

Trattoria Carry-Out Menu

(734) 667-1199

Available: Monday – Saturday 4:30-8:30

Sunday 12:00-4:00

Salads & Appetizers

Insalata Mista \$7

Mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

Rucola e Parmigiano \$8

Baby arugula, shaved Parmigiano, lemon, extra virgin olive oil

Calamari Peperonati \$14

Lightly floured and fried, tossed with sweet, sour and spicy peppers served with lemon and marinara sauce

Caprese \$13

D.O.P bufala mozzarella, fresh seasonal tomatoes, basil, pesto, extra virgin olive oil

Pasta

Tagliatelle alla Bolognese \$19

House-made tagliatelle with traditional meat sauce

Penne Vodka \$19

Imported penne pasta, pancetta, onion, vodka, tomato, red pepper flake, cream and scallions

Tagliolini al Ragu di Agnello \$26

House-made tagliolini with lamb ragu

Spaghetti Marinara \$14

Imported spaghetti, marinara sauce, fresh basil

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Pizza

Margherita \$13

Tomato sauce, fresh mozzarella, basil

Pepperoni \$15

Tomato sauce, fresh mozzarella, pepperoni

Salsiccia Peperonata \$15

Tomato sauce, fresh mozzarella, house ground sausage, vadalia onions, roasted bell peppers, sicilian oregano

Entrees

Pollo Alla Sorrentina \$21

Sautéed chicken scaloppini, fresh lemon, white wine, mixed mushrooms, artichoke, capers, butter sauce with baked polenta and rapini

Salmone Alla Siciliana \$26

Salmon filet topped with seasoned breadcrumbs, grape tomato, basil, pesto oil, served with roasted redskin potatoes with onions, sautéed spinach

Veal Con Funghi \$28

Sautéed veal scallopini, mixed mushroom marsala sauce, baked polenta, rapini

Saltimbocca ala Romana \$36

Medallions of veal tenderloin, fontina valle d'aosta prosciutto di parma, sage demi glace, roasted redskin potatoes, with onion and garlic, green beans almadine.