

# Trattoria Totaro

Est. 1992

## Appetizers

<u>Calamari</u> ~ Crispy Fried, Marinara Sauce	12
<u>Garlic Shrimp Cocktail</u> ~ Jumbo Shrimp Sautéed In Olive Oil, Garlic And Butter With Fresh Basil, Served Warm With Cocktail Sauce	13
<u>Sherry Infused Mussels</u> ~ Olive Oil, Shallots, Sherry Fennel Sauce	11
<u>Garlic Clams</u> ~ Sautéed With Garlic, Olive Oil, Butter and White Wine	11
<u>Grilled Pancetta Wrapped Shrimp</u> ~ Balsamic Drizzle	14
<u>Fra Diablo Calamari</u> ~ Sautéed Fresh Cut Calamari, Spicy Marinara, Homemade Pasta	13
<u>Lobster Ravioli</u> ~ In A Peppercorn Parmesan Cream Sauce	15

## Salads

<u>Caesar</u> - Romaine, Fresh Ground Pepper, Garlic Croutons, Traditional Caesar Dressing	10
<u>Grilled Pear Salad</u> ~ Spinach, Gorgonzola, Walnuts, Grilled Pear, Red Wine Vinaigrette	10
<u>Arugula Salad</u> ~ Burrata, Cherry Tomato, Balsamic Vinaigrette	12
<u>Nuts &amp; Berries Salad</u> ~ Spring Mix, Walnuts, Blue Cheese, Dried Berries, Purple Onion, Tomato, Berry Balsamic Vinaigrette	10

## Entrees

### Seafood

<u>Capellini Alexandra</u> ~ Homemade Pasta, Jumbo Shrimp, Lump Crab, Roasted Red Peppers And Caramelized Onions In A White Wine Pesto Sauce	29
<u>Pasta Cardinale</u> – Jumbo Shrimp Sautéed In Garlic And Olive Oil With Roasted Red Peppers In A White Wine Cream Sauce With A Dash Of Marinara Sauce, Tossed With Homemade Pasta	29
<u>Shrimp Della Campagna</u> ~ Jumbo Shrimp Sautéed In Olive Oil And Garlic, White Wine, Tomatoes And Porcini Mushrooms, Tossed With Homemade Pasta	29
<u>Shrimp fra Diablo</u> – Sautéed Shrimp In A Spicy Marinara Sauce Tossed With Homemade Pasta	29
<u>Shrimp &amp; Crab Scampi</u> – Jumbo Shrimp Over Homemade Pasta In A Lump Crab Scampi Sauce	29
<u>Striped Bass</u> ~ Organically Raised In Open Waters, Served Over Homemade Pasta Tossed In A Lump Crab Scampi Sauce, With Grilled Asparagus	31
<u>Grilled Salmon</u> - With Sautéed White Beans, Tomato, Spinach, Homemade Pasta	30

<b><u>Baramundi Desperado</u></b> —Homemade Pasta Tossed With Kalamata Olives, Capers, Anchovy, Spicy Marinara, Topped With Grilled Baramundi	29
<b><u>Pescatore</u></b> ~ Mussels, Clams, Shrimp, Calamari, Lump Crab, Red or White, Over Homemade Pasta	31

### **Pasta**

<b><u>Rigatoni Agli Olio</u></b> ~ Sweet Italian Sausage, Broccoli Rabé, Roasted Peppers, Roasted Garlic Sauce Topped With Shaved Reggiano Cheese	25
<b><u>Alfredo</u></b> -- Traditional Creamy And Cheesy Tossed With Homemade Pasta Add Chicken 28    Add Shrimp 30	23
<b><u>Ravioli Milano</u></b> ~ Chicken Tenders, Mushrooms, White Wine Demi Cream Sauce, Mushroom Filled Sachetti	26
<b><u>Monseze</u></b> ~ Sautéed Sweet Italian Sausage And Grilled Eggplant, Marinara Sauce, Homemade Pasta	25
<b><u>La Spezia</u></b> ~ Sautéed Artichoke Hearts, Sun Dried Tomatoes, Marinara, Homemade Pasta.	25
<b><u>Buffalino Mozzarella Ravioli Victoria</u></b> ~ Sautéed Prosciutto di Parma, Sundried Tomatoes, Spinach And Peas, Aurora Sauce, Tossed With Fresh Buffalino Mozzarella Cheese Ravioli	26
<b><u>Bolognese</u></b> ~ Sautéed Ground Beef, Mushrooms, Creamy Marinara, Tossed With Homemade Pasta	24
<b><u>Desperado</u></b> ~ Olive Oil, Garlic, Kalamata Olives, Capers, Anchovy, Spicy Marinara, Homemade Pasta	23
<b><u>Grilled Vegetable Lasagna</u></b> GLUTEN FREE ~ Grilled Assortment Of Vegetables Layered With Sweet Potato Risotto And Roasted Marinara, Topped With Mozzarella, Romano And Parmesan Cheeses - Topped With Lump Crab Or Grilled Shrimp	26 32

### **Chicken & Veal**

<b><u>Veal Vivian</u></b> ~ Lump Crab, Baby Spinach And Mozzarella Cheese In A White Wine Cream Sauce, Home Made Pasta. With Grilled Asparagus Spears	32
<b><u>Veal Abruzzi</u></b> ~ Breaded Veal Cutlet Topped With Grilled Eggplant, Prosciutto di Parma And Fresh Buffalino Mozzarella Cheese In A Classic Blush Sauce Over Homemade Pasta	30
<b><u>Veal Val d' Asta</u></b> – Sautéed Spinach , Prosciutto di Parma And Mozzarella Cheese In A Mushroom Marsala Wine Sauce With Homemade Pasta	29

<b><u>Veal Chop Parmagiana</u></b> ~ 14 oz Milk Fed Veal Chop Lightly Breaded, Topped With Peppers, Mushrooms And Onions, Marinara Sauce And Mozzarella Cheese. Served Over Homemade Pasta Marinara	37
<b><u>Beef Tenderloin*</u></b> ~ Grilled Filet Mignon Topped With Gorgonzola And Caramelized Onions,	

Served Over A Layered Potato Cake, With A Side Of Grilled Asparagus	34
<u>Veal Chop*</u> ~ 16oz Grilled Milk- Fed Veal chop Served Over A Layered Potato Cake With A Wild Mushroom Peppercorn Demi Sauce And Grilled Asparagus	40
<u>Surf And Turf*</u> ~ 3oz Petite Filet Topped With Gorgonzola Cheese And Caramelized Onions, Paired With Jumbo Shrimp Tossed In A Lump Crab Scampi Sauce With Homemade Pasta. With Grilled Asparagus	35

Gorgonzola Chicken ~ Toasted Pine Nuts, Grilled Pear, Gorgonzola Cream Sauce Over Herb Risotto With Grilled Asparagus 28

Osso Bucco ~ Braised Veal Shank In It's Natural Sauce Over Herb Risotto With Broccoli Rabe 32

Traditional Chicken Or Veal Parmagiana – Lightly Breaded, Smothered In Marinara Sauce, Topped With Mozzarella And Parmesan Cheese, With Homemade Pasta  
Chicken 26 Veal 29

Marsala Chicken or Veal– Mushroom Marsala Wine Sauce With Homemade Pasta  
Chicken 26 Veal 29

Saltimbocca Chicken Or Veal – Topped With Prosciutto di Parma And Mozzarella Cheese In A White Wine Demi Sauce, Over Homemade Pasta, Grilled Asparagus  
Chicken 26 Veal 29

Pavarotti Chicken Or Veal – Mozzarella Cheese, Prosciutto di Parma, Capers, Roasted Red Peppers, White Wine Cream Sauce, With Homemade Pasta  
Chicken 26 Veal 29

Entrée Split fee \$6 Bottles of our homemade garlic olive oil \$14 Bring it back to refill \$7

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*