

## **Antipasti per due** for two

### **Carpaccio di Salmone 10.95**

Sliced smoked salmon marinated with olive oil, lemon juice, topped with capers and onions, sprinkled with goat cheese

### **Affettato Misto 13.95**

An array of Italian delicatessen cuts and assortment of marinated vegetables

### **Caprese 9.95**

Slices of fresh Mozzarella and ripe tomatoes, touched with extra virgin olive oil and fresh basil

### **Bruschetta Classica 8.95**

Toasted bread topped with cherry tomatoes and basil, finished with extra virgin olive oil

### **Calamari alla "Luciana" 10.95**

Calamari sautéed in a wine sauce and fresh plum tomatoes

### **Cozze alla Fra Diavolo 13.95**

Mussels in a spicy plum tomato sauce

### **Polenta con Salsiccia 10.95**

Italian corn meal served with sausage, peppers and mozzarella cheese, finished with marinara sauce

## **Insalate**

### **Insalata della Casa 6.95**

Assorted fresh greens, goat cheese, cherry tomatoes, served with homemade Italian vinaigrette

### **Insalata di Spinaci 6.95**

Fresh spinach leaves, tomatoes, goat cheese, red onions and raisins, served with homemade vinaigrette

### **Insalata di "Cesare" 5.95**

Romaine salad topped with homemade Caesar dressing, croutons and Parmesan cheese

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## **Pizza**

### **Pizza Margherita 12.95**

Fresh tomato sauce, mozzarella cheese, fresh basil and olive oil

### **Pizza della Trattoria 14.95**

Spinach leaves, tomatoes and mozzarella cheese

### **Pizza al Salmone 14.95**

Smoked salmon, red onions, capers, olive oil and goat cheese

### **Pizza di Carne 14.95**

Sausage, meatballs, pancetta, mozzarella and tomato sauce

## **Classici**

### **Pappardelle di "Mia" 15.95**

Pasta tossed with smoked salmon, spinach and fresh tomatoes, finished in a white wine sauce

### **Penne della "Tata" 13.50**

A vodka sauce with mushrooms (Add \$4.95 for chicken, \$6.95 for shrimp)

### **Linguine con Vongole 16.95**

Pasta served with clams sautéed in a white wine sauce and fresh tomatoes

### **Ravioli di Aragosta 15.95**

Stuffed pasta with chunks of Northeastern lobster finished in a light white wine garlic sauce and fresh plum tomatoes

### **Rigatoni della Trattoria 14.95**

Pasta tossed with sausage, mozzarella and peppers, finished in a white wine sauce with a touch of tomato sauce

### **Gnocchi alla Sorrentina 13.95**

Potato dumplings sautéed in a tomato sauce and mozzarella cheese, topped with fresh basil leaves

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There is a risk associated with the consumption of raw or undercooked animal foods.

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continued

### Lasagna di Carne 13.95

Layers of homemade pasta, filled with meat sauce, ricotta and mozzarella cheeses, finished with tomato sauce

### Tortelloni di Zucca 15.95

Stuffed pasta with pumpkin finished in a brown butter sage sauce

### Pappardelle con Zucca Arrostita 15.95

Pappardelle pasta tossed with roasted pumpkin and a thyme light cream sauce

### Ravioli ai Funghi Selvaggi 15.95

Pasta stuffed with wild mushrooms, finished in a butter blanc white truffle oil sauce and mushrooms

### Rigatoni alla Bolognese 15.95

Traditional meat sauce served with rigatoni pasta

### Melanzane alla Parmigiana 13.95

Layers of eggplant filled with mozzarella and parmesan cheese baked, served with tomato sauce and spaghetti

### Pollo di Babbo 15.95

Chicken stuffed with spinach, ricotta and mozzarella cheese, finished in a sherry wine cream sauce

### Pollo Campagnolo 16.95

Boneless chicken breast with roasted lemons, Mediterranean olives and peppers, finished in a white wine garlic butter sauce over spaghetti

### Pollo alla Cacciatore 16.95

Boneless chicken breast with peppers, onions and mushrooms, finished in a spicy tomato sauce served over spaghetti

*Prattoria*  *Toscana*

**Take-Out**

**Dinner**

521 S. Park Avenue  
Winter Park, FL 32789  
407.644.0009

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