



# TRATTORIA da Lepri

## ANTIPASTO

**CHEF'S BOARD** | 2 MEATS, 2 VEGETABLES, 2 CHEESES | 27  
**OR A LA CARTE**

### CARNE

Prosciutto da Parma | 8  
Speck (smoked Prosciutto) | 8  
Hot or Sweet Soppressata | 7  
Hot Capicola | 8

### VERDURE

Roasted Red Peppers | 7  
Beets, Balsamic, & Pistachio | 9  
Mediterranean Olives | 8  
Eggplant Caponata | 8

### FORMAGGI

Caramelized Onion Cheddar | 9  
Grana Padano | 8  
Brie & Cranberry Jam | 7  
Aged Provolone | 7  
Gorgonzola Dolce | 8  
House Fresh Mozzarella | 8

## ANTIPASTI

### Trattoria Calamari | 13

arugula, grape tomatoes, Lepri's lemoncello aioli

### Crispy Sesame Shrimp | 14

vegetable salad, orange, local honey, & red chili glaze

### House-Made Meatballs | 12

fresh mozzarella, garlic & parm toast point

### Beef Carpaccio | 12

capers, truffle oil, shaved parm, crostini

### House Made Ricotta Gnocchi | 13

caramelized onion, smoked bacon & sweet peas, garlic parmesan cream, seasoned bread crumbs

### Local Honey & Herb Poached Beets | 12

goat cheese fritters, candied walnuts, micro greens, balsamic glaze

### Steamed Mussels | 12

hot soppressata, roasted red peppers, orzo, garlic, white wine butter, crostini

### Truffle Whipped Ricotta | 9

local honey, black sea salt, crostini

## SECONDI

### Beef Tenderloin Medallions ♦ | 36

whipped potatoes, local vegetable, horseradish cream, red wine demi, potato guafrette

### Spicy Orange Cointreau Glazed Salmon ♦ | 26

roasted Macomber turnip, red beets, & baby potatoes, apple arugula salad

### Balsamic Braised Short Ribs | 34

caramelized onion & herb mashed, local vegetable, balsamic demi glace, crispy onions

### Roasted Cod & P.E.I. Mussels | 29

hot Italian sausage, orzo, broccoli rabe, light saffron reduction

### Herb Braised Lamb Shank ♦ | 33

on the bone, over pulled lamb, mushroom, & sweet pea risotto, local vegetable, rosemary lamb broth

### Pan Seared "Bomster" Scallops ♦ | 31

roasted baby potatoes, local vegetable, red beet puree, blueberry balsamic glaze, crispy beet chip

### Pan Seared & Layered Chicken Breast | 27

prosciutto, sharp provolone, & herb, whipped potatoes, local vegetable, sherry mushroom cream

## INSALATA

### House ♦ | 8

spring Mix, grape tomatoes, English cucumbers, red onion, house vin

### Hearts of Romaine | 10

smoked bacon, croutons, crispy parmesan, roast- ed garlic Caesar dressing

### Harvest ♦ | 12

mixed greens, apples, dried cranberries, candied walnuts, crumbled bleu cheese, apple cider vin

### Warm Baby Spinach | 13

herb roasted mushrooms & potatoes, goat cheese, crispy bacon, caramelized onions, warm bacon-balsamic vin, crispy onion straws

## CLASSIC ITALIANO & FRESCO PASTA

### Classic Chicken Parmesan | 27

house-made fettuccine, fresh mozzarella, parm

### Trattoria's Own Rigatoni Bolognese | 25

'Rigatoni Gigante,' three meats, parmesan, cream

### Braised Beef & Truffle Pappardelle | 27

mushrooms, demi glace, touch of cream

### Fresh Cavatelli & Sweet Italian Sausage | 26

broccoli rabe with garlic & red chili, roasted red peppers, parmesan brodo

### Chef's Pasta du Jour | mp

Chef's selection with fresh, local ingredients

♦ denotes a gluten free item. Please ask your server for additional options, including gluten free pasta.

\*thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness

\*20% gratuity added to parties of 5 or more

\*\$8 entrée share charge per guest

EXECUTIVE CHEF | JONATHAN COHEN