

MONICA'S TRATTORIA



Polpette di Manzo \$16

Beef meatballs in a San Marzano tomato sauce topped with fresh ricotta & basil

Bruschetta Burrata \$16

Grilled Monica's bread topped with roasted tomatoes, sautéed spinach & fresh imported burrata mozzarella

Burrata Mozzarella \$10 GF

Fresh cow milk mozzarella, extra virgin olive oil, fresh basil

ANTIPASTI

Antipasto Affettato \$25 GF

Prosciutto di Parma, sopressata, speck, sharp provolone, fontina cheese & stuffed cherry peppers

Cozze al Vino Bianco \$16 GF

Mussels in a garlic white wine sauce with fresh parsley

Calamari Fritti \$17

Fried calamari, spicy aioli & marinara sauce

INSALATA

Caprese \$15 GF

Imported buffalo mozzarella, heirloom tomatoes, extra virgin olive oil & balsamic vinegar

Add prosciutto +5

Insalata di Caesar \$13

Romaine hearts, parmesan cheese, rustic bread croutons & caesar dressing

Add White Anchovies +4

SECONDI

Gnocchi di Patate Dolce \$32

Sweet Italian sausage, broccoli rabe, garlic & extra virgin olive oil over homemade sweet potato gnocchi

Parmigiana alla Vodka \$34/\$39

Breaded Chicken or Veal in a spicy pink vodka sauce, topped with smoked burrata mozzarella over homemade penne

Gamberi e Capesante Fridiavlo \$38 🍷

Shrimp & scallops in a San Marzano tomato sauce with calabrese peppers, fresh herbs, garlic & white wine over homemade fettuccine

Gamberi con Funghi \$36

Sautéed mushrooms with shrimp, garlic, extra virgin olive oil & fettuccine topped with fresh mascarpone cheese

Cozze con Bucatini \$36

New England wild mussels in a San Marzano tomato sauce with fresh garlic & parsley over homemade bucatini

Spaghetti alla Vongole \$36

Mediterranean baby clams in a white wine sauce with fresh oregano, parsley & garlic over homemade spaghetti

Ravioli alla Sorrentina \$32

Baked homemade four cheese stuffed ravioli in a San Marzano tomato basil sauce with fresh buffalo mozzarella

Pappardelle Bolognese \$32

Wide ribbon pasta in a meat ragù, bolognese style, topped with fresh ricotta

Spaghetti alla Carbonara \$32

Homemade spaghetti, Italian pancetta (cooked ham) egg & romano cheese

Add Fresh Truffles
to any dish \$15

The pasta selections on this menu are homemade on premise daily.

The Chef reserves the right to not make substitutions; we stand by our dishes the way they are prepared.
3% CREDIT CARD PROCESSING FEE WILL BE APPLIED TO ALL CREDIT TRANSACTIONS, 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX (6) OR MORE

The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, seafood, poultry and eggs increases the risk of food borne illness.
Please inform your server if a person in your party has a food allergy.