



TRATTORIA LISINA

ANTIPASTI E INSALATE

ANTIPASTI e SALUMI MISTI // 16

A selection of cured meats & cheeses, served with traditional Italian style marinated vegetables GS

FRITTELLE ai CARCIOFI // 12

Artichoke fritters. Pepperoncini maionese, spicy marinara.

MAMMA GRACE'S MEATBALLS // 16

Veal, beef, pork, herbs, spices, Grana Padano. Served with marinara & garlic bread.

TORTA di GRANCHIO // 18

Jumbo lump crab cake. Roasted red & green bell peppers, ravigote sauce.

CALAMARI FRITTI // 14

Fried calamari, Pepperoncini maionese, spicy marinara.

Add shrimp // 8

FETT' UNTA // 5

Rustic bread, grilled then rubbed with garlic. Drizzled with Mandola Brothers extra virgin olive oil.

INSALATA di ASPARAGI // 13

Grilled asparagus, mixed lettuce, sun dried tomato & basil pesto, goat cheese & balsamic vinaigrette. GS

CAPRESE // 14

Seasonal tomatoes, burrata & fresh basil drizzled with Mandola Brothers extra virgin olive oil & a balsamic reduction. GS

INSALATA MISTA // 8

Mixed greens with fresh vegetables, tossed with balsamic vinaigrette. GS

INSALATA CESARE // 8

Caesar salad with focaccia croutons.

Add grilled chicken to any salad // 5

Add grilled shrimp or scallops // 8

PIZZE

MARGHERITA // 14

Marinara, homemade fresh mozzarella, basil & Mandola Brothers extra virgin olive oil.

MANGIAMELI // 16

Mozzarella, capocollo, Sicilian fennel sausage, roasted red bell peppers & red onion.

PROSCIUTTO e RUCHETTA // 16

Fontina, prosciutto, arugula with balsamic vinaigrette & shaved Grana Padano.

PEPPERONI // 15

Marinara, mozzarella, pepperoni.

Gluten Sensitive Pizza // 3

PRIMI

TAGLIERINI alla PORTOFINO // 22

Thin, homemade pasta with sautéed scallops, shrimp & spinach, tossed in lemon butter.

LASAGNE alla BOLOGNESE // 19

Homemade pasta, layered with Bolognese ragù & balsamella.

SPAGHETTI con MEATBALLS

-OR- BOLOGNESE // 18

Pasta with Mamma's Meatballs or Bolognese ragù.

FETTUCINE con PROSCIUTTO e FUNGHI // 15

Homemade egg pasta tossed with cream, prosciutto, mushrooms, peas, scallions, & Grana Padano.

Add grilled chicken // 5

Add grilled shrimp or scallops // 8

SECONDI

OSSO BUCO // 28

Veal shank braised with aromatic vegetables, white wine & tomato, served with Grana Padano mashed potatoes. **GS**

POLLO ARROSTO // 24

Pan roasted chicken, white wine lemon butter sauce served with roasted zucchini & carrots. **GS**

BISTECCA alla FIORENTINA // 38

16oz Prime Angus ribeye, wood fire grilled, served with Grana Padano mashed potatoes. **GS**

COSTATA di MAIALE // 30

Grilled pork chop, cherry mostarda, served with creamy polenta & crispy Brussels sprouts.

CONTORNI

CAVOLETTI // 10

Crispy Brussels sprouts with pancetta & chili flakes.

ZUCCHINI e CAROTE ARROSTO // 8

Roasted zucchini & carrots. **GS**

PATATE PUREE // 8

Grana Padano & garlic mashed potatoes. **GS**

MELANZANE alla PARMIGIANA // 12

Baked eggplant with marinara, Italian breadcrumbs, Grana Padano & fresh mozzarella.

ASPARAGI alla GRIGLIA // 9

Grilled asparagus, extra virgin olive oil. **GS**

MASCARPONE POLENTA

Creamy polenta with mascarpone & Grana Padano.

DOLCI

TIRAMISÚ // 9

Venetian trifle, made with ladyfingers, sweetened mascarpone cheese, espresso, rum, shaved chocolate & cocoa powder

TORTA CIOCCOLATO con

CARAMELLO // 9

Sicilian sea salted caramel draped between layers of decadent chocolate cake.

VIN SANTO e CANTUCCI // 14

A traditional Tuscan dessert wine, served with almond biscotti for dipping.

GELATI e SORBETTI // 7

Homemade Italian style ice cream or sorbet. Ask your server for today's selection or take a look in our dipping cabinet. **GS**

SFINCI // 8

Sicilian style "drop" doughnuts, dusted with cinnamon sugar & served with honey & pastry cream.

TO ALL OUR PATRONS—

We want to tell you how much we sincerely appreciate your business today and every day. When you walk through our doors or bring our food home and share it with your loved ones, you are truly part of our famiglia. We are especially grateful to you during this uncertain time. We are all in this together. Ciao!

Damian & Trina Mandela
& the Entire Trattoria Lisina Family

GS Denotes a Gluten *Sensitive* item. We are not a gluten-free environment. **Please notify your server if you have any food allergies.**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **