

TRATTORIA ROMANA

Thanksgiving Menu

ANTIPASTI

Calamari

Delicate tender calamari rings, pan-fried until golden crisp.
Topped with hot cherry peppers and served with our
house made cocktail sauce and lemon garnish 10.95

Baked Stuffed Mushrooms

Mushroom caps, stuffed with our famous seafood stuffing,
topped with mozzarella cheese and a dollop of béarnaise sauce 13.95

Gamberi Cocktail

Colossal shrimp served ice cold with our house made zesty cocktail sauce and lemon wedge 10.95

Melanzana Ripiene

Pan-fried eggplant rolled with imported Italian ham and Italian herbed ricotta cheese
then baked with San Marzano tomato sauce 10.95

INSALATE

Wedge Salad 5.95 *Caesar Salad* 5.95

ENTREE

All entrees are served with Chicken Rice Soup and a side of Butternut Squash.

Traditional Turkey Dinner

Served with mashed potatoes, stuffing and cranberry sauce 19.95

Prime Rib

16 oz. Black Angus Prime Rib served au jus with mashed potatoes and Antoinette dressing 32.95

Pineapple Glazed Ham

Baked Virginia ham, served with a pineapple glaze and mashed potatoes 19.95

Pollo Marsala

Chicken breast sautéed with button mushrooms and a Marsala wine demi glaze
for a sweet flavor and a caramel color, served over cappellini pasta 19.95

Leg of Lamb

Sliced leg of lamb served with a rosemary reduction, mint jelly and mashed potatoes 21.95

Cotoletta di Vitello ala Parmigiana

Pan-fried, breaded veal cutlet, topped with fresh mozzarella and baked with San Marzano tomato sauce.
Served over capellini pasta and finished with parmigiano-reggiano cheese 21.95

Baked Rigatoni ala Romana

Homemade rigatoni tossed with San Marzano tomato sauce, ricotta cheese,
meatballs and sweet Italian sausage, then baked in the oven with fresh imported Buffalo mozzarella 19.95

Lasagna Bolognese

Homemade sheets of pasta layered with fresh mozzarella, parmesan and ricotta cheeses.
Baked to perfection and topped with Luciano's famous Bolognese sauce.
Finished with parmigiano-reggiano cheese 19.95

Fruitti di Mare Posilipo

Fusilloni pasta in a garlic & olive oil San Marzano tomato sauce sautéed with
tender calamari rings, jumbo shrimp, littleneck clams, & PEI mussels.
Finished with parmigiano-reggiano cheese. 24.95

Filetto di Soliola Ripieno alla Fiorentina

Fresh North Atlantic Sole wrapped with Luciano's signature seafood stuffing. Finished with a
homemade lobster Newberg sauce & garnished with fresh Maine lobster meat.
Served over sautéed baby spinach alongside parmesan risotto & green peas. 26.95

Children's Menu

12 & Under - 13.95

Children's Turkey Dinner

Spaghetti & Meatballs

Chicken Fingers & French Fries

DESSERTS

Apple Pie 4.95

Pumpkin Pie 4.95

Pecan Pie 4.95

al la mode add 2.00

Coffee and Cappuccino available.

White Wines

Sparkling Wines & Champagne

Ca' Furlan Prosecco ~ Italy	28.
Martini & Rossi Asti Spumante ~ Italy	32.
Domaine Chandon ~ Napa	49.
Moët & Chandon "Moët Imperial" NV ~ France	89.
Perrier-Jouët Flower 2002 (complimentary glass set) ~ France	249.
Moët & Chandon "Dom Perignon" 2002 ~ France	255.

Chardonnay

Cypress - California	24.
J. Lohr "Riverstone" ~ California	28.
Kendall-Jackson "Vintner's Reserve" ~ California	32.
Beringer ~ Napa	34.
J. Lohr "Arroyo Vista" ~ California	39.
Sonoma-Cutrer "Russian River Valley" ~ Sonoma	39.
Rodney Strong "Chalk Hill" ~ Sonoma	46.
La Crema "Russian River Valley" ~ Sonoma	58.
Jordan ~ Napa	59.
Grgich Hills (Biodynamic) ~ Napa	67.
Far Niente ~ Napa	99.

Interesting Whites

Beringer White Zinfandel ~ California	21.
Aveleda Alvarinho Vinho Verde ~ Portugal	27.
Chateau Ste. Michelle Riesling ~ Washington St.	28.
Sharpe Hill Ballet of Angels ~ Connecticut	29.
J. Lohr Bay Mist Riesling ~ California	29.
Foris Pinot Blanc ~ Rogue Valley	32.
Caymus Conundrum ~ Napa	39.
Sokol Blosser "Evolution" ~ Oregon	41.

Sauvignon Blanc

Cupcake Sauvignon Blanc ~ New Zealand	28.
Sakonnet Fume Vidal Reserve ~ Rhode Island	29.
Kim Crawford ~ New Zealand	29.
Nobilo ~ New Zealand	34.
Ferrari-Carano Fumé Blanc ~ Sonoma	38.
Cakebread Cellars ~ Napa	49.

Pinot Grigio

Mezzacorona ~ Italy	24.
Bollini ~ Italy	32.
King Estate Pinot Gris ~ Oregon	36.
Castello Banfi "San Angelo" ~ Italy	39.
Santa Margherita ~ Italy	44.
Jermann ~ Italy	49.

Italian Whites

Bigi Est! Est! Est! ~ Umbria	24.
Vignedileo Verdicchio Superiore ~ Marches	26.
Ruffino "Libaio" Chardonnay ~ Toscana	29.
Tenuta di Porzia Frascati Superiore ~ Lazio	31.
Principessa Gavi ~ Piemonte	32.
Antinori Santa Cristina Campogrande Orvieto Classico ~ Umbria	34.

Half Bottles - White

La Crema Chardonnay ~ Sonoma Coast	24.
Duckhorn Sauvignon Blanc ~ Napa Valley	27.
Santa Margherita Pinot Grigio ~ Italy	28.

Red Wines

Italian Reds

Querceto Chianti DOCG	24.
Capestrano Montepulciano d' Abruzzo	26.
Frescobaldi "Remole" Sangiovese	27.
Carpineto Dogajolo, Super Tuscan	28.
Santi Solane Valpolicella Ripasso	29.
Michele Chiaro Barbera d' Asti Le Orme	29.
Colosi Nero d'Avola	34.
Castello Banfi Chianti Classico Riserva DOCG	36.
Capezzana Barco Reale di Campagnano	36.
Masi Campofiorin Valpolicella Ripasso	38.
Piazzo Dolcetta d'Alba "Scaletta"	39.
Bertani Valpolicella	44.
Frescobaldi Nipozzano Chianti Riserva Rufina DOCG	45.
Villa Rosa Barolo	49.
Palagetto Sottobosco Super Tuscan	51.
Rocca delle Macie Chianti Classico Riserva	52.
Il Poggione Rosso di Montalcino	54.
Ruffino Chianti Classico Riserva Ducale	54.
Carpineto Vino Nobile di Montepulciano Riserva	56.
Piazzo Barbaresco	58.
Terrabianca Campaccio	59.
Banfi Belnero Sangiovese Super Tuscan	69.
Cesari Amarone	79.
Pio Cesare Barolo, '05 ~ Italy	97.
Tenuta San Guido Guidalberto ~ Italy	97.
Tenuta dell'Ornellaia "Serre Nuove" Super Tuscan	98.
Masi "Costaserra" Amarone, '06 ~ Italy	99.
Castello Banfi Brunello di Montalcino, '06 ~ Italy	119.
Il Poggione Brunello di Montalcino, '06 ~ Italy	129.
Antinori Tignanello Super Tuscan, '07 ~ Italy	149.
Sassicaia Super Tuscan '08 ~ Italy	279.

Merlot

Rodney Strong ~ Sonoma	28.
~ Central Coast, California	Bogle
Blackstone ~ California	29.
Trentadue Merlot ~ Sonoma	32.
Francis Coppola "Diamond Series" ~ California	34.
Robert Mondavi ~ Napa	39.
Chateau Ste. Michelle "Cold Creek" ~ Washington St.	49.
Stags' Leap Winery ~ Napa	57.
Duckhorn ~ Napa	58.
Shafer, 2004 ~ Napa Valley	79.
	89.

Half Bottles - Red

Kenwood Cabernet Sauvignon ~ Sonoma	22.
Carpineto Chianti Classico DOCG ~ Italy	26.
Steele Pinot Noir ~ Caneros	33.
Ruffino Chianti Classico Riserva Ducale ~ Italy	34.
Shafer One Point Five Cabernet Sauvignon ~ Napa	65.

Cabernet Sauvignon

Cypress ~ California	24.
Columbia Crest "Two Vine" ~ Washington	27.
J. Lohr "Seven Oaks" ~ California	29.
Silver Palm ~ California	35.
Kendall-Jackson "Vintner's Reserve" ~ California	36.
St. Francis ~ Sonoma	44.
Lake Sonoma ~ Alexander Valley	47.
Franciscan Oakville Estates ~ Napa	48.
J. Lohr "Hilltop Vineyard" ~ California	48.
Bell ~ Napa Valley	69.
Stags' Leap Winery ~ Napa	79.
Jordan ~ Alexander Valley	82.
Rodney Strong Reserve ~ Sonoma	94.
Grigch, '06 ~ Napa	99.
Merryvale, '06 ~ Napa	99.
Duckhorn Estate, '04 ~ Napa	119.
Caymus, '09 ~ Napa	129.
Silver Oak, '05 ~ Napa	159.
Far Niente "Cave Collection," '08 ~ Napa	179.

Shiraz / Syrah

Rosemount Shiraz "Diamond Label" ~ Australia	28.
Wolf Blass Shiraz ~ Australia	32.
d'Arenberg "The Footbolt" Shiraz ~ McLaren Valley	41.

Pinot Noir

Arancio ~ Italy	24.
HobNob - France	29.
Kenwood ~ Sonoma	35.
Angeline ~ Sonoma	36.
Estancia ~ Monterey	38.
La Crema ~ Sonoma Coast	46.
King Estate ~ Oregon	54.
David Bruce "Select Series" ~ Central Coast	69.
Sonoma Cutrer ~ Sonoma	79.

Red Zinfandel

Ravenswood "Zen of Zin" ~ California	32.
Steele "Federal Hill Ziff" ~ California	34.
Norman "The Classic" ~ Paso Robles	36.
The Federalist ~ California	48.
Frog's Leap ~ Napa	49.

Interesting Reds

Concannon Petite Sirah ~ California	27.
Dona Paula "Los Cardos" Malbec ~ Argentina	28.
Quinta Das Banceladas-Bairrada ~ Portugal	29.
Gascon Malbec ~ Argentina	31.
Francis Coppola Malbec ~ California	39.
Francis Coppola "Diamond Series" Claret - California	39.
Duckhorn Decoy Red ~ Napa	45.
Stags' Leap Winery Petite Syrah ~ Napa	69.
Opus One, '06 ~ Napa	239.