

FEATURED DRINKS

(more on reverse)

Cocktails

Peaches & Herb - Fresh Peach, Fresh Sage, Old Overholt Rye, St Germain, Fresh Lemon Juice
Campanula Sour - Finlandia Grapefruit Vodka, St. Germain, Lemon Juice, Mint, Red Bell Pepper

Wines

California White - *White Blend (Pinot Gris, Chard, Pinot Blanc)* "Chemistry", Oregon, 2011
California Red - *Cabernet Sauvignon*, Rutherford Ranch, Napa Valley CA, 2009
Italian White - *Soave Classico* "San Michele", Ca'Rugate, Veneto, 2010
Italian Red - *Super Tuscan* Montefalco Rosso (bio), Moretti, Umbria, 2009

Beers

1903 Pre-Prohibition Lager - Craftsman Brewing Company - Pasadena, CA - 5.2%
Golden Chaos - Belgian Style Golden Ale, Bootleggers Brewery, Fullerton, CA - 8.5%

ANTIPASTI

Salumi - Selection of Hand Crafted Cured Meats, House Pickled Vegetables, Gnocchi Fritti
Polipo - Wood Grilled Baby Octopus, Crispy Potato Torta, Cerignola Olives, Sweet Tomato Oil
Polpettine - Sicilian Veal and Pork Meatballs, Pine Nuts, Currants, Marsala Sugo
Barbabietole - Roasted Baby Beets, Saba, Grilled Treviso, House Made Goat Milk Ricotta
Arancini - Crispy Lobster Risotto Balls, Pickled Fennel, Eureka Lemon Aioli

SOUP & SALADS

Minestra Romana - Roman Soup with Cannellini Beans, House Pork Sausage, Pig Butter Crostino
Bagna Cauda - Romaine Hearts, Grilled Summer Vegetables, Parmigiano, Garlic-Anchovy Dressing
Panzanella - Heirloom Tomatoes, Ciabatta Croutons, Avocado, Smoked Tomato Vinaigrette
Caprese - Creamy Fresh Burrata Cheese, Heirloom Tomatoes, Fig Balsamic Sorbetto, Basil
Salmone - Poached Salmon, Heirloom Tomatoes, Roast Eggplant, Croutons, Chianti Vinaigrette

PIZZA

Margherita - San Marzano Tomato Sauce, Mozzarella, Basil
Porchetta - Smoked Pork Shoulder, Taleggio, Caramelized Onions, Pancetta, Cracklings, Sage
Pollo - Smoked Chicken, Asiago Cheese, Fresh Orange, Pickled Red Onion, Balsamic, Basil
Agnello - House Made Lamb Sausage, Wood Oven Roast Sweet Peppers, Rapini, Pecorino Cheese
Funghi - Mascarpone, Roasted Wild Mushrooms, Guanciale, Parmigiano Reggiano
San Daniele - Prosciutto San Daniele, Smoked Mozzarella di Bufala, Roast Tomatoes, Wild Arugula
Spinaci - Bloomsdale Spinach, Scallions, Feta, Gruyere, Parmigiano, Lemon Zest

Please Notify Us of Any Food Allergies

For Parties of 8 or More a Gratuity of 18% will be Added to Your Check



ITALIAN RESTAURANT & BAR

LUNCH SERVICE

Starts Monday, August 20th
Every Day at 11:00am

IN THE NEXT FEW MONTHS

Late Night

Our bar and wood burning pizza oven will be open until 2am for your late night enjoyment.

Take Out

Soon you will be able to order items from our menu to go.

Bottega

Our little store at the take out counter will offer fresh products we make at the restaurant and imported Italian goods.

Beer & Wine Events

Our beer sommelier will host special beer tastings and classes. We will host winemaker dinners in our upstairs Wine Room.

Aperitivo

We'll feature the Italian version of Happy Hour with special cocktails and snacks.

GIFT CERTIFICATES

Trattoria Neapolis gift certificates are now available for sale in any denomination. Visit the hostess stand or ask your server for assistance.

PASTA

(Half Portion/Full Portion)

Risotto - Summer Risotto with Tomato, Shrimp, Wood Roast Eggplant, Burrata, Grilled Prawn
Lasagna - Wood Grilled Summer Vegetables, Ricotta, Mascarpone
Gnocchi - Roast Garlic Gnocchi, Smoked Pork Shoulder, Artichoke, Asparagus
Bolognese - Rigatoni Pasta, Short Rib Bolognese, Pancetta, Grana Padano Cheese
Vongole - Hand Cut Linguini, Manila Clams, Pancetta, Jalapeno, Garlic, White Wine
Aragosta - Bucatini Pasta, Maine Lobster, Sweet 100 Tomatoes, Calabrian Chili, Lobster Sauce
all pasta freshly made in house from organic semolina and local organic eggs

MAIN COURSES

Pesce - Pan Roast Market Fish, Charred Sweet Corn, Manila Clam Broth, Salsa Maro
Maiale - Wood Roast Pork Chop, Porcini Crust, Wild Mushrooms, Salsa Salmoriglio
Pollo - Organic Mary's Chicken Breast, Market Stone Fruit, Wild Arugula, Aged Goat Cheese
Bistecca - Wagyu Flatiron Steak, Crispy Onions, Roast Potatoes, Salsa Verde, Porcini BBQ Sauce
Vitello - Veal Scaloppini, Lemon Soffritto, Tuscan Black Kale, Lemon Butter
Osso Bucco - Porter Braised Lamb Shank, Anson Mills Organic Polenta, Gremolata

SIDE DISHES

Mais - Wood Grilled Sweet Summer Corn, Toasted Sardinian Pasta, Basil
Broccolini - Grilled Baby Broccoli, Garlic, Calabrian Chili, Lemon Vinaigrette
Spinaci - Bloomsdale Spinach, Crispy Pancetta, Smoked Shallots
Finocchio - Oven Roasted Fennel, Fresh Orange Vinaigrette, Toasted Pistachios
Patate - Roast Fingerling Potatoes, Rosemary, Garlic
Polenta - Anson Mills Organic Polenta, Mascarpone

DOLCI

Tiramisu (non-traditional) - House Ladyfingers, Mascarpone Crema, Roast Summer Peach, Pecans, Caramel
Ciocolato - Warm Chocolate Pudding Cake, Summer Cherry Curd, Crema Fresca Gelato, Fresh Cherries
Panna Cotta - Greek Yoghurt-Honey Panna Cotta, Apricot Granita, Basil Gelatino, Candied Hazelnuts
Crostata - Summer Plum Rustic Tart, Fresh Nectarine Gelato, Red Wine-Saba Sauce
Gelato - Chef's Selection of House Made Gelati and Sorbetti and Italian Cookies

Menu Subject to Change without Notice Due to Seasonal Availability of Ingredients or Other Factors
Proprietor Perry Vidalakis • Chef Bryant Wigger • General Manager James Bottoms
336 South Lake Avenue - Pasadena, California 91101 - 626-792-3000 - trattorianeapolis.com

Dinner Menu - Summer 2012