

Antipasti

ZUCCHINI FRITTI
Crispy fried zucchini
9.00

PROSCIUTTO E FRUTTA
Thin slices of Parma ham with fresh seasonal fruit
9.50

CALAMARETTI FRITTI O ALLA GRIGLIA
Tender squid served either fried or grilled with a red pepper and thyme vinaigrette
10.00

INSALATA CAPRESE
Fresh mozzarella with vine ripe tomatoes and basil
11.00

PANNINO DI MELANZANE E CAPRINO
Grilled eggplant sandwich filled with warm goat cheese finished with aged Balsamic vinegar
12.00

CARPACCIO DI TONNO
Thin slices of Ahi tuna with shaved fennel, arugola, and orange slices
13.50

CARPACCIO DI MANZO
Thin slices of rare roast beef served with arugola, Crimini mushrooms, shaved parmigiano, and finished with Black Truffle Oil
15.00

VITELLO TONNATO
Thin slices of veal topped with a caper and tuna mayo
15.00

CRESPELLE ALLA PIRATA
Crepes filled with sautéed lobster served over a velvety cream sauce with a hint of brandy
15.50

Insalate

INSALATA CESARE
Classic Caesar salad with our homemade dressing
8.00

MISTA DELLA CASA
Mesculin greens with our balsamic vinaigrette
8.00

TRICOLORE
Arugola, radicchio, and Belgian endive with our balsamic vinaigrette
8.50

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

FETTUCCINE ORTOLANO

Homemade pasta with fresh seasonal vegetables served in a light tomato sauce

17.00

LINGUINE CON TONNO

Linguine with tuna and capers in a light tomato sauce

17.00

PENNETTE AI CARCIOFI E RICOTTA

Penne tossed with artichokes, pancetta, and extra-virgin olive oil finished with grated dry ricotta

17.00

RIGATONI ALLA VODKA

Rigatoni bacon, onions, fresh tomato, cream, and a splash of vodka

17.00

RAVIOLI DEL GIORNO

Maria's featured homemade ravioli of the day

MARKET PRICE

CAVATELLI CON RUCHETTA E FUNGHI

Handmade pasta with arugola, wild mushrooms, and fresh tomato

19.50

GNOCCHI AL RAGU DI VITELLO

Handmade potato gnocchi in a traditional slow braised veal ragout

19.50

LINGUINE SAN GIOVANNI

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

20.00

CAPELLINI CON VONGOLE

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

20.00

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

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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

POLLO SCARPARIELLO

Boneless chicken breast sautéed with hot cherry peppers, rosemary and balsamic vinegar
18.50

COTOLETTA DI POLLO ALLA CAPRICCIOSA

Breaded chicken cutlet topped with an arugola and grape tomato salad with fresh mozzarella
20.00

INVOLTINO DI POLLO AL VINO BIANCO

Breast of chicken stuffed with prosciutto and mozzarella sautéed with white wine and mushrooms
20.00

PAILLARD DI MAIALE

Grilled Pork Scaloppini with Extra Virgin olive oil and lemon
22.00

SCALOPPINE DI VITELLO AL MODO NOSTRO

Tender pieces of veal sautéed with wild mushrooms, artichoke hearts, and cherry tomatoes
24.00

SCALOPPINE DI VITELLO SORRENTINO

Tender veal topped with eggplant, prosciutto, and mozzarella in a delicate white wine sauce
24.00

SCOTTADITO AL ROSMARINO

Tender rib lamb chops pan roasted with rosemary, garlic, and extra-virgin olive oil
35.00

SALMONE ALLA GRIGLIA

Filet of salmon grilled to perfection
19.00

SALMONE BELLA VISTA

Filet of salmon sautéed with fresh tomato, white wine, and basil
22.00

TROTA ALLE ERBE

Boneless rainbow trout sautéed with lemon and fresh herbs
22.50

BRANZINO CON CARCIOFI

Local bass sautéed with white wine, artichoke hearts, and cherry tomatoes
24.50

Contorni *(Side dishes)*

SPINACI SALTATI

Sautéed spinach with raisins and pine nuts
8.00

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