

ANTIPASTI

INSALATA CAPRESE

FRESH MOZZARELLA WITH VINE RIPE TOMATOES AND BASIL
9.00

ZUCCHINI FRITTI

CRISPY FRIED ZUCCHINI
8.00

CALAMARETTI FRITTI O ALLA GRIGLIA

TENDER SQUID SERVED EITHER FRIED OR GRILLED WITH A RED PEPPER AND THYME VINAIGRETTE
9.50

CARPACCIO DI TONNO

THIN SLICES OF AHI TUNA WITH SHAVED FENNEL, ARUGOLA, AND ORANGE SLICES
11.00

CREPELLE AI FUNGHI

CREPES FILLED WITH SAUTEED WILD MUSHROOMS SERVED WITH A TARRAGON BÉCHAMEL SAUCE
9.00

CARPACCIO DI MANZO

THIN SLICES OF RARE ROAST BEEF SERVED WITH ARUGOLA, AND SHAVED PARMIGIANO
AND FINISHED WITH BLACK TRUFFLE OIL
12.00

PANNINO DI MELANZANE E CAPRINO

GRILLED EGGPLANT SANDWICH FILLED WITH WARM GOAT CHEESE
FINISHED WITH AGED BALSAMIC VINEGAR
10.00

INSALATE

TRICOLORE

ARUGOLA, RADICCHIO, AND BELGIAN ENDIVE WITH OUR BALSAMIC VINAIGRETTE
7.00

MISTA DELLA CASA

MESCULIN GREENS WITH OUR BALSAMIC VINAIGRETTE
7.00

INSALATA CESARE

CLASSIC CAESAR SALAD WITH OUR HOMEMADE DRESSING
7.00

FRISSE

CURLEY ENDIVE WITH SHALLOTS, CRISPY PANCETTA AND WARM CHAMPAGNE VINAIGRETTE
8.00

WITH SHAVED PARMIGIANO OR GORGONZOLA ADD 1.50 ~ WITH GOAT CHEESE ADD 2.00

PASTA FRESCA E PASTA SECCA

MARIA MAKES ALL OUR HOMEMADE PASTAS WITH 100% UNPROCESSED DURAM WHEAT FLOUR

CAVATELLI CON RUCHETTA E FUNGHI

HANDMADE PASTA WITH ARUGOLA, WILD MUSHROOMS
AND FRESH TOMATO
17.50

GNOCCHI AL RAGU DI VITELLO

HANDMADE POTATO GNOCCHI IN A TRADITIONAL
SLOW BRAISED VEAL RAGOUT
16.50

RAVIOLI DEL GIORNO

MARIA'S FEATURED HOMEMADE RAVIOLI OF THE DAY
MARKET PRICE

FETTUCCHINE ORTOLANO

HOMEMADE PASTA WITH FRESH SEASONAL VEGETABLES
SERVED IN A LIGHT TOMATO SAUCE
15.00

LINGUINE SAN GIOVANNI

LINGUINE TOSSED WITH SUN-DRIED TOMATOES, SHRIMP, ANCHOVIES,
BLACK OLIVES, CAPERS, GARLIC AND OIL
17.00

RIGATONI ALLA VODKA

RIGATONI BACON, ONIONS, FRESH TOMATO, CREAM, AND A SPLASH OF VODKA
15.00

PAGLIA E FIENO CON PORCINI

GREEN AND WHITE LINGUINE TOSSED WITH PORCINI MUSHROOMS
IN BRANDY CREAM SAUCE
16.50

CAPELLINI CON VONGOLE

ANGEL HAIR WITH NEW ZEALAND COCKLE CLAMS, FRESH HERBS,
WHITE WINE, AND GARLIC
17.00

LINGUINE CON TONNO

LINGUINE WITH TUNA AND CAPERS IN A LIGHT TOMATO SAUCE
15.50

18% GRATUITY WILL BE AUTOMATICALLY INCLUDED FOR PARTIES OF 6 OR MORE

PLEASE VISIT OUR WEBSITE @ WWW.COLUMBUSPARKTRATTORIA.COM

COLUMBUS PARK TRATTORIA IS PART OF THE MARCHETTI & TARANTINO FAMILY OF RESTAURANTS.

PLEASE TRY OUR OTHER LOCATIONS BY VISITING OUR WEBSITE

SECONDI DI CARNE E PESCE

COTOLETTA DI POLLO ALLA CAPRICCIOSA

BREADED CHICKEN CUTLET TOPPED WITH AN ARUGOLA AND GRAPE TOMATO SALAD WITH FRESH MOZZARELLA
18.00

POLLO SCARPARIELLO

BONELESS CHICKEN BREAST SAUTEED WITH HOT CHERRY PEPPERS AND BALSAMIC VINEGAR
16.50

POLLO MARGHERTIA

BONELESS CHICKEN BREAST TOPPED WITH PROSCIUTTO, TOMATOES AND MOZZARELLA IN A BRANDY CREAM SAUCE
16.50

POLLO ALLA MARSALA

BONELESS CHICKEN BREAST SAUTEED WITH SHITAKE MUSHROOMS IN A MARSALA WINE SAUCE
16.50

SCALOPPINE DI VITELLO SORENTINO

TENDER VEAL TOPPED WITH EGGPLANT, PROSCIUTTO, AND MOZZARELLA IN A DELICATE WHITE WINE SAUCE
19.00

SCOTTADITO AL ROSMARINO

RIB LAMB CHOPS PAN ROASTED WITH ROSEMARY, GARLIC, AND EXTRA-VIRGIN OLIVE OIL
30.00

TROTA ALLE ERBE

BONELESS RAINBOW TROUT SAUTEED WITH LEMON AND FRESH HERBS
18.50

SALMONE AL AQUA PAZZA

FILET OF SALMON SIMMERED WITH FRESH TOMATO, RED ONION, BLACK OLIVES AND WHITE WINE
18.50

BRANZINO ALLA LIVORNESE

LOCAL BASS SAUTEED WITH ONIONS, CAPERS, BLACK OLIVES & FRESH TOMATO
18.50

SALMONE ALLA GRIGLIA

FILET OF SALMON GRILLED TO PERFECTION
18.50

CONTORNI

(SIDE DISHES)

SPINACI SALTATI

SAUTEED SPINACH WITH RAISINS AND PINE NUTS
6.50

FAGIOLI SALTATI

CANNELINI BEANS SAUTEED WITH PANCETTA AND ONIONS
6.50

BROCCOLI RAPE

BROCCOLI-RAPE SAUTEED WITH GARLIC AND OIL
6.50

FUNGHI TRIFOLATI

WILD MUSHROOMS SAUTEED WITH GARLIC AND FRESH HERBS
6.50