TRATTORIA REGGIANO

Starters

BRUSCHETTA 9
House-made bread, tomatoes, evoo, basil

HOUSE-MADE MEATBALLS 15
Our family recipe

CAPRESE SALAD 15
Heirloom tomatoes, Burrata mozzarella, evoo, basil

EGGPLANT ROLLATINI 16
Ricotta, San Marzano pomodoro sauce, Reggiano

CALAMARI 15
Lightly breaded, mild or spicy marinara sauce

BROCCOLI RABE AND SAUSAGE 14
Sauteed in garlic & evoo

BAKED CLAMS 17
Garlic, white wine, fresh herbs & evoo

PROSCIUTTO & MELON 14
Di Parma, balsamic reduction

ANTIPASTO PLATTER 20
Serves 2+
Chef's selection of meats, cheeses, olives, and peppers

Soup and Salad

PASTA E FAGIOLI SOUP 12
Cannelini beans, house made broth, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 12
Lemon-evoo dressing & Reggiano

CAESAR SALAD 12
Garlic croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 12
House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL 12
Garlic croutons, cherry tomatoes, anchovies, Reggiano

ITALIAN KALE SALAD 18
Grilled chicken breast, hard boiled egg, pancetta, cannelini beans, Gorgonzola dressing, avocado

Add Grilled Chicken +6 | Grilled Salmon +16 to any salad

Pasta

Chef Gino Specialties

HOUSE-MADE RICOTTA GNOCCHI, VODKA SAUCE & CRISPY PROSCIUTTO 24

CAVATELLI, BROCCOLI RABE & SAUSAGE WITH RICOTTA SALATA 24

SPAGHETTI POMODORO 17
San Marzano pomodoro sauce, evoo
Add Meatballs +6

LOBSTER RAVIOLI 40
Our signature ravioli, pink sauce, sautéed lobster

PENNE A LA VODKA 20
A traditional favorite with prosciutto

BAKED ZITI 19
Our house specialty
Add Meatballs +6

LINGUINE & CLAMS 28
Fresh clams, white wine, garlic, evoo, red or white sauce

RIGATONI BOLOGNESE 24
San Marzano pomodoro sauce, Ricotta Salata

LASAGNA 22
Our family recipe

FETTUCCINE ALFREDO 22
Light cream sauce, grated Reggiano

SPAGHETTI CARBONARA 24
Pancetta, egg yolks, green peas, Reggiano

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +6 | Add Grilled Salmon +16

JOIN US FOR

Sunday Brunch!

Bottomless Bellinis, Mimosas & Bloody Marys!

Featuring:

Italian Eggs Benedict

Brioche French Toast

Brunch Burger

Avocado Toast

& More!

11:30 am - 2:30 pm

Seafood

SHRIMP SCAMPI 32
Jumbo shrimp, garlic seasoned stuffing, evoo, garlic, white wine, lemon, butter, served with linguine

SCOTTISH SALMON* 35
Lemon and fennel seed marinated grilled salmon, fresh herbs, seasonal vegetables

SWORDFISH SICILIANA* 40
Grilled swordfish, cherry tomatoes, capers, olives, garlic, seasonal vegetables

FILET OF SOLE* 37
Prepared in the style of Francese, Menuiere or Piccata served with seasonal vegetables

Entrees

CHICKEN PARMIGIANA 28
Classic style, served with spaghetti

CHICKEN FRANCESE 27
Chicken breast, lemon, white wine butter sauce, served with spaghetti

CHICKEN PICCATA 28
Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

GRILLED CHICKEN 28
Balsamic marinated chicken breast, seasonal vegetables

FILET MIGNON* 44
Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables

VEAL SCALOPPINI PICCATA 36
Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

VEAL CHOP PARMIGIANA 48
Breaded veal chop, San Marzano pomodoro sauce, mozzarella, served with spaghetti

EGGPLANT PARMIGIANA VG 23
Breaded eggplant, San Marzano pomodoro sauce, mozzarella, served with spaghetti

GARDEIN CHICK'N PARMIGIANA V 28
Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

Neapolitan Pizza

MARGHERITA 16
San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5

SALSICCIA-SAUSAGE 18
San Marzano tomatoes, mozzarella, garlic, evoo

SALAME PICCANTE-PEPPERONI 18
San Marzano tomatoes, mozzarella, kalamata olives, evoo

MARGHERITA CON PROSCIUTTO DI PARMA 22
Our classic Margherita, sliced prosciutto

CARAMELIZED PEAR AND PROSCIUTTO 24
Caramelized Bosc pears, Gorgonzola, arugula, sliced prosciutto, balsamic reduction

BROCCOLI RABE AND SAUSAGE 25
Mozzarella, cherry tomatoes, evoo

QUATTRO FORMAGGI 20
Mozzarella, ricotta, Gorgonzola, Reggiano, evoo

VEGAN MARGHERITA 18
San Marzano tomatoes, vegan mozzarella, basil, evoo

Gluten Free Pizza Crust Available for any specialty pizza. Add $5

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

TRATTORIA REGGIANO

Specialty Cocktails

Margaritas on The Rocks or Frozen Sauza Hornitos Blanca Tequila & your favorite fruit flavor $12

Mint Mojito Bacardi Rum, Ketel One Citroen Vodka, Peppermint Schnapps, lime & mint $12

Morning Spritzer Prosecco, Aperol, club soda, on the rocks $11

Bellini Prosecco, peach nectar $15

Negroni Campari, Gin, Vermouth $11

Italian Sangria Prosecco, Ketel One Oranje Vodka, fresh fruit $12

Red & Green Tanqueray Gin, fresh muddled strawberries, basil, hand pressed lime and lemon, on the rocks $12

Long Island Iced Tea Sauza Tequila, Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec, sour mix & cola $12

Your Way Bacardi Rum, fresh mint, simple syrup, muddled with your choice of strawberry, orange or blackberry $11

Our Own Mary Belvedere Vodka, V8, tomato juice, spices $12

Specialty Martinis

Cosmopolitan Svedka vodka, Triple Sec, fresh lime and cranberry juice $12

Espresso Svedka vodka, Kahlúa, white crème de cacao, espresso $13

Chocolate Espresso Svedka vodka, Kahlúa, Godiva chocolate liquor, espresso $13

Italian Svedka Vanilla vodka, Disaronno, Apple Pucker, fresh lime and cranberry juice $12

Berry Breeze Svedka Raspberry Vodka, with fresh muddled raspberries & blackberries, lemonade and 7Up $13

Pomegranate Bliss Bacardi Torched Cherry Rum, Coconut Rum, Pomegranate Liqueur, sweet & sour and 7Up $13

Chilly Willy Malibu Rum, Peach Schnapps, Midori Melon Liquor, orange juice and pineapple juice $12

The Weekender - Limoncello Ketel One Citroen Vodka, Limoncello, fresh lemon juice $13

Wild Berry Svedka Raspberry vodka, Blueberry Grappa, Blue Curacao, cranberry juice, muddled raspberry, sweet & sour $12

Vodka Martini Ketel One Vodka, Dry Vermouth & olives $12

White Wine & Champagne

Sparkling Wines

	Glass	Bottle
Brut "La Française" Reims – Taittinger	$22	$85
Brut "Yellow Label" Reims – Veuve Clicquot		$130
Prosecco LØVO Brut DOC Veneto – Luca Paretti	$13	$48
Moscato d'Asti DOCG "Cascinetta" Piemonte – Vietti	$13	$48

Italian Whites and Rosé

Chardonnay IGT di Toscana "Le Bruniche" – Nozzole		$46
Chardonnay IGT di Toscana "Lamelle" Tuscany – Il Borro	$16	$62
Gavi di Gavi DOCG "La Meirana" Piemonte – Broglia	$18	$65
Pinot Grigio IGT del Veneto – Caposaldo	$12	$45
Pinot Grigio DOC Trentino Alto Adige – Santa Margherita	$16	$60
"M" Rosé AOP Côtes de Provence France – Minuty	$13	$50
Sauvignon Blanc "Ronco del Cerò" Friuli – Venica	$13	$50
Terlaner Riserva DOC "Nova Domus" Alto Adige – Terlano		$125

New World Whites and Rosé

Chardonnay North Coast California – Sebastiani	$12	$40
Chardonnay "Reserve" Carneros Napa Valley – Ferrari • Carano	$20	$76
White Zinfandel California – Cutler Creek	$12	$40

Red Wines

Italian Red Wines

	Glass	Bottle
Amarone Della Valpolicella Classico DOC Veneto – Bertani		$275
Barbera d'Asti DOC "Le Orme" Piemonte – Michele Chiarlo		$45
Barolo DOCG "Lecinquevigne" Piemonte – Damilano		$100
Brunello di Montalcino DOCG Tuscany – Ciacci Piccolomini d'Aragona		$125
Brunello di Montalcino Riserva DOCG "Il Poggione" Tuscany – Vigna Paganelli		$195
Chianti Classico DOCG "Bramosia" Tuscany – Donna Laura	$13	$48
Chianti Classico DOCG "Riserva Ducale" Tuscany – Ruffino	$16	$60
Merlot IGT "Terre Siciliane" Sicily – Cusumano	$13	$48
Nero d'Avola IGT Sicily – Cantine Colosi	$12	$45
Ornellaia Bolgheri DOC Superiore Tuscany – Tenuta Ornellaia Frescobaldi		$375
Primitivo di Manduria DOC Puglia – Feudi di San Gregorio	$12	$45
Sassicaia IGT "Bolgheri Sassicaia" Tuscany – Tenuta San Guido		$395
Sangiovese di Toscana "Polissena" Tuscany – Il Borro	$22	$80
Super Tuscan IGT Ca' Marcanda "Promis" Tuscany – Gaja		$110
Tenor Red IGT Cabernet Sauvignon • Sangiovese • Merlot Tuscany – Bocelli	$16	$62
Tignanello IGT "Super Tuscan Blend" Tuscany – Antinori		$195

New World Reds

Bordeaux Blend "Les Pavots" Knight Valley – Peter Michael		$325
Cabernet Sauvignon "Cuttings" Napa Valley – The Prisoner Wine Co.		$95
Cabernet Sauvignon Alexander Valley – Ferrari • Carano	$18	$75
Cabernet Sauvignon Alexander Valley – Foley Sonoma	$18	$75
Cabernet Sauvignon Sonoma County – Sebastiani	$12	$46
Merlot Napa Valley – Duckhorn Vineyards		$95
Merlot California – Guenoc	$12	$44
Opus One Napa Valley – Rothschild-Mondavi		$495
Opus One "Overture" Napa Valley – Rothschild-Mondavi		$195
Pinot Noir Reserve "Two Sisters" Santa Rita Hills – Lindsay's Vineyard	$15	$55
Pinot Noir "Monterey, Sonoma, Santa Barbara Counties" – Meiomi	$16	$58
Pinot Noir Monterey – Carmel Road	$12	$46
Proprietary Red "Cielo Rubio" Limited Production Santa Barbara County – Marianello		$95
Winemaker's Cuvée Alexander Valley – Lancaster Estate		$95
Zinfandel "Cortina" Dry Creek Valley – Seghesio Family Vineyards		$85