

SAN MARZANO TRATTORIA

A trattoria (Italian pronunciation: [tratto 'ria]) is an Italian-style eating establishment, less formal than a ristorante, but more formal than an osteria. The service is casual and the emphasis is on a steady clientele rather than on haute cuisine. The food is modest but plentiful, the pizza is old world (mostly following regional and local recipes) and in some instances is even served family-style.

Appetizers

Hot Antipasto	19	Arancini Speciale	12
<i>Baked clams, mussels marinara, shrimp oreganata and eggplant rollatini.</i>		<i>Sicilian style rice ball topped with ricotta, imported aged shaved parmesan and marinara sauce.</i>	
Cold Antipasto	17	Grilled Octopus	19
<i>Assorted imported meats and cheeses, roasted peppers and marinated olives.</i>		<i>Topped with shaved red onions, capers, red wine vinegar and EVOO.</i>	
Baked Clams - (13)	15	Fichi al Forno - (5) (Seasonal)	17
Fried Calamari	14	<i>Baked figs filled with creamy goat cheese, sage and walnuts drizzled with honey.</i>	
Eggplant Rollatini	13	Caprese	15
Portobello Siciliano	17	<i>Fresh mozzarella paired with fresh plum tomatoes garnished with our homemade pesto.</i>	
<i>Portobello mushroom caps stuffed with spinach and grilled eggplant. Topped with melted mozzarella. Drizzled with a balsamic glaze.</i>		La Torre	15
Zuppa di Mussels or Clams (Red or White)	17	<i>A tower of breaded eggplant, fresh mozzarella & plum tomatoes. Topped with fresh basil and balsamic glaze.</i>	
Calamari Concerto	16	Artichoke Hearts Francese	16
<i>Pan-fried tender calamari tossed with fresh garlic, sweet butter and sliced hot cherry peppers. Flavored with a lemon vinaigrette.</i>		<i>Battered artichoke hearts sautéed in a lemon and white wine sauce.</i>	
Pesca Scallops - (5)	20		
<i>Bacon wrapped scallops in a bourbon peach glaze.</i>			

Zuppa Di Casa

Pasta Fagioli	9	Chicken Soup	9
<i>Classic Italian favorite! White cannellini beans, a touch of fresh plum tomato & extra virgin olive oil.</i>		<i>Nobody makes chicken soup like us! Chunks of chicken & lots of vegetables and noodles fill this soup.</i>	
Lentil & Fresh Spinach	9	Chef's Soup of the Day	
<i>A must try... chef's specialty.</i>			

Pasta Specialties

Add a Side Salad to any Pasta Specialty Dish – 4			
Add: Chicken – 5 • Salmon – 10 • Shrimp – 12			
Substitute Gluten-free Gnocchi – 7 • Whole Wheat Penne – 2			
Fettucini Carbonara	16	Orecchiette with Sausage & Broccoli Rabe	18
<i>Served in a rich cream sauce with bacon, peas, onions and imported parmesan.</i>		<i>Sautéed with garlic & extra virgin olive oil.</i>	
Stuffed Rigatoni Caprese	17	Fettuccini Alfredo	16
<i>Stuffed rigatoni with chunks of fresh plum tomato, sautéed with garlic and EVOO, topped with fresh mozzarella.</i>		<i>Fettuccini pasta served in a rich creamy alfredo sauce.</i>	
Penne Vodka	14	Linguini with Clams	18
<i>Penne pasta in a light cream tomato sauce with a splash of vodka and prosciutto.</i>		<i>Our traditional clam sauce, fresh vongole, served in a red or white sauce.</i>	
Stuffed Rigatoni Bolognese	17	Nonna's Sunday Gravy	16
<i>Jumbo rigatoni stuffed with ricotta and topped with our homemade bolognese meat sauce.</i>		<i>Our famous red gravy, sweet sausage, and meatballs served over your choice of pasta.</i>	
Cavatelli, Shrimp & Broccoli Rabe	22	Baked Ziti	14
<i>Sautéed with garlic and EVOO.</i>		Cheese Ravioli	14
Lasagna Al Forno	16		
<i>Layered with meat sauce, ricotta, mozzarella and parmesan cheese.</i>			

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A 20% gratuity will be added to parties of 8 or more.

Entrées

All entrées include a Side Salad. Substitute Chef's Choice Sautéed Vegetables – 4
Substitute Whole Wheat Penne – 2 • Substitute Gluten-free Gnocchi – 7

Seafood

Brassica	27
<i>Grilled salmon dressed in a whole grain mustard sauce over a bed of sautéed spinach.</i>	
Filet of Sole Francese	25
<i>Lightly battered fresh filet of sole in a white wine and lemon butter sauce. With choice of pasta.</i>	
Grilled Salmon	27
<i>Served over an array of grilled vegetables, sautéed in a delicate tomato basil broth.</i>	
Coriandolo Salmon	28
<i>Honey garlic marinated salmon, pan-seared, topped with cilantro and lime over risotto.</i>	
Lusso	26
<i>Grilled colossal shrimp over a vegetable risotto flavored with a roasted pepper sauce.</i>	
Colossal Shrimp Francese	26
<i>Lightly battered and sautéed in a white wine lemon butter sauce. With choice of pasta.</i>	
Shrimp Parmigiana	25
<i>Crispy colossal shrimp with fresh tomato sauce, covered in mozzarella cheese. With choice of pasta.</i>	
Lobster Ravioli	28
<i>Served in a delicate pink sauce topped with colossal shrimp.</i>	
Zuppa di Pesce	30
<i>Colossal shrimp, clams, mussels, scungilli & calamari in a marinara sauce.</i>	
Stuffed Filet of Sole	29
<i>Stuffed with jumbo lump crab meat topped with shrimp bisque. With choice of pasta.</i>	
Jumbo Lump Crab Cakes	26
<i>Served with baby arugula and flavored with a roasted pepper sauce.</i>	
Seafood Fettuccine	29
<i>Colossal shrimp and scallops in a creamy lemon parmesan sauce over homemade fettuccini.</i>	

Pork

Pork Osso Buco	26
<i>Served over risotto finished with a demi-glace.</i>	

Eggplant

Parmigiana	21
<i>Lightly breaded skinless eggplant topped with marinara sauce and mozzarella cheese. With choice of pasta.</i>	
Rollatini	23
<i>Lightly breaded skinless eggplant stuffed with ricotta, topped with marinara sauce and mozzarella cheese. With choice of pasta.</i>	

Sautéed Broccoli w/garlic & EVOO	8
Sautéed Spinach w/garlic & EVOO	8

Veal

Marsala	26
<i>Sautéed in a "classic" marsala wine sauce with fresh mushrooms. With choice of pasta.</i>	
Parmigiana	24
<i>Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.</i>	
Saltimbocca	28
<i>Pan-seared and layered with prosciutto, sautéed spinach, melted fresh mozzarella in a flavorful brown garlic sauce. With choice of pasta.</i>	

Chicken

Francese	23
<i>Lightly battered and sautéed in a lemon, white wine butter sauce. With choice of pasta.</i>	
Marsala	23
<i>Sautéed in a "classic" marsala wine sauce with fresh mushrooms. With choice of pasta.</i>	
Parmigiana	21
<i>Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.</i>	
Piccata	23
<i>Sautéed in a white wine lemon butter sauce with capers. With choice of pasta.</i>	
Sicilia	26
<i>Sautéed with crumbled sweet sausage and sliced spicy cherry peppers in a white wine lemon sauce over broccoli rabe. With choice of pasta.</i>	
Greggorio	24
<i>Grilled and topped with our homemade pesto sauce and bruschetta, served with roasted potatoes and fresh spinach.</i>	
Saltimbocca	26
<i>Pan-seared and layered with prosciutto, sautéed spinach, melted fresh mozzarella in a flavorful brown garlic sauce. With choice of pasta.</i>	
Milanese	22
<i>A crispy breaded cutlet over arugula, topped with a thin slice of Prosciutto di Parma, flavored with a lemon infused EVOO.</i>	
Toscana	24
<i>Sautéed artichoke hearts, sundried tomatoes, Prosciutto di Parma & mozzarella cheese. With choice of pasta.</i>	
Ala Jessica	26
<i>Pan-seared and topped with Prosciutto di Parma, spinach and mozzarella. Flavored with a mushroom cream sauce over risotto.</i>	
Poblano	26
<i>Pan-seared in a white wine spicy poblano cream sauce paired with butter whipped potatoes and string beans.</i>	

Sides

Sautéed Broccoli Rabe w/garlic & EVOO	10
Vegetable Medley	9
<i>Zucchini, eggplant, spinach & broccoli.</i>	

Salads

Add: Grilled Chicken – 5 • Grilled Shrimp – 12 • Grilled Salmon – 10

Tossed	8	San Marzano	13
<i>Iceberg lettuce, ripe plum tomatoes, cucumbers, red onions and roasted peppers.</i>		<i>A mix of romaine and iceberg lettuce, red onions, tomatoes, olives, provolone cheese, roasted peppers, salami and imported ham with a red wine vinaigrette.</i>	
Arugula	9	Prosciutella	15
<i>Arugula, shaved parmesan cheese, with lemon vinaigrette.</i>		<i>Mixed greens, arugula, diced Prosciutto di Parma, fresh buffalo mozzarella and plum tomatoes dressed with extra virgin olive oil and balsamic vinegar served with crostinis.</i>	
Caesar	9	Roman	14
<i>Crispy romaine lettuce topped with homemade croutons, shaved parmesan cheese and our special Caesar dressing.</i>		<i>Romaine lettuce, chopped, grilled chicken, mandarin oranges, cranberries and walnuts with our house dressing.</i>	
Novita	13	Saporito	14
<i>Baby kale, avocado, flavored with our homemade lemon dijon mustard parmesan dressing.</i>		<i>Baby spinach, walnuts, gorgonzola cheese, warm crispy Prosciutto di Parma with our house balsamic.</i>	
Pompeii	10		
<i>Mixed greens with goat cheese, cranberries and walnuts with our house balsamic dressing.</i>			

Ask about our daily Chef's Specials.
Family style available upon request.

Wood Burning Brick Oven Pizza

Neapolitan – 15

Siciliano – 18

Gluten-free Cheese Pizzette – 13

Regular Toppings

Half Pie – add 3

Whole Pie – add 5

Anchovies • Bacon • Broccoli • Garlic • Ham
Extra Cheese • Green Peppers • Hot Peppers
Meatballs • Mushrooms • Olives • Onions
Pepperoni • Sausage • Spinach • Sliced Tomatoes

Gourmet Style Toppings

Half Pie – add 5

Whole Pie – add 8

Flame Roasted Peppers • Artichoke Hearts
Breaded Chicken • Grilled Chicken
Sun-dried Tomatoes • Eggplant

All pizzas are available as a pizzette.

Thin crust whole wheat personal or large pies available.

We only use 100% Wisconsin real whole milk mozzarella cheese.

Gourmet Pizza

Bianca Neve	24	San Marzano	22
<i>Fresh garlic, extra virgin olive oil, ricotta and mozzarella cheese.</i>		<i>Layered with fresh mozzarella, basil, EVOO and spotted with a flavorful San Marzano tomato sauce.</i>	
"Original" Smoked Mozzarella	22	Florentine	24
<i>A thin crust layered with fresh smoked mozzarella and our famous San Marzano sauce. Drizzled with EVOO.</i>		<i>A thin, square crispy crust topped with fresh mozzarella, fresh spinach and filetto di pomodoro. Garnished with shaved parmesan and roasted garlic.</i>	
La Nonna	22	Brooklyn Pizza	22
<i>Thin crust Sicilian with fresh mozzarella, EVOO, basil & our famous San Marzano filetto sauce.</i>		<i>A thin rectangular crust topped with cubes of mozzarella cheese, filetto di pomodoro sauce, Sicilian oregano, EVOO and Pecorino Romano.</i>	
Avocado di Parma	24	Cavolfiore Pizzette	24
<i>Thin crispy crust topped with mozzarella, arugula, Prosciutto di Parma, shaved parmesan & fresh sliced avocado drizzled with a homemade lemon vinaigrette.</i>		<i>Thin crispy crust topped with mozzarella, roasted garlic, seasoned cauliflower, and toasted Italian breadcrumbs drizzled with EVOO.</i>	

Lunch Menu (Only available from 11-3)

All pasta specialties & entrées are available in lunch portions

Specialty Hero, Panini or Wrap

Substitute Whole Wheat Wrap - 1 • Add: French Fries - 3 or Side Salad - 4

BBQ Chicken	9	Bensonhurst	9
<i>Chicken cutlet mixed with BBQ sauce, lettuce, tomato and ranch dressing.</i>		<i>Fresh mozzarella, roasted peppers, romaine lettuce, breaded eggplant and balsamic vinegar.</i>	
Buffalo Chicken	9	Anthony's Favorite	11
<i>Freshly breaded or grilled spicy buffalo chicken with lettuce, tomato and blue cheese.</i>		<i>Breaded or grilled chicken, melted smoked provolone cheese and broccoli rabe drizzled with EVOO.</i>	
Chicken Caesar	9	Grilled Chicken Breast	9
<i>Grilled chicken tossed with romaine lettuce and Caesar dressing.</i>		<i>Grilled chicken with lettuce and tomato drizzled with our homemade pesto.</i>	
California Chicken	9	Cheesesteak	8
<i>Tender breaded chicken topped with lettuce, tomato and mayonnaise.</i>		Cheesesteak with the Works	10
Italian	8	Chicken Parmigiana	8
<i>Ham, salami, provolone, lettuce, tomato and onions with oil and vinegar.</i>		Potatoes, Peppers & Eggs	8
Ranchero	9	Meatball Parmigiana	7
<i>Grilled chicken, smoked bacon, fresh tomato with ranch dressing.</i>		Eggplant Parmigiana	9
Tuscan Chicken	9	Colossal Shrimp Parmigiana	12
<i>Grilled chicken, fresh mozzarella & roasted peppers with house balsamic dressing.</i>		Veal Cutlet Parmigiana	11

Calzones & Rolls

All rolls are made with 100% Wisconsin mozzarella cheese

Cheese Calzone	7	Eggplant Parm Roll	8
<i>Stuffed with mozzarella & ricotta cheese</i>		Chicken Parm Roll	8
Cheese Calzone w/Ham or Pepperoni	8	Buffalo Chicken Roll	8
		Pepperoni Roll	6
		Sausage, Pepper & Onion Roll	7

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