

## Il Tartufo Ristorante Italiano

*Carciofi Alla Giudia	Jewish style artichokes with garlic and olive oil	10
Carpaccio di Salmone	Salmon cured with lemon, capers and onions	10
Zuppetta di Cozze e Vongole	Mussels and clams steamed in fresh tomatoes and herbs	10
Cozze Oreganata	Baked mussels sprinkled with light bread crumb sauce and oregano	9
Melanzane Parmigiano	Baked eggplant parmigiano	9
*Mozzarella Il Tartufo	Homemade mozzarella, tomatoes, roasted peppers, and basil	10
Calamari Fritti	Fried calamari	10
Insalata dello Chef	Arugula, shaved parmesan and sliced artichokes	8
Insalata Cesare	Traditional Caesar salad	8
Mista di Stagione	Seasonal mixed greens	7
Zuppa del Giorno	Soup of the day	7
Fettuccine con Tartufo	Homemade pasta with truffles and light cream	17
*Gnocchi Pomodoro	Homemade potato pasta with tomatoes and basil	15
*Gnocchi Quattro Formaggi	Homemade potato pasta in a four cheese sauce	16
*Timbalo alla Romana	Pasta layered with cheese, meat and vegetables	17
Linguine alle Vongole	Linguine with clams in a white wine sauce	18
Penne Toscane	Pencil points with spicy tomato and herbs	14
Fettuccine Cinghiale	Homemade pasta with wild boar	18
Orecchiette al Tonno	Shell-shaped pasta, tuna in a light tomato, caper, olive sauce	18
Risotto Primavera	Arborio rice with fresh vegetables and olive oil	17
Risotto Pescatore	Arborio rice with a medley of seafood	21
Scallopine Il Tartufo	Scallopine of veal with truffles in a light brandy cream sauce	19
Scallopine Piccata	Scallopine of veal with white wine and lemon	19
Scallopine con Funghi	Scallopine of veal with imported fresh mushrooms	19
*Vitello Monte Carlo	Medallions of veal with apples and arugula in a light brandy sauce	20
Pollo Rothschild	Boneless chunks of chicken with mushrooms, garlic and rosemary	18
Pollo e Salsiccia Balsamico	Chicken and sausage in a rosemary, herb and balsamic vinegar sauce	19
Pollo Romano	Boneless chunks of chicken, plum tomatoes, peppers, capers, and olives	18
*Involtini di Pollo	Chicken breast stuffed with fontina cheese and prosciutto	19
Calamari Marinara	Fresh calamari with garlic, olive oil, white wine and light marinara sauce	19
*Orata con Pinoli e Uvetta	Red snapper with pine nuts and raisins	21
*Pesce Misto	A combination of mixed seafood broiled with white wine, bread crumbs, and a fresh oregano sauce	23
Pesce del Giorno	Fish of the day	23
Bistecca Il Tartufo	Aged New York strip with a truffle mushroom sauce	23

Cappuccino 3    espresso 2.5    coffee 2    tea 2  
Dolci 7

Half order of pasta available for an appetizer or side dish only 8

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