# TRATTORIA ROMANA South

# ~Restaurant Week Menu~

All entrees are \$20.20 and are accompanied with a cup of Pasta Fagoli or House Salad



#### Spaghettí alla Putanesca

Homemade spaghetti pasta sautéed in garlic and extra virgin olive oil with capers, tomatoes, kalamata olives, green olives and anchovies in a San Marzano marinara sauce.

#### Manícottí e Polpetta

Homemade manicotti filled with fresh ricotta, parmesan & mozzarella cheese. Baked with San Marzano tomato sauce. Served with two homemade Italian meatballs and finished with parmigiano-reggiano cheese.

#### Squid Ink Mare Chiaro

Medley of fresh Prince Edward Island mussels & Point Judith calamari sautéed in a light garlic San Marzano tomato sauce, extra virgin olive oil and pacchari tomatoes. Served over homemade black squid ink pasta. Finished with parmigiano-reggiano cheese.

#### Salmon Típs alla Vodka

Fresh North Atlantic salmon sautéed with green peas & button mushrooms in a pink vodka sauce. Served over capellini pasta. Finished with parmigiano-toscano cheese.

~Pollo~

# Pollo e Melanzana alla Parmígíana

lightly breaded boneless breast of chicken topped with pan-fried eggplant, fresh mozzarella cheese and baked with our San Marzano tomato sauce. Served with capellini pasta and finished with parmigiano-toscano cheese.

# Pollo Pízzaíola

Boneless breast of chicken sautéed with imported capers, Kalamata olives, mushrooms & fresh garlic in our homemade San Marzano marinara sauce. Served over capellini pasta & finished with pamigiano-toscano cheese.

#### Pollo e Penne Broccolí

Boneless breast of chicken sautéed in a rich cream sauce with imported parmesan cheese, Served with penne pasta and fresh broccoli. Finished with parmigiano-toscano cheese.



#### Tílapía Francese

Fresh Tilapia sautéed with imported capers, fresh lemon juice, and butter. Served with homemade mashed potato.

# Baked Boston Scrod

Baked Scrod with Ritz cracker crumbs, and fresh lemon juice and butter. Served with homemade mashed potatoes.

~('arne~

# Pork loin Forestiere

*White Marble pork loin wrapped in bacon, stuffed with roasted rosemary and garlic. Topped with wild mushrooms. Finished with a side of homemade mashed potatoes.*