

## *Antipasti*

### **ZUCCHINI FRITTI**

Crispy fried zucchini served with a light tomato dipping sauce

**9.50**

### **CALAMARETTI FRITTI O ALLA GRIGLIA**

Tender squid served fried, or grilled with a red pepper and thyme vinaigrette

**12.50**

### **PANNINO DI MELANZANE E CAPRINO**

Grilled eggplant sandwich filled with warm goat cheese finished with aged balsamic vinegar

**13.00**

### **CARPACCIO DI TONNO**

Thin slices of raw ahi tuna with shaved fennel, arugola, and orange slices

**14.50**

### **VITELLO TONNATO**

Thin slices of veal topped with a caper and tuna mayo

**16.00**

### **BUFALA E PARMA**

Fresh buffalo mozzarella served with thin slices of Parma ham and roasted peppers

**16.00**

### **CARPACCIO DI MANZO**

Thin slices of rare roast beef served with arugola, Crimini mushrooms, and shaved parmigiano

**16.00**

### **CRESPELLE ALLA PIRATA**

Crepes filled with sautéed lobster served over a velvety cream sauce with a hint of brandy

**17.50**

## *Insalate*

### **MISTA DELLA CASA**

Mesculin greens with our balsamic vinaigrette

**8.50**

### **TRICOLORE**

Arugola, radicchio, and Belgian endive with our balsamic vinaigrette

**9.00**

### **FRISSE**

Curley endive with shallots, crispy pancetta and warm champagne vinaigrette

**10.00**

*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 durum wheat flour*

## **RIGATONI ALLA VODKA**

Rigatoni with bacon, onions, cream with a touch of tomato and a splash of vodka

**18.50**

## **MALTAGLIATI CON FAVE**

Wide cut fresh pasta tossed with fresh fava beans, sweet peas, sausage, and cherry tomatoes

**22.00**

## **LINGUINE SAN GIOVANNI**

Linguine tossed with sun dried tomatoes, shrimp, anchovies, black olives, capers, garlic and oil

**23.00**

## **CAPELLINI CON VONGOLE**

Angel hair with New Zealand cockle clams, fresh herbs, white wine, and garlic

**24.00**

## **CAVATELLI MARE E TERRA**

Handmade pasta with mixed seafood and cannellini beans with a splash of white wine

**25.50**

## **GNOCCHI CON ARAGOSTA E ZUCCHINE**

Handmade potato gnocchi tossed with lobster meat, cherry tomatoes, and julienne zucchini

**25.50**

## **FETTUCCINE AL TARTUFO CON CARCIOFI**

Homemade pasta tossed with artichoke hearts, speck, cherry tomatoes, and sliced Summer Black truffles from Umbria

**30.00**

## **RAVIOLI DEL GIORNO**

Maria's featured homemade ravioli of the day

**MARKET PRICE**

# *Contorni*

*(Side dishes)*

## **SPINACI SALTATI**

Sautéed spinach with raisins and pine nuts

**8.50**

## **FAGIOLI ALLA MIKE**

Cannellini beans sautéed with pancetta and onions

**9.00**

## **CIME DI RAPE**

Broccoli-rape sautéed with garlic and oil

**9.00**

## **FUNGHI TRIFOLATI**

Wild mushrooms sautéed with garlic and fresh herbs

**9.00**

# *Secondi di Carne e Pesce*

## **POLLO SCARPARELLO**

Boneless chicken breast sautéed with hot cherry peppers, rosemary and balsamic vinegar  
**21.00**

## **SALMONE ALL'ACQUA PAZZA**

Salmon baked with plum tomatoes, black olives, onions, and a splash of white wine  
**24.00**

## **TROTTA CON CAPERI E LIMONE**

Boneless rainbow trout sautéed with caper berries, lemon and white wine  
**24.00**

## **POLLO FARCITO**

Whole chicken breast stuffed with spinach, goat cheese, and roasted peppers  
**25.00**

## **VITELLO SORRENTINO**

Tender veal topped with eggplant, prosciutto, and mozzarella in a delicate white wine sauce  
**25.00**

## **COTOLETTA DI VITELLO ALLA CAPRICCIOSA**

Breaded veal cutlet topped with an arugola and grape tomato salad with fresh mozzarella  
**27.00**

## **IPPOGLOSSO CON SPECK E ASPARAGI**

Filet of halibut wrapped with smoked ham, sautéed with white wine, cherry tomatoes, asparagus  
**29.00**

## **BRANZINO ALLE ERBE**

Chilean seabass sautéed with white wine, lemon, and fresh herbs  
**31.00**

## **BISTECCA ALLA GRIGLIA**

Boneless rib-eye steak grilled to perfection  
**34.00**

## **LOMBATA DI VITELLO**

Pan roasted loin veal chop with rosemary, garlic, and hot cherry peppers  
**35.00**

## **OSSOBUCO CON RISOTTO MILANESE**

Slow braised veal shank with root vegetables and red wine, served with saffron risotto  
**35.00**

## **SCOTTADITO AL ROSMARINO**

Rib lamb chops pan roasted with rosemary, garlic, and extra-virgin olive oil  
**35.00**

*18% Gratuity will be automatically included for parties of 6 or more*

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