

ALTAMURA

AUTHENTIC ITALIAN TRATTORIA

APPETIZERS

- Spiedini Mozzarella | *mozzarella in bread, fried with an anchovy, lemon caper sauce* | 10
- Fried Calamari Marinara | *with a pinch of red pepper flakes* | 10
- Artichoke Hearts Oreganato | *California artichoke hearts topped with garlic seasoned breadcrumbs* | 8
- Clams Casino | *trinity of red, green bell peppers, onions, celery and bacon* | 9
- PEI Mussels | *shaved fennel, sliced onion, white wine broth with a touch of tomato* | 15
- Garlic Scampi | *jumbo gulf shrimp, garlic, olive oil, seasoned bread crumbs* | 16
- Garlic Bread | 6

SOUP

- Tortellini en Brodo | *house made tortellini in a rich chicken broth* | 6
- Classic Minestrone | 6

SALAD

- Frutti di Mare | *chilled seafood salad, gulf shrimp, calamari, baby bay scallops, celery and red onion, red wine vinaigrette* | 15
- Caprese Salad | *buffalo mozzarella, seasonal tomatoes, red onion basil* | 8
- Tri Colore | *arugula, endive, radicchio salad balsamic vinaigrette* | 6
- Classic Caesar Salad | 8

PASTA

- Ricotta Gnocchi Bolognese | *little pillows set in a tomato sauce of ground beef, pork and veal, onion, celery, carrots and garlic* | 24
- Spaghetti Puttanesca | *crushed tomatoes, anchovies, capers and kalamata olives with a hint of crushed red pepper* | 18
- Tortellini in Vodka sauce | *vodka infused crushed tomato cream sauce* | 18
- Linguini Clam Sauce | *with whole and chopped clams, a choice of red or white sauce* | 22
- Straw and Hay Linguini | *spinach and semolina pasta, prosciutto, peas and cream* | 18
- Linguini with Jumbo Shrimp | *local gulf jumbo shrimp with sautéed spinach, sun dried tomato, garlic, shallots in a light marinara broth* | 26
- Spaghetti & Meatballs | 18
- King Crab Pasta | *fresh homemade black pepper fettuccini, white wine broth, garlic, shallots* | 30
- Classic Baked Macaroni | *orecchiette pasta baked with marinara, locatelli romano, parmigiano reggiano and buffalo mozzarella* | 16

SEAFOOD ENTREES

- Shrimp Parmesan | *breaded jumbo gulf shrimp, marinara, buffalo mozzarella* | 28
- Maine Cold Water Lobster Tails | *drawn butter with seasoned breadcrumbs or fra diavolo with linguini* | 36
- Nantucket Diver Scallops | *blood orange tarragon sauce, creamy asparagus risotto* | 28
- Red Snapper Oreganato | *seasoned crumb top, lemon caper sauce* | market price
- Zuppa di Pesce | *colossal seafood feast of 6oz lobster tail, jumbo gulf shrimp, clams, mussels, calamari in a red seafood broth over linguini* | 38

CHICKEN AND VEAL ENTREES

- Chicken or Veal Parmesan | *served with spaghetti* | 24
- Chicken or Veal Milanese Capricciosa | *breaded scallopini topped with tri colore salad balsamic vinaigrette* | 24
- Chicken or Veal Piccata | *scallopini of chicken or veal in a lemon caper sauce with hasselback potato* | 24
- Chicken or veal Marsala | *scallopini of chicken or veal, wild mushroom marsala wine sauce with hasselback potato* | 24
- Chicken Ratatouille | *skin on airline breast of chicken over simmered ratatouille with roasted garlic butter* | 24

BEEF AND VEAL ENTREES

- Veal Scallopini Saltimbocca | *prosciutto pounded veal scallopini with fontina, in a light veal sauce, over sauteed spinach with hasselback potato* | 24
- Broiled Rib Veal Chop | *roasted artichokes, plum tomatoes, shitake mushrooms, lemon in a natural jus with hasselback potato* | 38
- Osso bucco | *large prime veal shank braised in a rich veal stock with red wine, carrots, celery, onions and potatoes* | 38
- Prime NY 16oz. Strip Steak Pizzaiola | *smothered in a fine julienne of peppers, onions, and tomatoes with crushed red pepper* | 38

SIDES

- Two Meatballs | 6
- Sauteed Escarole | *garlic, olive oil* | 6
- Sauteed Spinach | *garlic, olive oil* | 6
- Spaghetti | *bolognese or marinara* | 8
- Hasselback Potato | *thinly sliced, baked crispy* | 4

DESSERT

- Zeppole | *six fried crullers covered in powdered sugar* | 8
- Candy & Cookie Sampler | *mini biscotti, mini pignoli cookie, dark chocolate salted caramel and mini coconut caramel almond candy bar* | 7
- Tiramisu | *espresso soaked lady fingers layered with coffee scented mascarpone and dusted with cocoa powder* | 8
- Lemon Italian Ice | 5
- Manhattanjack Scandalous Chocolate Chocolate Layer Cake | *a la mode* | 8
- Italian Ricotta Cheesecake | *with strawberries* | 10
- Panna Cotta | *with seasonal fruit gastrique* | 8
- Mini Cannoli | *ricotta chocolate chip filling* | 4

Great food takes time...all pastas boiled to order, and worth the wait!