Tarantino
Restaurant

FOR THE TABLE*

COCKTAIL DI GAMBERI $4 each
Steamed shrimp, salsa verde

OSTRICHE $3.50 each
Copps Island Oysters on half shell or fried

PIZZETTA $12
Tomato, mozzarella & basil

SCALLOPS AL COGNAC $19
Pan seared scallops wrapped with prosciutto in a cognac sauce

LITTLE NECK CLAMS OREGANATA **$18**
Baked clams, seasoned bread crumbs, white wine

LITTLE NECK CLAMS ON HALF SHELL **$3.50 EACH**

CURED MEATS AND CHEESES*

9 For one or 26 for any three

SALAME
Dried pork sausage

BRESAOLA
Air cured beef

MORTADELLA
Salted cured pork

PROSCIUTTO DI PARMA
Parma ham

TALEGGIO
Soft very flavorful cow's milk cheese

SARDO
Semi-Firm cow's milk cheese

PARMIGIANO REGGIANO
Parmigiano aged 24 months

PIAVE VECCHIO
Hard, cow milk cheese

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INSALATE*

DI BARBABIETOLA 15
Mixed greens, red beets, goat cheese, walnuts, orange-honey mustard vinaigrette

DEI CESARI 14
Romaine salad, croutons, Parmigiano shavings, homemade Caesar dressing

TRICOLORE 13
Endive, radicchio, arugula, shaved Parmigiano, balsamic vinaigrette

LOLA 15
Red leaf lettuce, caramelized onions, toasted almonds and gorgonzola, orange-honey mustard vinaigrette

ANTIPASTI*

MINESTRA PAESANA 13
Escarole, sausage and bean soup

CALAMARI FRITTI O ALLA GRIGLIA 17
Fried or grilled Calamari

COZZE FRA' DIAVOLO 16
P.E.I. Mussels sautéed with a spicy tomato sauce

CARPACCIO DI POLPO 18
Octopus carpaccio, arugula, lemon, extra virgin olive oil

CARCIOFI RIPIENI 19
Baked stuffed artichokes, pancetta, mushrooms, breadcrumbs

CARPACCIO DI MANZO 19
Beef carpaccio, arugula, shaved Parmigiano, white truffle oil

CAPRESE DI BUFALA 17
Buffalo mozzarella, tomato, basil, extra virgin olive oil

RAGOUT DI MELANZANE E GAMBERI 18
Eggplant, black olives, pine nuts, tomatoes, seared shrimp

TARTARE DI TONNO 19
Tuna tartare, avocado, soy sauce, wasabi aioli

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MARIA'S HOMEMADE PASTA $29*

CAVATELLI ALLA TARANTINO
Sausage, mushrooms, tomato sauce

GNOCCHI ALLA SORRENTINO
Potato dumplings, eggplant, arugula, spicy tomato sauce

FETTUCCINE ALLA BOLOGNESE
Fettuccine with our famous meat sauce

PAPPARDELLE AL RAGU' DI OSSOBUCO
Wide cut pasta, shredded braised veal ossobuco and root vegetables

MALTAGLIATI CON FAVE
Fava beans, sausage, peas

REGULAR DRY PASTA $25*

SPAGHETTI ALLA CARBONARA
Guanciale, onions, eggs & parmigiano

CAPELLINI ALLE VONGOLE
Cockle clams served in a red or white sauce

MEZZI RIGATONI AI CARCIOFI
Artichokes, black olives, capers, garlic & oil

LINGUINE SAN GIOVANNI
Shrimp, capers, sun dried tomatoes, garlic & oil

ORECCHIETTE BARESE
Broccoli rabe, sweet sausage, garlic & oil

MARIA'S HANDMADE RAVIOLI*

Spinach & Ricotta $27
Butter and sage sauce

Veal & Pork $29
Butter and shaved black truffles sauce

Lobster & Crab Meat $31
Brandy cream sauce and shrimp

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IL PESCE*

SALMONE IN MOSTARDA 34
Pan seared king salmon in a delicate mustard cream sauce. (Plain grilled available)
DENTICE ALL'ARANCIA E POMODORI 41
Red Snapper, fresh tomato, orange segments
BRASATO TARTUFATO 41
Pan seared shrimp and scallops, mushrooms, white wine, truffle oil
PESCE SPADA UBRIACO 41
Swordfish, Prosecco sauce, fresh herbs
ZUPPA DI ARAGOSTA 46
½ Lobster, mussels, calamari, clams, shrimp, spicy tomato broth

LA CARNE*

POLLO MARGHERITA 29
Organic chicken breast topped with prosciutto, tomato and mozzarella in a delicate brandy cream sauce
POLLO SCARPARIELLO 34
Organic deboned half chicken, white wine, sausage, hot cherry peppers, garlic, potatoes
SCALOPPINE DI VITELLO AI FUNGHI 41
Veal scaloppine, mixed mushrooms white wine sauce
COSTOLETTA DI VITELLO MILANESE or PARMIGIANA 44
Pounded breaded bone in veal rib chop arugula and tomato salad or Parmigiana with vegetables or pasta
COSTATA DI SUINO AI PEPERONI PICCANTI 40
Pan roasted double cut frenched pork chop with rosemary, garlic and hot cherry peppers
OSSOBUCO 52
Braised veal shank over saffron risotto
NODINO AL BALSAMICO 49
Pan seared thick veal chop, hot cherry peppers and balsamic vinegar sauce
RIB-EYE E PATATINE 51
All natural Angus grilled rib-eye, Tuscan fries

SIDES

Broccoli rabe	11	**Spinach**	12
Wild mushrooms	12	**Tuscan fries**	10
Escarole	10	**Broccoli**	10

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SPECIALTY DRINKS

COCOPEÑO MARGARITA 15
JALAPEÑO AND COCONUT TEQUILA MARGARITA

LISBON BEACH 15
WHITE PORT, TONIC WATER,
FRESH MINT, ORANGE TWIST

WESTPORT MULE 15
TITO'S VODKA, LIME JUICE AND GINGER BEER

BIJOU 15
GIN, GREEN CHARTREUSE, SWEET VERMOUTH,
ORANGE ANGOSTURA BITTER

APEROL SPRITZ 15
APEROL, PROSECCO, CLUB SODA, ORANGE SLICE

PAPER PLANE 15
AMARO NONINO, BOURBON, APEROL
FRESH LEMON JUICE

MANGRONI 15
WHISKEY, CAMPARI AND SWEET VERMOUTH

ESPRESSO MARTINI 15
FRESH BREWED ESPRESSO, KAHLUA &
STOLI VANILLA VODKA

WINES BY THE GLASS

FRIZZANTE (SPARKLING)	GLASS	½ GLASS
PROSECCO Bosa	12	
MOSCATO Martini e Rossi	12	
ROSATO		
Les Pinedes (Provence)	12	6.5
WHITE		
VERMENTINO LI DUNI	12	6.5
PINOT GRIGIO IL NIDO	11	5.5
RIESLING DIEHL	11	5.5
CHARDONNAY WILLIAM HILL	12	6 .5
SAUVIGNON BLANC IL NIDO	11	5.5
GAVI DI GAVI PICOLLO	14	7.5
CHARDONNAY CHALK HILL	16	8.5
FALANGHINA FREMONDO	12	6.5

RED	GLASS	½ GLASS
MONTEPULCIANO PIETRA MAJELLA	11	5.5
CHIANTI RISERVA IL GRIFO	13	7
MERLOT BOSA	10	5.5
PRIMITIVO PODERI D'AGOSTINO	10	**5**.5
PINOT NOIR ARIUS	13	7
MALBEC FINCA EL ORIGEN	10	5.5
CABERNET SHANNON RIDGE	12	6.5
SUPER TUSCAN LUPAIA	13	7
BARBARESCO CANTINA DEL NEBBIOLO	19	10
BAROLO TENUTE MUNDI	22	11.5
AMARONE PAROLVINI	23	12
BRUNELLO DI MONTALCINO Podere la Vigna	26	13.5

BIRRE

BOTTLE DOMESTIC 8

COORS LIGHT
BUD LITE
MICHELOB LITE
BUDWEISER
SAM ADAM BOSTON LAGER
2 ROADS IPA (CT)
NAUGHTY NURSE (CT)

BOTTLE IMPORTED 10

PERONI
MORETTI
HEINEKEN
CORONA EXTRA
HEINEKEN 00 (NON ALCOHOLIC)