalata*

Caesar 8

Apples and Frisee with Warm Balsamic, Gorgonzola and Candied Walnuts 9

Local Goat Cheese and Grapes with Arugula and Almonds in Prosecco Vinaigrette 9

### *pasta*

Linguini alla Diavola with Mussels, Shrimp and Crab 29

Lasagna Ticinese 20

Wild Mushroom Fettuccine with Sherry Cream and Local Goat Cheese 24

Cavatappi alla Pomodoro 18 with Creminelli Sausage 22

Pasta del Giorno DQ

### *pizze*

Margherita.....the Classic 14

Caramelized Onions with Ticino Sausage and Gorgonzola 16

Prosciutto, Mozzarella di Bufala, Arugula 16

Pepperoni and Portabella 16

### *primi*

House Smoked Scottish King Salmon Black pepper and Lemon Fettuccine 30

veal Picatta with Spinach and Chive Gnocchi 28

Eggplant Parmesan 20

Rosemary and Fennel Crusted Buffalo Rib Chop, Fried Potatoes and Porcini Ragout

37

Berkshire Pork Shank with Polenta and Herbs, Braised Fennel 26

Orange Roasted Chicken with Black Truffle and Pumpkin Stuffing, Pancetta Gravy

26

Pesce del Giorno DQ

Executive Chef, Michael J. Showers

Chef, Anne Carothers