

## *Antipasti di Terra*

### **ASPARAGI ALLA PARMIGIANA 11.00**

Baked asparagus with parmigiano cheese and tomato sauce

### **POLENTA TACAOPINA 11.00**

Soft polenta topped with sautéed wild mushrooms and creamy gorgonzola

### **SCAROLA CON GAMBERI 11.00**

Escarole and white beans sautéed with shrimp served over hearty garlic toasted peasant bread, finished with extra virgin olive oil from Puglia

### **BRESAOLA CON RUCOLA E PARMIGIANO 12.00**

Air cured beef with arucola and shaved parmigiano cheese

### **PROSCIUTTO E FRUTTA 13.00**

Italian prosciutto with fresh seasonal fruit

### **MOZZARELLA DI BUFALA CAPRESE 14.00**

Fresh buffalo milk mozzarella with tomato and basil

## *Antipasti di Mare*

### **MITILI FRADIAVOLO 11.00**

Prince Edward Island mussel's sautéed with a spicy marinara sauce

### **CALAMARI ALLA GRIGLIA O FRITTI 13.00**

Fried or grilled marinated calamari

### **VONGOLE AL VINO BIANCO 12.50**

New Zealand cockles clams sautéed with white wine

### **RAGOUT DI MELANZANE E GAMBERI 15.00**

Eggplant ragout and shrimp

### **COCKTAIL DI GRANCHIO 16.00**

Imperial jumbo lump crab meat

## *Insalate*

### **TRICOLORE 9.00**

Endive, arucola, and radicchio with shaved parmigiano, in a Balsamic vinaigrette

### **DEI CESARI\* 9.00**

Caesar salad

### **ROMANO AI DUE FORMAGGI 9.00**

Romaine lettuce with parmigiano and gorgonzola cheese, in a Balsamic vinaigrette

### **DELLA CASA 9.00**

Baby field greens tossed with balsamic vinaigrette, hearts of palm, and cherry tomatoes

### **DI BARBABIETOLA 10.00**

Baby field greens, beets, pine nuts, raisins & goat cheese, drizzled with lemon mustard vinaigrette

# Zuppe

## **TORTELLINI IN BRODO 8.50**

Tortellini in a chicken broth

## **STRACCIATELLA ALLA FIORENTINA\* 8.50**

Egg drop soup with spinach

## **MINESTRA PAESANA\* 9.00**

Escarole, sausage, and bean soup

## *Pasta Fresca - Maria's Fresh Pasta!*

*(For our Fresh Pasta we use 100% unprocessed Durum Wheat Flour)*

## **RAVIOLI DI RICOTTA E SPINACI 22.00**

Spinach and ricotta ravioli with fresh tomato and basil

## **PAPPARDELLE CON BRASATO DI VITELLO 23.00**

Wide pappardelle tossed with a braised veal sauce

## **LINGUINE INTEGRALI CON SALCICCIA 23.00**

Whole wheat linguine tossed with green peas, sausage, and a touch of cream, finished with black truffle oil

## **CAVATELLI ALLA TARANTINO\* 24.00**

Cavatelli tossed with sausage, mushrooms, and marinara s-auce

## **GNOCCHI AL SUGO DI VITELLO 24.00**

Potato gnocchi in a classic veal ragu

## **PAGLIA E FIENO ALLA POLPA DI GRANCHIO 25.00**

Green and white linguine tossed with crab meat, basil, and cherry tomatoes

## **RAVIOLI DI ARAGOSTA E GRANCHIO 26.00**

Lobster and crab meat filled ravioli tossed in a velvety shrimp sauce

## *Pasta Dura*

*(Hard Pasta)*

## **PENNE ALL'ARRABBIATA 19.00**

Penne pasta tossed with a spicy marinara sauce

## **BUCATINI ALL'AMATRICIANA\* 21.00**

Thick spaghetti with smoked Italian bacon, onions, and tomato

## **LINGUINE AL PESTO 21.00**

Linguine tossed with a basil pesto & pine nuts

## **LINGUINE ALLE VONGOLE 22.00**

Linguine tossed with Cockles clams in a white wine sauce

## *Risotti*

*(allow 30 minutes for preparation)*

### **PESCATORA 26.00**

Shrimp, calamari, clams, mussels, and scallops

### **CAMPAGNOLO 25.00**

Wild mushrooms and prosciutto, finished with black truffles

## *Pesce*

### **DENTICE CON FONDUTA DI POMODORI E ARANCE\* 27.00**

Gulf of Mexico red snapper filet sautéed with tomato and orange sections

### **GAMBERONI ALLA GRIGLIA 25.50**

Grilled South of America jumbo shrimp with a red pepper puree

### **TILAPIA CON CAPESANTE\* 26.00**

Central America baked tilapia filet topped with bay scallops & seasoned bread crumbs, white wine & fresh herbs

### **SALMONE PICCATA\* 27.00**

Wild King Salmon filet sautéed with lemon, white wine, and caper berries

### **PESCE SPADA ALLA SICILIANA\* 29.00**

Pan seared Atlantic swordfish topped with caramelized onions

### **BRASATO DI GAMBERONI E CAPESANTE 29.00**

Braised South of America jumbo shrimp and Georges Bank's scallops with wild mushrooms and black truffles in a madeira wine sauce

### **ZUPPA DI PESCE 32.00**

Assorted seafood stew with fresh shell fish and mixed fish

*\* Thoroughly cooking meats, poultry, seafood, shellfish,  
or eggs reduces the risk of foodborne illness.*

# Carne

## PETTO DI POLLO AL ROSMARINO 23.00

Boneless breast of chicken sautéed with garlic, rosemary, white wine, green olives and potatoes

## SCALOPPINE DI MAIALE PIZZAIOLA 23.00

Pork scaloppini sautéed with a capers, garlic and oregano marinara sauce

## PETTO DI POLLO MARGHERITA\* 24.00

Breast of chicken topped with fresh tomato and mozzarella with crispy pancetta in a brandy cream sauce

## SCALOPPINE DI VITELLO CON PEPERONI E FUNGHI\* 26.00

Veal scaloppine sautéed with roasted red peppers and mushrooms

## OSSOBUCO 34.00

Braised veal shank

## NODINO AL BALSAMICO\* 35.00

Extra thick veal chop pan seared with hot cherry peppers in a balsamic vinegar sauce

## SCOTTADITO\* 35.00

Lamb chops pan roasted with garlic, rosemary and extra virgin olive oil

## FILETTO DI MANZO AI FUNGHI\* 35.00

Filet mignon sautéed with wild mushrooms, in a red wine sauce

## COTOLETTA DI VITELLO CAPRICCIOSA 35.00

Grilled or breaded veal cutlet topped with an arugola, tomato, and mozzarella salad

# Contorni

## SPINACI SALTATI 8.00

Spinach sautéed with garlic and oil

## PATATINE FRITTE 8.00

Hand cut fried potato

## CIME DI RAPE 9.00

Sauteed broccoli rabe

## FUNGHI SALTATI 9.00

Sautéed wild mushrooms

*All entrees served with either roasted potatoes and vegetables or a side of linguine or penne marinara.  
Shaved Black Truffles \$5.00 additional for Appetizers / \$10.00 additional for Entrees*



Let us cater your next occasion, on and off premises.  
We also offer cooking classes and private chef cooking parties.

Visit us online at [www.TarantinoRestaurant.com](http://www.TarantinoRestaurant.com)

Also visit us at Columbus Park Trattoria in Stamford and Applausi Osteria in Old Greenwich.