



TRATTORIA SBANDATI

ANTIPASTI / STARTERS

INSALATA AL GORGONZOLA: <i>Roasted golden beets, imported Gorgonzola dolce, walnuts and greens. Finished with our house lemon dressing and aged balsamic vinegar from Modena.</i>	\$13
BRUSCHETTE TOSCANE MISTE: <i>A trio of house made ciabatta bread, sliced and grilled. Served with tomatoes, sautéed spinach and cannellini beans. Finished with extra virgin olive oil and balsamic vinegar from Modena.</i>	\$12
ANTIPASTO TOSCANO: <i>Chef's choice of an Italian cured meat, featured Italian cheese and grilled Tuscan bread finished with extra virgin olive oil.</i>	\$14
PIATTO DI FORMAGGI MISTI: <i>Selection of imported D.O.P. Italian cheeses. Served with organic Italian fig jam, walnuts, pine cone syrup, sliced pears and aged balsamic from Modena.</i>	\$16

PRIMI / FIRST COURSES

LA ZUPPA DEL GIORNO: <i>Inquire with your server about our soup of the day.</i>	\$8/\$12
PENNE ALLA CARRETTIERA: <i>Imported penne tossed with a spicy tomato sauce with finely chopped Italian parsley, garlic, capers and spicy chili peppers. Topped with Parmigiano Reggiano D.O.P.</i>	\$16
PASCHETTI ALL'ACCIUGA: <i>Hand-cut spaghetti (with no eggs) served in an olive oil based sauce made with imported anchovies from Sciacca, Sicilia, cherry tomatoes, garlic and Italian parsley. (Dishes containing seafood will not be served with Parmigiano Reggiano cheese.)</i>	\$20
TAGLIATELLE AL RAGU' ALLA BOLOGNESE: <i>House made egg tagliatelle served with a traditional bolognese sauce made of ground beef from "Primal Cuts Market" and a base of finely chopped celery, carrots and red onions sautéed in extra virgin olive oil, then slow cooked in Sangiovese red wine and tomato paste.</i>	\$22
TAGLIATELLE AI FUNGHI PORCINI: <i>House made tagliatelle with Porcini mushrooms prepared in white wine garlic. Topped with Parmigiano Reggiano D.O.P.</i>	\$23
TAGLIERINI AI GAMBERI, VONGOLE E ZUCCHINE: <i>House made taglierini served with a zucchini-basil sauce, and Pacific Northwest shrimp and clams. (Dishes containing seafood will not be served with Parmigiano Reggiano cheese.)</i>	\$26
PAPPARDELLE ALLA CHIANTIGIANA: <i>Our house made pappardelle, a Tuscan wide and flat style pasta with a traditional sauce from Chianti made with Italian sausage, fennel, tomato, leeks and Chianti wine. Topped with Parmigiano Reggiano D.O.P.</i>	\$25

SECONDI / SECOND COURSES

CANNELLONI IN FORNO: <i>House made fresh pasta rolled with a filling of Ricotta and spinach. Baked to order in a tomato sauce with béchamel and dusted with Parmigiano Reggiano D.O.P.</i>	\$24
POLPETTE: <i>Traditional ground beef meatballs based on the chef's family recipe. Cooked and served in tomato sauce with melted mozzarella on top and a side of sautéed spinach.</i>	\$18
MERLUZZO ALL'ACQUA PAZZA: <i>Pan seared Alaskan cod baked in a robust sauce of tomato puree, white wine, spicy olives, parsley and garlic. Served with house made grilled bread to enjoy the sauce.</i>	\$22
LOMBATINA DI MAIALE: <i>Grilled bone-in local pork chop served with cannellini beans then finished with our house green salt.</i>	\$29
TAGLIATA AI CARCIOFI: <i>Grilled beef tenderloin served thinly sliced over an artichoke heart puree.</i>	\$32

CONTORNI / SIDE DISHES

FAGIOLI CANNELLINI ALLA SALVIA: <i>Traditional Tuscan cannellini beans sautéed with sage and garlic.</i>	\$6
SPINACI SALTATI: <i>Lightly sautéed spinach in olive oil.</i>	\$5

DOLCI / DESSERTS

TIRAMISU: <i>A family recipe of the traditional Italian tiramisu'. Mascarpone cream, ladyfingers dipped in coffee then finished with chocolate. •(Made with raw eggs).</i>	\$8
PANNA COTTA: <i>A sweet cream custard served with a fresh berry sauce and dusted with powdered sugar.</i>	\$7
BONGO: <i>Florentine version of a profiterole. A house made éclair stuffed with cream served with melted dark chocolate and powdered sugar.</i>	\$8

• Consumption of raw eggs and undercooked foods increase chances of food born illness.

* D.O.P means Denominazione Origine Protetta/ Protected Origin Denomination. A certificate of guaranteed quality of specific Italian gourmet food products.

* Substitutions are respectfully declined.