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.