**Trattoria Totaro**

**Est. 1992**

***Appetizers***

**Calamari ~ Crispy Fried, Marinara Sauce 18**

**Garlic Shrimp Cocktail ~ Jumbo Shrimp Sautéed In Olive Oil, Garlic And Butter With Fresh**

**Basil, Served Warm 16**

**Sherry Infused Mussels ~ Olive Oil, Shallots, Sherry Fennel Sauce 16**

**Mussels Fra Diablo ~ Spicy Marinara Sauce, Garlic, Shallots 16**

**Garlic Clams ~ Sautéed With Garlic, Olive Oil, Butter and White Wine 16**

**Grilled Pancetta Wrapped Shrimp ~ Balsamic Drizzle 16**

**Fra Diablo Calamari ~ Sautéed Fresh Cut Calamari, Spicy Marinara, Homemade Pasta 15**

**Lobster Ravioli ~ In A Peppercorn Parmesan Cream Sauce 16**

**Bruschetta ~ Roma tomatoes, Aged Balsamic, Basil, Garlic Crostini 16**

**Donna’s Meatballs – Simmered in marinara sauce, topped with romano cheese 14**

***Salads***

**Caesar- Romaine, Fresh Ground Pepper, Garlic Croutons, Traditional Caesar Dressing 11**

**Grilled Pear Salad ~ Spinach, Gorgonzola, Walnuts, Grilled Pear, Red Wine Vinaigrette 12**

**Arugula Salad ~ Burrata, Cherry Tomato, Balsamic Vinaigrette 16**

**Nuts & Berries Salad ~ Spring Mix, Walnuts, Blue Cheese, Dried Berries, Purple Onion,**

**Tomato, Berry Balsamic Vinaigrette 11**

**Fig and Prosciutto Salad – Prosciutto di Parma aged 18 months, Figs, Gorgonzola, Arugula, Balsamico 17**

***Entrees***

***Seafood***

**Capellini Alexandra ~ Homemade Pasta, Jumbo Shrimp, Lump Crab, Roasted Red Peppers and**

**Caramelized Onions in A White Wine Pesto Sauce 32**

**Pasta Cardinale – 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 31**

**Shrimp Della Campagnia ~ Jumbo Shrimp Sautéed in Olive Oil, Garlic, White Wine, with Tomatoes**

**And Porcini Mushrooms, Tossed With Homemade Pasta 31**

**Shrimp fra Diablo – Sauteed Shrimp In A Spicy Marinara Sauce Tossed With Homemade Pasta 31**

**Shrimp & Crab Scampi – Jumbo Shrimp Over Homemade Pasta In A Lump Crab Scampi Sauce 33**

**Grilled Salmon - With Sautéed White Beans, Tomato, Spinach, Homemade Pasta 30**

**Pescatore ~ Mussels, Clams, Shrimp, Calamari, Lump Crab, Red or White, Over Homemade Pasta 36**

**Australian Striped Bass – Sautéed and served over homemade pasta in a lump crab scampi sauce 36**

***Pasta***

**Rigatoni Agli Olio ~ Sweet Italian Sausage, Broccoli Rabé, Roasted Peppers, Roasted Garlic Sauce**

**Topped With Shaved Reggianato Cheese 27**

**Alfredo -- Traditional Creamy And Cheesy Tossed With Homemade Pasta 24**

**Add Chicken 28 Add Shrimp 30**

**Tortellini Milano ~ Sauteed Chicken Tenders, Mushrooms, White Wine Demi Cream Sauce 27**

**Monseze ~ Sautéed Sweet Italian Sausage And Grilled Eggplant, Marinara Sauce, Homemade Pasta 27**

**La Spezia ~ Sautéed Artichoke Hearts, Sun Dried Tomatoes, Marinara, Homemade Pasta. 25**

**Bolognese ~ Sautéed Ground Beef, Mushrooms, Creamy Marinara, Tossed With Homemade Pasta 26**

**Desperado ~ Olive Oil, Garlic, Kalamata Olives, Capers, Anchovy, Spicy Marinara, Homemade Pasta 24**

**Grilled Vegetable Lasagna GLUTEN FREE ~ Grilled Assortment Of Vegetables Layered With Sweet**

**Potato Risotto And Roasted Marinara, Topped With Mozzarella, Romano And Parmesan Cheeses 28 - Topped With Lump Crab Or Grilled Shrimp 35**

***Chicken & Veal***

**Veal Vivian ~ Lump Crab, Baby Spinach And Mozzarella Cheese In A White Wine Cream Sauce,**

**Home Made Pasta. With Grilled Asparagus Spears 34**

**Veal Abruzzi ~ Breaded Veal Cutlet Topped With Grilled Eggplant, Prosciutto di Parma And Fresh**

**Buffalino Mozzarella Cheese In A Classic Blush Sauce Over Homemade Pasta 31**

**Veal Val d’ Asta – Sautéed Spinach , Prosciutto di Parma And Mozzarella Cheese In A**

**Mushroom Marsala Wine Sauce With Homemade Pasta 31**

**Veal Chop Parmigiana ~ 14 oz Milk Fed Veal Chop Lightly Breaded, Topped With Peppers, Mushrooms And Onions, Marinara Sauce An d Mozzarella Cheese. Served Over Homemade Pasta Marinara 40**

**Veal Chop\*~ 16oz Grilled Milk- Fed Veal chop Served Over A Layered Potato Cake With A Wild Mushroom Peppercorn Demi Sauce And Grilled Asparagus 40**

**Surf And Turf\* ~ 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 38**

**Gorgonzola Chicken ~ Toasted Pine Nuts, Grilled Pear, Gorgonzola Cream Sauce Over Herb Risotto**

**With Grilled Asparagus 29**

**Traditional Chicken Or Veal Parmigiana – Lightly Breaded, Smothered In Marinara Sauce,**

**Topped With Mozzarella And Parmesan Cheese, With Homemade Pasta**

**Chicken 29 Veal 32**

**Marsala Chicken or Veal– Mushroom Marsala Wine Sauce With Homemade Pasta**

**Chicken 26 Veal 32**

**Saltimbocca Chicken Or Veal – Topped With Prosciutto di Parma And Mozzarella Cheese**

**In A White Wine Demi Sauce, Over Homemade Pasta, Grilled Asparagus   
 Chicken 29 Veal 32**

**Pavarotti Chicken Or Veal – Mozzarella Cheese, Prosciutto di Parma, Capers, Roasted Red Peppers,**

**White Wine Cream Sauce, With Homemade Pasta Chicken 29 Veal 33**

**Entrée Split fee $6 Bottles of our homemade garlic olive oil $22 Bring it back to refill $10**

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

***Vince and Donna opened these doors in 1992 based on a simple concept: outstanding traditional Italian food served in a warm, genuine, neighborhood atmosphere.***

***Every day we look forward to continuing to provide our community with quality food & sincere hospitality.***

***Thank you for joining us for dinner!***

***-The Totaro’s***

***Out of respect for other diners, please refrain from using your cellphones while in the dining room.***

***Thank you***