

# LATTANZI

## INSALATE E ANTIPASTI

<b>Mozzarella e Pomodoro</b> (Warm Homemade mozzarella, tomato, and onions with extra virgin olive oil and basil.)	<b>16.00</b>
<b>Carciofi alla Giudia</b> (Our signature dish of artichokes cooked Jewish style sautéed with garlic.)	<b>20.00</b>
<b>Insalata di Rucola, Pere, e Parmigiano Reggiano</b> (rocket baby arugula with diced pears and shaved Parmigiano Reggiano.)	<b>17.00</b>
<b>Insalata Mista</b> (Mixed greens with endive and radicchio in a house vinaigrette dressing.)	<b>13.00</b>
<b>Fagiolini con Gamberetti</b> (String beans with baby shrimp, extra virgin olive oil and lemon.)	<b>19.00</b>
<b>Bruschetta</b> (Sliced toasted bread with tomato sauce, olive oil with mozzarella on top)	<b>12.00</b>
<b>Carpaccio di Tonno</b> (Sushi-grade, thinly sliced cured tuna with capers, onions, olive oil, lemon, Cannellini beans and baby red sorrel.)	<b>20.00</b>
<b>Carpaccio di Manzo</b> (Thinly sliced cured beef with arugula and shaved Parmigiano Reggiano.)	<b>20.00</b>

## PASTA

<b>Tortelloni al Pomodoro</b> (Homemade large tortellini filled with veal and chicken in a fresh tomato sauce.)	<b>24.00</b>
<b>Tonnarelli Cacio e Pepe</b> (Homemade square spaghetti with Pecorino Romano cheese and black pepper.)	<b>24.00</b>
<b>Cavatelli con Salsiccia e Cime di Rapa</b> (Homemade cavatelli tossed with sweet sausage and broccoli rabe sauce.)	<b>24.00</b>
<b>Capellini Primavera</b> (Angel Hair with summer mixed vegetables in a light garlic sauce.)	<b>24.00</b>
<b>Linguine alle Vongole</b> (Linguini tossed with little neck clams white wine and garlic sauce.)	<b>26.00</b>
<b>Tagliatelle alla Bolognese di Manzo</b> (Homemade Tagliatelle with ground beef meat ragu' sauce.)	<b>24.00</b>
<b>Ravioli con Funghi Porcini</b> (Homemade ravioli filled with wild porcini mushrooms in a brown sauce with grated parmigiano reggiano.)	<b>25.00</b>
<b>Rotolo di Spinaci e Ricotta</b> (Homemade rolled pasta filled with ricotta cheese and spinach topped with mozzarella and fresh tomato sauce.)	<b>24.00</b>
<b>Gnocchi Carciofi con Pomodoro</b> (Homemade artichoke gnocchi in fresh tomato sauce with Pecorino Romano.)	<b>24.00</b>
<b>Bucatini all' Amatriciana</b> (Thick hole spaghetti with, caramelized onions smoked bacon and tomato sauce.)	<b>25.00</b>

**Gluten-free and whole wheat pasta available upon request.**

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## RISOTTO

<b>Risotto ai Frutti di Mare</b> (Risotto Arborio creamed with mixed shellfish in a light tomato sauce.)	<b>28.00</b>
<b>Risotto all'Ortolana</b> (Risotto Arborio creamed with fresh green garden vegetables in extra virgin olive oil.)	<b>26.00</b>

## PESCE

<b>Orata Marechiaro</b> (Filet of Mediterranean orata sauteed in extra virgin olive oil, garlic, white wine, and a fresh light tomato sauce.)	<b>34.00</b>
<b>Branzino Oreganata</b> (Filet of Mediterranean branzino baked in a garlic, breadcrumbs, capers white wine, crust.)	<b>34.00</b>
<b>Salmone al Finocchio</b> (Grilled filet of salmon with fresh fennel with lemon and extra virgin olive oil.)	<b>31.00</b>
<b>Scampi Angela</b> (Grilled shrimp with garlic, white wine, and mushrooms.)	<b>36.00</b>

**All fish can be fresh grilled**

## CARNE

**All our meat is GMO Free**

<b>Costolette d'Agnello</b> (Grilled baby lamb chops with garlic and rosemary.)	<b>45.00</b>
<b>Filetto di Manzo</b> (Prime Black Angus Filet Mignon grilled with Mushrooms in a Barolo Wine reduction.)	<b>34.00</b>
<b>Scaloppine di Vitello al Marsala, Piccata, o Pizzaiola</b> (Veal scaloppini sautéed with marsala, piccata, or pizzaiola sauce.)	<b>32.00</b>
<b>Pollo Lattanzi</b> (Half a chicken oven roasted with herbs, garlic and rosemary)	<b>28.00</b>
<b>Scaloppine di Pollo al Marsala, Piccata, o Pizzaiola</b> (Chicken breast scaloppini sautéed with marsala, piccata, or pizzaiola sauce.)	<b>28.00</b>
<b>Pollo Capriccioso</b> (Boneless chunks of chicken with peppers, onions and oregano in a fresh tomato sauce)	<b>28.00</b>
<b>Pollo Milanese</b> (Chicken breast pounded thin, breaded, fried and topped with a salad, diced mozzarella and chopped tomatoes.)	<b>30.00</b>

## CONTORNI

Broccoli Rabe, Spinach, Broccoli, Green Beans steamed or sautéed in oil and garlic	<b>13.00</b>
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.