

# Cacio e Pepe

TRATTORIA ROMANA

## ANTIPASTI

### Salumi e Formaggi | 22<sup>z</sup>

Assorted imported cheese and meat + foccacia & ciabatta

### Tortino di Patate | 14<sup>z</sup>

Italian ham + mozzarella + stuffed potato cake

### Bruschetta alla Romana | 12<sup>z</sup> v

Heirloom tomato + garlic + onions + basil + olive oil + pecorino romano

### Zucchini Blossom | 16<sup>z</sup>

Zucchini blossom stuffed with four cheese + San Marzano tomato sauce + calabrese pepper orange jam

### Frittura di Calamari | 18<sup>z</sup>

Fried calamari & shrimp + zucchini + spicy San Marzano tomato sauce

### Polpette | 16<sup>z</sup>

Nonna traditional homemade meatball + San Marzano tomato sauce + cacio e pepe fondue

### Carciofi alla Giudia | 17<sup>z</sup> VGGF

Crispy artichokes heart + garlic + mint + white wine

### Pane Fresco | 4<sup>z</sup>

(Homemade bread) Assorted focaccia and ciabatta served with compound butter

## INSALATE

(Add chicken + 6 | shrimp + 12 | salmon + 12)

### Trastevere | 11<sup>z</sup>

Arugula + goat cheese + heirloom tomato + olive oil lemon vinaigrette

### Panzanella | 11<sup>z</sup>

Arugula + bellpeppers + pecorino + onions + croutons + balsamic + olive oil

### Barbabietola | 12<sup>z</sup>

Whipped lemon ricotta + smoked hot honey + balsamic pearls + spiced candied walnuts + pickled mustards seeds

### Cesare | 11<sup>z</sup>

Lemon pangrattato + house Caesar dressing

### Agnello Arrosto | 34<sup>z</sup>

Rack of lamb grilled + mint pesto risotto + barolo wine reduction

## CHEF'S PICKS

### Cioppino | 28<sup>z</sup>

Shrimp + calamari + fish + mussels + clams + basil. Over spaghetti

### Branzino | 34<sup>z</sup>

Pan seared whole branzino + capers + artichoke + olives + fingerling potato + spinach + citrus butter sauce

## PASTA

(Substitute any pasta with fresh homemade gluten free penne pasta +\$4)

### Bucatini Cacio e pepe | 19<sup>z</sup>

Pecorino + black pepper (Add black truffle +4)

### Paccheri Carbonara | 19<sup>z</sup>

Classic carbonara + egg + pecorino + pancetta

### Fettuccini Alfredo | 17<sup>z</sup>

Classic Alfredo cream sauce (Add chicken + 6 | shrimp +12)

### Spaghetti Vongole | 19<sup>z</sup>

Fresh manila clams + garlic + EVOO + parsley + white wine + botarga

### Sugo e Polpette | 21<sup>z</sup>

Meatballs + italian sausage + pork ribs

### Tonnarelli Cozze, Pesto e Pomodorini | 22<sup>z</sup>

Pistacchio pesto + mussels + heirloom tomato

### Parppadelle Ragù | 20<sup>z</sup>

Classic Italian ragu bolognese meat sauce

### Linguine ai Camberi | 22<sup>z</sup>

Shrimp + broccolini + zaffron + cream sauce

### Risotto | 26<sup>z</sup>

Carnarolli rice + prawns + zucchini blossoms + peas + stracciatella cheese

### Pollo Parmigiano | 25<sup>z</sup>

Breaded chicken breast + mozzarella + San Marzano tomato sauce. Served with rigatoni pasta

### Pollo marsala | 26<sup>z</sup> GF

Organic chicken breast + sauteed mushroom + marsala wine + fresh herb + mashed potato + broccolini

## Pasta per Sempre



## PASTA RIPIENE (STUFFED PASTA)

### Lasagna | 20<sup>z</sup>

Classic meat lasagne

### Ravioli Spinaci Ricotta | 20<sup>z</sup>

Tomato + cream sauce

### Maltagliati | 21<sup>z</sup>

Beef stufed ravioli + mushrooms + porcini mushroom + light cream sauce

## PIZZA CLASSIC ROMAN STYLE

### Patate e Salsiccia | 18<sup>z</sup>

Mozzarella + sausage + rosemary potatoes

### Margherita | 14<sup>z</sup> v

Mozzarella + tomato sauce + basil

### Cacio e Pepe | 18<sup>z</sup> v

Mozzarella + burrata + truffle + pecorino + black pepper + prosciutto

### Salamino | 16<sup>z</sup>

Mozzarella + Pepperoni + tomato sauce

### Maiolino | 18<sup>z</sup>

Mozzarella + tomato sauce + sausage pepperoni + ham + pancetta

### Parmigiana | 18<sup>z</sup>

Mozzarella + tomato sauce + eggplant + fresh basil + parmesano reggiano + EVOO

### Brazato | 29<sup>z</sup> GF

Short rib + demi glaze reduction sauce + over garlic mashed potatoes

### Melanzane Parmigiana | 21<sup>z</sup> v

Classic southern italian style eggplant parmigiana + homemade fetuccine

## CONTORNI

### Brocoli al Aglio | 7<sup>z</sup>

Brocoli + garlic cream sauce

### Patate al Forno | 6<sup>z</sup> VG

Rosemary roasted potatoes

### Puré alla Aglio | 6<sup>z</sup> v

Garlic mashed potatoes

### Truffle Patatine Fritte | 11<sup>z</sup> v

French fries

"Our pasta program is simple and fresh. We source the highest quality, local ingredients to make all of our own pasta. All our pasta is handmade and extruded at our restaurant. Utilizing fresh pasta gives a softer bite instead of an al dente texture"

VEGETARIAN = V  
VEGAN = VG  
GLUTEN FREE = GF

\*Consuming raw food increase the risk of food born illness. For all party of 6 or more we will apply 18% gratuity to the final bill.

# Cocktail della Casa

CLEOPATRA'S CHARM | 12<sup>95</sup>  
GIN + APEROL + GRAPEFRUIT JUICE + ZUCCHERO

SPARTACUS SPIRITZ | 12<sup>95</sup>  
APEROL + PROSECCO + SPARKLING WATER

AUGUSTUS NEGRONI | 15<sup>95</sup>  
CAMPARI + GIN + SWEET VERMOUTH

ROMAN SUNSET | 15<sup>95</sup>  
TEQUILA BLANCO + CAMPARI + GRAPEFRUIT  
JUICE + LIME & LEMON JUICE

MAMMA MIA! | 14<sup>95</sup>  
RUM + BERRIES + MINT + ZUCCHERO +  
LEMON JUICE + SPARKLING WATER

CLASSIC SANGRIA | 12<sup>95</sup>  
RED WINE + OJ + LEMON JUICE + LEMON/LIME SODA

MANGO SANGRIA | 12<sup>95</sup>  
WHITE WINE + FRESH MANGO PUREÉ + OJ +  
LEMON JUICE + LEMON/LIME SODA

WATERMELON/BERRY SANGRIA | 12<sup>95</sup>  
WHITE WINE + FRESH WATERMELON & BERRY PUREÉ +  
OJ + LEMON JUICE + LEMON / LIME SODA

LIMONCELLO MARTINI | 14<sup>95</sup>  
LIMONCELLO + VODKA + SIMPLE SYRUP + LEMON JUICE + POPSICLE

TIRAMISU MARTINI | 15<sup>95</sup>  
KAHLUA + RUMCHATA + CHOCOLATE LIQUOR + CREAM

ESPRESSO MARTINI | 16<sup>95</sup>  
VODKA + KAHLUA + ESPRESSO + DOLLOP WHIPPED CREAM

LA VITA É BELLA | 15<sup>95</sup>  
RYE + HPNOTIQ + LEMON + CHERRY JUICE

SECRET OF JULIET | 15<sup>95</sup>  
GIN + ELDERFLOWER + FRESH STRAWBERRIES + ROSE WATER +  
LEMON JUICE + ROSE PETALS

## VINO

### WHITE

House selection

Moscato "Santo DOCG Piemonte"

Pecorino "Mezzadro" (Abruzzo)

Pinot Grigio "Villa Alena Venetie" (Veneto)

Chardonnay "Kinderwood" (California)

Sauvignon blanc "Fernlands Marlborough" (New Zealand)

Vermentino "Riva della Rosa" (Toscana)

### RED

House Selection

Cabernet Kinderwood (California)

Chianti Ponte Vecchio DOCG (Toscana)

Montepulciano d'Abruzzo "Mezzadro" (Abruzzo)

Sangiovese "Mezzadro" (Abruzzo)

Barolo Famiglia Rivetti (Piemonte)

### BUBBLES

House Brut Selection

House Prosecco

Glass | Bottle

\$9 | \$35

\$11 | \$42

\$11 | \$42

\$11 | \$42

\$11 | \$42

\$12 | \$45

| \$52

\$9 | \$35

\$11 | \$42

\$11 | \$42

\$11 | \$42

\$12 | \$45

| \$90

## BEER

PERONI | 8

IPA (ROTATING) | 8

BLUE MOON | 7

## NON-ALCOHOLIC

SAN PELLEGRINO | 4

-LIMONATA

-ARANCIATA

-ARANICIATA ROSSA

PEPSI | 4

DIET PEPSI | 4

STILL WATER | 7

SPARKLING WATER | 7

## Caffè

SINGLE ESPRESSO | 3<sup>95</sup>

DOUBLE ESPRESSO | 4<sup>95</sup>

CAPUCCINO | 4<sup>95</sup>

CAFFE LATTE | 4<sup>95</sup>

DRIP COFFEE | 4<sup>95</sup>