

# Trattoria on Pearl

*Everyday Italian... made fresh here*

Chefs Guillermo & Sara Casarrubias

## APPETIZERS

### ***Bruschetta alla rosmarino***

Toasted foccaccia bread, roasted roma tomato and sopresata, topped with fresh rosemary 6

### ***Bruschetta con salmone***

Toasted foccaccia bread, tomato olive oil, garlic and topped with Timberline's smoked Salmon 9

### ***Olives and dates***

A mix of your favorites, house-marinated mixed olives and crispy bacon wrapped dates 8

### ***Calamari alla Siciliana***

Crispy calamari with a spicy tomato sauce and a lemon-basil aioli 9

### ***Fonduta con asparagi e gamberetti***

Gulf shrimp, fresh asparagus and leeks in a creamy mascarpone cheese fondue 9

### ***Gnocchi and fries***

Fried apple-sweet potato gnocchi and parmesan fries with honey-mustard aioli 6

### ***Antipasto misto***

House assortment of freshly made appetizers (serves two) 16

## SOUPS

### ***Butternut squash***

Spiced with honey and ginger 5

### ***Minestrone***

Tuscan style vegetable soup with kale and

cannellini beans 6

## SALADS

*add protein to any salad: chicken 6, shrimp or salmon 7*

### ***Insalata mista***

Mixed organic greens, cucumbers, tomatoes and red onions with citrus vinaigrette 5

### ***Insalata di Cesare***

Romaine tossed with homemade croutons, chef's caesar dressing, white anchovies and shaved parmesan 8

### ***Insalata Greca***

Romaine lettuce, onions, cucumbers, kalamata olives and feta cheese, tossed in red wine vinaigrette 6

### ***Insalata Caprese***

Fresh sliced tomatoes, homemade buffalo mozzarella and fresh basil, topped with pesto and extra-virgin olive oil 7

### ***Insalata Gorgonzola***

Organic greens with fresh strawberries, toasted pecans, gorgonzola cheese and balsamic vinaigrette 8

### ***Insalata Trattoria***

Organic greens, fresh creamy mozzarella cheese (Burrata di Bari) with roasted tomatoes and balsamic vinaigrette drizzled with basil pesto 8

### ***Insalata Emilia***

Grilled chicken breast, beefsteak tomatoes, mozzarella cheese on a bed of fresh spinach and

## PIZZA

*baked fresh in our authentic pizza oven*

***Margherita*** San marzano tomato sauce, homemade mozzarella, and basil 12

***Big Boy*** Italian sausage, Bolognese meat sauce, mozzarella, green peppers, and tomato sauce 17

***Vegetariana*** Variety of fresh seasonal vegetables, tomato and mozzarella cheese 14

***Diavola*** Spicy Calabrese salami, mozzarella, gorgonzola cheese and tomato sauce 16

***Hawaiiana*** Ham, pineapple, salami, mozzarella cheese and marinara sauce 14

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*Available for catering and private parties*

1430 Pearl St. Boulder — 303.544.0008 — [www.trattoriaonpearl.com](http://www.trattoriaonpearl.com)

## G N O C C H I

### *Gnocchi Bolognese*

Ground beef slow cooked with tomatoes, garlic and red wine sauce 16

### *Gnocchi quattro formaggi*

Gorgonzola, goat cheese, mozzarella and parmesan with a touch of garlic cream sauce 15

### *Gnocchi checca*

Cherry tomatoes, basil, garlic and marinara 13

## P A S T A e R I S O T T O

### *Ravioli di pera*

Home-made cheese stuffed ravioli tossed with pine nuts, sundried tomatoes, Bosc pears and cream 12

### *Linguine alle vongole*

Little neck clams in a white wine and roasted garlic sauce 16

### *Penne alla vodka*

Asparagus and cherry tomatoes sautéed in a light tomato-vodka cream sauce 13

### *Fettuccine alfredo con pollo*

Home-made fettuccine pasta with parmesan cheese and garlic-cream sauce with grilled chicken breast 17

### *Rigatoni alle verdure*

Sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, peppers, broccoli, escarole, roasted garlic, pine nuts and olive oil in herb white wine broth 14

### *Fettucine con gamberoni*

Shrimp scampi with fresh home-made pasta, sautéed cherry tomatoes, garlic & white wine 19

### *Risotto di anatra*

Duck confit and Colorado wild mushrooms, roasted garlic and vegetable broth 18

### *Risotto frutti di mare*

Calamari, mussels, clam, shrimp, salmon, swordfish and scallops in a creamy Arborio rice risotto 19

### *Lasagna*

Homemade beef lasagna with béchamel and marinara sauce, topped with mozzarella, Parmesan cheese and basil 16

## E N T R É E S

*Includes one side dish*

### *Pesce del giorno alla putanesca*

Pan seared with sautéed black olives, capers, San Marzano tomatoes, roasted garlic and olive oil, served with broccoli 18

### *Salmone della nonna*

Pan-seared salmon fillet with wild mushrooms, roasted vegetables in a red pepper cream sauce served with steamed broccoli 19

### *Cioppino*

Traditional Italian fisherman stew, calamari, shrimp, clams, mussels, scallops, swordfish and salmon served with (SAO) spaghetti aglio olio 21

### *Pork tenderloin*

Pan seared and baked pork tenderloin with a touch of Marsala-orange sauce, served with soft polenta and roasted parmesan cherry tomatoes 19

### *Scaloppine*

Pork scaloppine sautéed with sage, prosciutto and white wine, served with roasted potatoes and broccoli 17

### *Involtino di pollo*

Organic chicken breast, stuffed with sage and prosciutto, served basil mashed potatoes 18

### *Pollo arrosto alla Romana*

Half a roasted chicken with garlic, shallots, rosemary, lemon and olive oil, served with sautéed spinach 18

### *Bistecca alla Milanese*

Dry-aged Angus New York steak served pounded thin and breaded with basil pesto infused tomatoes, lemon and shaved Grana Padano Parmesan Cheese, served w/roasted potatoes 22

### *Lamb osso buco*

Slow-braised 14 oz Colorado lamb shank over caramelized wild mushroom risotto, served with steamed broccoli 29

## S I D E S

*extra side dish 4*

### *Potatoes confit, Sautéed spinach*

### *Steamed broccoli, Soft polenta*

### *SAO, Pesto mashed potatoes*

*Hours 11:30 am – 10:00 pm daily*

We add a gratuity of 20% to all tables of 8 or more people