



# La Traviata

RISTORANTE



Real Traditional Italian Cuisine

## Antipasti

Garlic Bread		(per person) 1.50
Bruschetta		(per person) 1.50
Roasted Hot Peppers		Small 4.95
Antipasto di Mare	an assortment of seafood in house marinade	7.95
Antipasto Misto	a selection of cured Italian meats, cheese & vegetables	7.50
Salmone Afumicato	smoked Atlantic salmon served with garnishes	9.95
Prosciutto	a serving, thinly sliced	7.95
Lumache	snails served in garlic & herb butter	7.50
Calamari		10.95

## Zuppa

Stracciatella	classic egg drop chicken broth	5.50
Minestrone	fresh garden vegetable soup	5.95
Pasta e Fagioli	House Specialty. Chef Tony's rare preparation of beans, pasta and broth	7.95

## Salad

Radichio	red salad	6.95
Mixed Salad		5.50
Caesar Salad	homemade dressing	6.95
Caprese	bocconcini cheese & sliced tomato	7.95

## Pasta

Lasagna	classic meat Lasagna with mozzarella & parmigiano cheese	13.95
Manicotti	stuffed with fresh ricotta cheese and tomato sauce	13.95
Canelloni	stuffed with veal and fresh herbs and finished with meat sauce	13.95
Gnocchi	house made potato dumplings with tomato sauce These are considered one of the best anywhere!	13.95
Spaghetti Bolognese	pasta tossed with our rustic meat sauce	13.95
Spaghetti with fresh tomato sauce		12.95
Fettuccine alla Traviata	white wine, cream and mushrooms tossed with a medley of fresh seafood	15.95
Penna alla Vodka	premium vodka, tomato sauce and cream	13.95
Ravioli all Casalinga	our house made spinach ravioli in tomato sauce, made daily	14.95
Fettuccine Alfredo	classic sauce with Grana padana parmigiana and cream	13.95
Spaghetti alla Pescatore	Chef Tony's hand selected fresh seafood and marinara sauce	17.95



# Entrees



Entrees are served with your choice of roasted potatoes and daily fresh vegetables or penne in tomato sauce

## Pollo/Chicken

Pollo alla Traviata	rolled, breaded chicken breast stuffed with Italian ham and cheese and finished with a cremini mushroom demi glace	16.95
Pollo Piccata	pan sautéed chicken breast medallions served with a white wine lemon reduction	16.95
Pollo Parmigiana	breaded chicken cutlet finished with fresh mozzarella and house tomato sauce	16.95
Pollo alla Griglia	a supreme breast of chicken, charcoal grilled to perfection	16.95

## Vitello/Veal

Vitello alla Parmigiana	breaded veal cutlet finished with fresh mozzarella and house tomato sauce	16.95
Fettina alla Griglia	veal cutlet grilled to perfection	16.95
Vitello Piccata	pan sautéed veal medallions served with a white wine, lemon reduction	16.95
Vitello Marsala	pan sautéed veal medallions served with a sweet Marsala wine reduction	16.95
Vitello alla Funghi	scaloppini of veal served with a white wine and cremini mushroom sauce	16.95
Vitello alla Sorrento	this Amalfi coast classic is veal medallions layered with vine ripened tomato, mozzarella and a light wine sauce	16.95
Vitello Pizzaiola	veal medallions served with tomato sauce infused with oregano, garlic and white wine	16.95

## From the Grill

Ontario Lamb Chops		24.95
House Made Sausages		15.95
Grigliata Mista	mixed grill of lamb, sausage, chicken and veal	19.95
Pepper Steak		22.95
Filet Mignon		24.95
Filet Mignon alla Amalfidana	sauced with Cognac and mushrooms	25.95
New York Sirloin		20.95

## Del Mare/Fish & Seafood

Frittura Mista	a medley of deep fried seafood	24.95
Gamberoni alla Cacciatore	tiger shrimp tossed with tomato, mushroom & garlic	19.95
Pesce Spada	fresh grilled Swordfish	25.95
Salmon Trout	Ontario filet freshly grilled	18.95
Grilled Tiger Shrimp		24.95
Zuppa di Pesce	fresh seafood in tomato broth	28.95

