

# TARTUFO

Trattoria & Wine

## LUNCH MENU

### ZUPPE E INSALATE

#### **Minestrone Soup Abruzzese**

*Fresh seasonal vegetables, beans and barley simmered in vegetable stock. \$8*

#### **Straciatella di Roma**

*Spinach, eggs, chicken broth, tortellini. \$6*

#### **Mesclun Salad**

*Mixed greens, tomatoes, red onions, cucumbers, aged balsamic vinaigrette. \$8*

*With chicken \$12. With shrimp \$14. With crab cakes \$14*

#### **Caesar Salad**

*Romaine lettuce, parmigiano, homemade crostini, caesar dressing. \$8*

*With chicken \$12. With shrimp \$14. With crab cakes \$14*

#### **Arugula Salad**

*Arugula, roasted peppers, imported goat cheese, lemon dressing. \$10*

#### **Portobella Salad**

*Grilled portobella mushroom, baby arugula, roasted peppers, shaved parmigiano, balsamic vinaigrette. \$15*

### ANTIPASTI

#### **Bruschetta al Pomodoro**

*Toasted bread, diced tomatoes, basil, goat cheese, red onions, evoo. \$7*

#### **Grilled Calamari dove lo Pescano**

*Salad greens, cannellini beans, balsamic vinaigrette. \$12*

#### **Shrimp Catalana di Spagna**

*Shrimp, garlic, scallions, fresh diced tomatoes, crushed red pepper, cognac reduction, evoo. \$12*

#### **Mussels Adriatico**

*Mussels, fresh tomatoes, white wine, crushed red pepper evoo. \$12*

#### **Crostini al Prosciutto**

*Fresh mozzarella wrapped in Parma prosciutto, greens, truffle oil. \$15*

#### **\*Tuna Tartar Avocado**

*Sashimi tuna, avocado, arugula, sesame oil, soy sauce dressing. \$15*

#### **Caprese di Capri**

*Imported buffalo mozzarella, fresh tomatoes, basil, evoo. \$14*

#### **\*Carpaccio di Manzo lo taglia Gino**

*Sliced raw beef tenderloin, arugula, lemon, capers, evoo, shaved parmigiano cheese. \$15*

#### **Polpette Calde che Bello**

*Homemade meatballs, tomatoes basil sauce, toasted bread \$9*

#### **Pizza Margherita**

*Tomatoes, fresh mozzarella cheese, basil, evoo. \$12*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*Massachusetts meals tax will be added to all bills. 18% gratuity will be added for parties of 5 or more.*

*\* Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## PASTA E RISOTTI

### **Spaghetti Bianco Aglio e Olio**

*Spaghetti, garlic, evoo and parmigiana cheese. \$12*

### **Spaghetti Pomodoro**

*Spaghetti, tomatoes basil sauce and parmigiana cheese. \$12*

### **Lobster Arrabiata**

*Half lobster mild spiced marinara sauce over spaghetti pasta. \$19*

### **Spaghetti and Meatballs**

*Spaghetti pasta, homemade meatballs, plum tomatoes sauce and parmigiano. \$14*

### **Rigatoni Bolognese di Bologna**

*Rigatoni pasta, freshly made beef and tomatoes ragout. \$14*

### **Gnocchi di Casa Mia**

*Homemade potato gnocchi, tomatoes basil sauce, parmigiano. \$14*

### **Spaghetti Carbonara Romana**

*Spaghetti, pancetta, onions, eggs, cream, black pepper, parmigiano cheese. \$14*

### **Spaghetti Vongole di Pescara**

*spaghetti pasta, clams, garlic, evoo, white wine sauce. \$14*

### **Shrimp Scampi di Viareggio**

*Shrimp, garlic, fresh diced tomatoes, scampi sauce, spaghetti. \$16*

### **Melanzane e Spaghetti di Palermo**

*Eggplant filled with fresh ricotta, spinach, tomatoes basil sauce, spaghetti pasta. \$17*

### **Tagliatelle al Violino**

*Garlic, champignon and porcini mushrooms sauce. \$14*

### **Rigatoni al Telefono**

*Rigatoni, zucchini, mushrooms, onions, green peas, onions, pink sauce. \$14*

### **Ravioli al Formaggio**

*Ricotta and parmigiano ravioli, plum tomatoes basil sauce. \$14*

### **Shrimp Ravioli**

*Shrimp ravioli, shallots, brandy and crab meat sauce. \$18*

### **Scallops Risotto**

*Arborio rice, scallops, asparagus, tomatoes cream sauce. \$15*

### **Risotto Buono Buono**

*Arborio rice, shrimp, spinach, shiitake and champignon mushrooms in a goat cheese white sauce. \$18*

### **Risotto Bella Giornata**

*Arborio rice, clams, calamari, mussels, scallops, shrimp, garlic, white wine sauce. \$19*

**Chicken Broccoli Alfredo** over rigatoni pasta. \$14

## SECONDI

### **Chicken Parmigiana di Parma**

*Breaded chicken breast, mozzarella, tomatoes sauce, spaghetti pasta. \$15*

### **Chicken Milanese di Milano**

*Pan seared breaded chicken breast, spaghetti, garlic and eve. \$15*

### **Chicken Piccata al Limone**

*Chicken breast, mushrooms, capers, white wine lemon sauce over spaghetti. \$15*

### **Chicken Fontina di Firenze**

*Grilled chicken topped with fresh tomatoes, spinach and fontina cheese and garlic evoo spaghetti. \$15*

### **Veal Piccata di Piccata**

*Veal scaloppini, mushrooms, capers, white wine lemon sauce over spaghetti. \$16*

### **Veal Pizzaiola al Pomodoro**

*Veal scaloppini, tomatoe basil sauce, topped with mozzarella cheese and spaghetti. \$16*

### **\*Arrosto di Pesce**

*Grilled calamari, scallops, shrimp, evoo, balsamic vinaigrette over salad. \$17*

### **\*Salmone Pazzo**

*Grilled Atlantic salmon, evoo lemon sauce served with spinach. \$22*

*Before placing your order, please inform your server if a person in your party has a food allergy.  
Massachusetts meals tax will be added to all bills. 18% gratuity will be added for parties of 5 or more.*