

May 9th, 2021

# La Festa della Mamma



# LA TRATTORIA DI FRANCESCO



Chi tiene a mamma e ricche e nun 'o sape; chi tiene a mamma e felice e nun llapprezza pecche ll'ammore e' mamma e 'na ricchezza e comme 'omare ca nun fernesce maje. A mamma tutto te da, niente te cerca e si te vede 'e chiangnere senza sape 'o pecche...t'a stregne 'mpiette e chiagne 'nsieme a te!

Who has a mom is richer than they realize. Who has a mom, is happy but may not appreciate it, because the love of a mom is like the sea, never ending. A mom gives you everything and asks for nothing. If she sees you crying, even without knowing why, she will hug you tight and she will cry with you.

## Antipasti

### Fresh Oysters

Kumamoto oysters, popular due to their fruity, sweet scent and light brightness. Carefully cleaned and marinated in lemon juice served with homemade truffle oil.

Dozen 40, Half Dozen 20

### Piatto della Mamma

60

This appetizer is meant to be an experience, not just an appetizer. We have put together a sampling of cured meats and cheeses that are served in individual servings. Each is a tasting meant to savor and explore. Selection may vary due to availability. Served with Gnocchi Fritto.

### Melenzono co Muddicca

20

This dish holds a special place in his heart, as he quite literally, took a page from his Mamma Pina's recipes book. He starts with a whole eggplant and stuffs it with ham, tomatoes, raisins, breadcrumbs and mozzarella. It is finished, baked in an oven, slowly for hours.

### Polipo

40

Fresh grilled octopus marinated with lemon, olive oil, garlic and paprika served in a bed of mixed greens.

## Insalate

### Caprese Primavera

16

A delicious combination of sweet and savory. Homemade mozzarella, and ripe heirloom tomatoes. Drizzled with balsamic and evoo.

### Caesar for Two

18

Traditionally made with romaine lettuce and croutons, the salad is tossed in a dressing of lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese and black pepper.

## Primi - Pasta

### Pappardelle al Ragù Napoletano

25

This dish brings us back home to Italy. Chef Francesco spent his childhood eating homemade Pappardelle pasta. Our pasta is made just as Nonna made it, with locally sourced eggs, and served in a bolognese sauce from Napoli, with a mix of pork, beef and sausage that has been slow roasted in a tomato sauce and red wine.

### Pappardelle al Tartufo

Nero 50

This dish may be simple, but the flavor is anything but. Homemade pappardelle pasta tossed in a sauce of locally sourced eggs, butter, and Parmesan, topped with fresh shaved truffles of your choosing.

### Ravioli della Mamma

30

Homemade ravioli filled with butternut squash, prosciutto and parmigiano. Served in a truffle cream sauce.

### Spaghetti Cozze e Vongole

29

Spaghetti in a garlic white wine sauce with clams and mussels.

### Gnocchi alla Norma

25

Homemade gnocchi in a tomato sauce with sautéed eggplant and salted ricotta.

## Seconde - Carne

### Il Pesce del Giorno

MP

This is a whole fish, grilled and finished in butter while baking in a wood oven. Fish is delivered daily and our selection will vary to only provide the freshest selection available. This dish is for the seafood lover in all of us.

### Tomahawk Steak

150

A Tomahawk is a dish meant to be shared and enjoyed while reminiscing with others. Our Tomahawk is served with sea salt, pepper and an emulation of Sicilian chimichurri and a fig reduction. Chef recommends a medium rare temperature.

### Fiorentine Steak

190

Fiorentina steak is a dish we love! Fiorentina is not only a beautiful place in Italy, but produces a blood line from Piemonte that is unmatched in quality. Fiorentina is a locally sourced T-bone steak, including both a ribeye and filet. Our Chefs believe in maintaining the integrity of the beef's natural flavors, serving it with sea salt and pepper on the side and an emulation of a Sicilian style chimichurri. This is definitely a dish that is meant to be shared.

### Filetto Aglio Nero

60

Locally sourced and cooked to perfection. Our filet mignon is grilled and finished in butter that is served with a whole portobello mushroom in a black garlic sauce.

### Anatra alla Pera

33

This dish will have duck connoisseurs raving. Duck breast cooked medium rare and served in delicate gorgonzola sauce finished with a pear glaze.

### Bistecca alla Toscana

60

A delicate ribeye steak served with shaved parmigiano, arugula and sotto olio mushrooms.