

Gemma's TRATTORIA

APPETIZERS

Calamari , Crispy fried calamari with lemon aioli	11
Caprese , An Italian favorite of fresh mozzarella, ripe cut tomatoes, and basil under a balsamic drizzle	8
Fritti , A sampler of our zucchini and fresh mozzarella frittis served with lemon aioli	11
Fuoco , A blend of fresh cheeses, baked, topped with brandy, then torched and served on fire with fresh baked bread	12
Mushroom Ripieni , Large mushrooms stuffed with a creamy blend of cheeses, spinach, artichoke, and spices	8
Bruschetta , Fresh garlic, basil, and diced tomatoes served atop our homemade bread	11

SOUPS & SALADS

Zuppa del Giorno , Our homemade soup of the day	4
Side Salad , A blend of artisan lettuce with tomatoes, cucumbers, and red onion	4
Caesar , Crisp romaine lettuce, tossed in our house Caesar dressing, topped with homemade croutons	5
Insalata al Pancetta , Spinach, pancetta, toasted pine nuts, and gorgonzola, tossed in house vinaigrette and sprinkled with Romano cheese	12
Italian Chopped Salad , A blend of artisan lettuce, salami, prosciutto, red pepper, tomatoes, olives, and mozzarella	12
Insalata Mediterranean , Crisp romaine lettuce, cucumbers, tomatoes, red onion, and feta crumbles	10



PASTA

Spaghetti and Meatballs , Spaghetti with homemade pomodoro sauce and topped with two meatballs	14
Spaghetti Bolognese , Spaghetti with homemade Italian sausage Bolognese sauce	15
Pasta Sarah , Angel hair pasta tossed in pomodoro sauce and topped with fresh mozzarella	14.5
Carbonara , Spaghetti sautéed in creamy carbonara with peas and pancetta	19
Ravioli del Giorno , Scratch made ravioli pasta stuffed with fresh ingredients of the day	15
Gnocchi , Scratch made gnocchi served in a pesto cream sauce	16
Manicotti , Pasta shells stuffed with a ricotta cheese blend and baked in our pomodoro sauce	14.5
Twelve Layer Lasagna , Layer upon layer of slow-cooked ground beef, ricotta cheese blend, homemade meat sauce, spinach, parmesan cheese and fresh pasta baked twice.	15
Penne Arabiatta , Penne sautéed with onions, mushrooms, olives, and capers in our pomodoro sauce	16
Fettuccine Alfredo , Our secret creamy alfredo recipe sautéed with fettuccine pasta	15
Add Chicken	4
Add Shrimp	6

STEAK & SEAFOOD

*Served with zuppa del giorno or salad

Halibut , Seasoned, pan-seared, then topped with lemon aioli and served with parmesan risotto and vegetable of the day	21
Mussels , Fresh mussels sautéed in white wine and pomodoro sauce and served with garlic toast	market price
Market Fish , Seasonal fish served chef-style	market price
Shrimp Scampi , Traditional shrimp scampi made with fresh shrimp and served with parmesan risotto and vegetable of the day	20
Fresh Grilled Salmon , Grilled salmon topped with tomato compote and drizzled with balsamic and served with parmesan risotto and vegetable of day	21
New York Strip , Choice cut beef seasoned, grilled, and served with parmesan risotto and vegetable of the day	25.5
Filetto al Gorgonzola , 8oz. choice filet topped with gorgonzola crust, served with parmesan risotto and vegetable of the day	27

****NOTE: COOKED TO ORDER.** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

PIZZA

Margherita , Traditional pie of sliced tomatoes with fresh mozzarella and basil	12.5
Calabrese , Prosciutto, artichokes, olives, and basil covered with mozzarella cheese	12.5
Alla Arugula , Salami, pepperoncini, garlic, and arugula covered with mozzarella cheese	12.5
Mama Rosa , Mushrooms, onion, spinach, artichoke, and eggplant covered with gorgonzola	12.5
Pizza con Salsicce , Sausage, salami, pancetta, prosciutto, pepperoni and rosemary topped with mozzarella	15
Bianca , Chopped garlic, ricotta, and mozzarella topped with Parmesan sprinkle	12.5
Chef's Pie , A sweet and savory pie of creamy ricotta and maple drizzle topped with pancetta, peaches, and Brie	14
Calzone , Ricotta, mozzarella, pancetta, red pepper, and garlic tucked into a calzone and served with a side of pomodoro	12.5

SPECIALTIES

Parmigiana , Chicken, veal, or eggplant served parmigiana-style with provolone and served atop spaghetti pomodoro	19 / 24 / 19
Piccata , Chicken or veal seasoned and sautéed in creamy lemon and butter sauce with shallots and capers and served with parmesan risotto and vegetable of the day	19 / 24
Pollo alla Trombino , Seasoned half chicken roasted with diced tomatoes, red pepper, provolone, and fresh basil and served atop angel hair pasta	19
Pollo alla Lemone , Grilled chicken sautéed with tarragon in butter and white wine and served in a lemon sauce over angel hair	19
Saltimbocca , Chicken or veal sautéed with white wine, topped with prosciutto and mozzarella and served with parmesan risotto and vegetable of the day	19 / 24
Marsala , Chicken or veal topped with our homemade marsala and mushroom sauce and served over flat pasta	19 / 24

BEVERAGES

Soda, Tea, Milk, Coffee 2.5 • Espresso 3 • Cappuccino 4 / 5
 San Pellegrino qtr 3 full 4.5 • Spring Water 3
 Italian Soda 4 • Italian Crème Soda 5 • Soda syrup .50

*A split plate fee of \$5.00 may be added for split entrées