



## BENVENUTI TO TROPEA

Our menu items are prepared and cooked at the time of your order. Nothing is pre-cooked.  
Do as the Italians do... relax and have an enjoyable dining experience.



First basket of bread is free of charge. All other baskets are \$4.95 each.

### ANTIPASTI (Appetizers)

#### Antipasto Rustico \$19.95

Grilled eggplant, zucchini, mushrooms, roasted bell peppers, artichokes, prosciutto, salami, bocconcini mozzarella, Parmigiano, Fontina, Gorgonzola, & ricotta salata cheeses.

#### Tortini di Melanzane \$13.95

Layered eggplant, fresh mozzarella, tomato & basil baked with marinara sauce & Parmigiano.

#### Involtino di Melanzane \$14.95

Grilled eggplant rolled in Italian prosciutto, Fontina cheese in a marinara sauce then topped with mozzarella & Parmigiano.

#### Bruschetta \$13.95

Toasted Italian bread with fresh tomato, garlic, basil & olive oil.

#### Bruschetta Frutti di Mare \$26.95

Toasted Italian bread topped with sautéed calamari, mussels, clams, prawns, onions, & bell peppers.

#### \*Carpaccio di Salmone or Filetto \$19.95

Salmon or beef tenderloin with capers, red onions, Dijon mustard, and extra virgin olive oil.  
*Ask your waiter if available.*

#### Prosciutto e Melone \$15.95

Sliced cantaloupe & sliced Parma prosciutto & Grana Padana cheese.

#### Mozzarella Caprese \$14.95

Fresh mozzarella over tomato slices with olive oil & fresh basil.

#### Calamari Marinati \$16.95

Marinated in olive oil, lemon, garlic, white wine, parsley & served cold.

#### Calamari Diavola \$16.95

Sautéed in tomato sauce, garlic, hot peppers, fresh basil & white wine.

#### Cozze & Vongole \$19.95

Mussels & clams steamed with garlic, butter, white wine & lemon.

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### INSALATE (Salads)

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### ZUPPE (Soups)

#### Minestrone di Vegetali \$10.95

Fresh vegetables in chicken broth, touch of tomato sauce with Parmigiano.

#### Pasta Fagioli \$10.95

In light tomato sauce, pancetta, onions, garlic with cannellini beans & Parmigiano.

#### Pasta Ceci \$10.95

Garbanzo beans, onions & sausage in a light tomato sauce with garlic, basil & Parmigiano.

#### Pasta Brodo \$10.95

Pasta with fresh vegetables & cannellini beans in a chicken broth, touch of tomato sauce & topped with Parmigiano.

#### Insalata Tropea \$10.95

Romaine lettuce, tomato, mushrooms, baby shrimp & artichokes mixed with house dressing, croutons & Parmigiano.

#### Insalata di Cesare \$10.95

Romaine lettuce mixed with our special Caesar dressing & Parmigiano with baby shrimp. *Add \$2.50.*

#### Insalata Capricciosa \$10.95

Romaine lettuce, mushrooms, tomato, ham & artichokes mixed with olive oil, Gorgonzola & Parmigiano cheeses.

#### Insalata di Pollo \$21.95

Romaine lettuce, grilled chicken, walnuts & Gorgonzola cheese with our special Caesar dressing.

#### Insalata piccola di casa \$6.50

Romaine lettuce, mushrooms, & tomato with homemade Italian dressing.

20% gratuity will be added to your bill for parties of 6 or more.



Minimum food charge of \$7.95 per person.

<b>PASTA</b>	<i>Add Chicken \$8.95</i>	<i>Add Prawns (6pcs) \$11.95</i>	<i>Add Sausage \$4.95</i>
<b>Spaghetti Bolognese</b> Mixed ground beef & pork in a tomato sauce fresh basil & Parmigiano.	<b>\$17.95</b>	<b>Fusilli Positano</b> Marinara Sauce, fresh basil, garlic, mozzarella & Parmigiano.	<b>\$15.95</b>
<b>Spaghetti Puttanesca</b> Marinara Sauce, tomato, garlic, calamata olives, capers, anchovies & hot red pepper.	<b>\$16.95</b>	<b>Penne Bosco</b> Marinara Sauce, shitake mushrooms, white mushrooms, onions, tomato, garlic, fresh basil, topped with Parmigiano & red wine.	<b>\$16.95</b>
<b>Spaghetti Pomodoro</b> Marinara Sauce, fresh tomato, onions, garlic, fresh basil & Parmigiano.	<b>\$15.95</b>	<b>Penne Lucia</b> Ham, peas, mushrooms & garlic in an aurora sauce with Parmigiano.	<b>\$15.95</b>
<b>Spaghetti Carbonara</b> Eggs, pancetta with a touch of cream Parmigiano & parsley.	<b>\$15.95</b>	<b>Penne Gorgonzola</b> Gorgonzola cheese cream sauce with parsley & Parmigiano.	<b>\$16.95</b>
<b>Spaghetti Calamari</b> Calamari, garlic & basil in a tomato sauce.	<b>\$17.95</b>	<b>Penne Calabrese</b> Marinara Sauce, eggplant, tomato, garlic, with ricotta & Parmigiano cheeses.	<b>\$16.95</b>
<b>Spaghetti Aglio Olio</b> Garlic, olive oil, parsley, & hot pepper topped with Parmigiano.	<b>\$13.95</b>	<b>Tortellini Lorenzo</b> Meat stuffed tortellini sautéed with ham, Parmigiano & parsley in a cream sauce.	<b>\$18.95</b>
<b>Linguini ai Vegetali</b> Carrots, zucchini, mushrooms, peas, onions, fresh tomato, touch of marinara, spinach, garlic, olive oil, & topped with Parmigiano.	<b>\$16.95</b>	<b>Manicotti del Pastore</b> Stuffed with ricotta cheese & garlic baked in marinara sauce with mozzarella & Parmigiano cheese.	<b>\$18.95</b>
<b>Fettuccini Alfredo</b> Alfredo Sauce, Parmesan Cheese, Parsley.	<b>\$15.95</b>	<b>Ravioli Francesco</b> Meat stuffed ravioli sautéed with mushrooms, parsley & Parmigiano in a cream sauce.	<b>\$17.95</b>
<b>Linguini Cozze</b> Fresh mussels, garlic & basil in a tomato sauce.	<b>\$20.95</b>	<b>Ravioli Portobello</b> Jumbo ravioli stuffed with Portobello mushrooms, ricotta cheese, & peas in an aurora sauce topped with Parmigiano.	<b>\$18.95</b>
<b>Linguini Vongole</b> Clams sautéed in white wine, olive oil, garlic & parsley.	<b>\$20.95</b>	<b>Lasagna Tropeana</b> Layered with Italian sausage, mozzarella, meat sauce, tomato sauce & Parmigiano.	<b>\$22.95</b>
<b>Linguini Genovese</b> Prawns, scallops, artichokes, mushroom, in a cream & pesto sauce.	<b>\$29.95</b>	<b>Fettuccine Siciliana</b> Eggplant, zucchini, mushrooms, fresh tomato, marinara sauce, garlic, olive oil & Parmigiano.	<b>\$16.95</b>
<b>Gnocchi Sorrento</b> Potato dumpling with marinara, garlic, fresh basil, with mozzarella & Parmigiano cheeses.	<b>\$16.95</b>	<b>Fettuccine Mare Bosco</b> Prawns, scallops, shitake white mushrooms, & shallots in a cream sauce & a touch Madeira.	<b>\$29.95</b>
<b>Fusilli Quattro Formaggi</b> Fontina, Gorgonzola, mozzarella & Parmigiano cheese in a cream sauce.	<b>\$16.95</b>	<b>Fettuccine Nicola</b> Italian sausage, onions, red bell pepper fresh tomato, marinara sauce, garlic, fresh basil, fresh arugula & topped with Parmigiano.	<b>\$18.95</b>
<b>Tortelloni all' Amaretto</b> Jumbo tortelloni stuffed with cheese, mushrooms, and peas in a cream sauce with a touch of amaretto and topped with Parmigiano.	<b>\$18.95</b>	<b>Fettuccine Ciociara</b> Prosciutto, peas, mushrooms, & caramelized onions in a cream sauce topped with Parmigiano.	<b>\$17.95</b>
<b>Rigatoni Salsiccia</b> Italian sausage, garlic, hot peppers & basil in a tomato sauce topped with Parmigiano.	<b>\$17.95</b>	<b>Fettuccine del Pecoraio</b> Pancetta, sun dried tomato, artichokes, red bell pepper, onion, fresh Arugula, goat cheese, garlic, olive oil, & white wine topped with Parmigiano.	<b>\$17.95</b>
<b>Rigatoni Amatriciana</b> Marinara Sauce, pancetta, fresh tomato, garlic, fresh basil, onions, oregano & Parmigiano.	<b>\$16.95</b>	<b>Fettuccini Salmone Affumicato</b> Smoked salmon, shallots, peas, and fresh dill in a cream sauce topped with Parmigiano.	<b>\$26.95</b>
<b>Rigatoni zii Teresa</b> Artichokes, mushrooms, pine nuts, cream, pesto & Parmigiano.	<b>\$16.95</b>	<b>Risotto Contadina</b> Italian Arborio rice, Italian sausage, onion, fresh mozzarella, fresh arugula, and radicchio in a marinara sauce with Parmigiano.	<b>\$20.95</b>
<b>Linguini Campagnola</b> Grilled chicken breast, zucchini, peas, and mushrooms in a cream sauce with touch of nutmeg and topped with Parmigiano.	<b>\$26.95</b>	<b>Risotto Zafferano</b> Scallops, prawns, fresh tomato, spinach, and peas in a mushroom cream sauce with a touch of saffron with Parmigiano.	<b>\$30.95</b>
<b>Ravioli Mare Monte</b> Jumbo ravioli stuffed with baby shrimp, ricotta cheese, shallot, and shitake mushrooms in a cream sauce with Parmigiano.	<b>\$18.95</b>		

**(Gluten free Pasta - \$3.95 Extras) / Pasta topped with Parmigiano**

*Consuming raw or uncooked meats, poultry, seafood, or shellfish may increase your risk for food borne illness, especially if you have certain medical conditions.*



## **POLLO E CARNE**

### **(Chicken and Meat)**

Served with pasta in the same sauce or \$4.95 extra for different sauce. \$4.95 extra for sautéed vegetables

Minimum food charge of \$7.95 per person.

<b>Pollo Zaccano</b> Chicken breast sautéed & baked in tomato sauce, mozzarella & prosciutto.	<b>\$26.95</b>	<b>Vitello Piccata</b> Veal sautéed in butter, lemon, capers & white wine.	<b>\$28.95</b>
<b>Pollo Diavola</b> Chicken breast sautéed with red bell peppers, mushrooms, hot peppers, butter & white wine.	<b>\$25.95</b>	<b>Vitello Pizzaiola</b> Veal sautéed with tomato sauce, garlic, fresh basil, oregano, capers & hot peppers.	<b>\$28.95</b>
<b>Pollo Limone</b> Chicken breast sautéed with butter, lemon, white wine & fresh herbs.	<b>\$25.95</b>	<b>Vitello Marsala</b> Veal sautéed with mushrooms & Marsala wine sauce.	<b>\$28.95</b>
<b>Pollo Calabrese</b> Chicken breast sautéed, baked & topped with grilled eggplant, ricotta cheese, & tomato sauce.	<b>\$25.95</b>	<b>Vitello Fiorentina</b> Veal sautéed with butter, white wine, fresh herbs then topped with spinach, mozzarella cheese and baked.	<b>\$28.95</b>
<b>Pollo Francesco</b> Chicken breast, sautéed with shiitake mushrooms, in aurora sauce, served with pasta in the same sauce.	<b>\$25.95</b>	<b>Vitello Tropeana</b> Veal sautéed with cream, artichoke hearts, mushrooms, white wine & parsley.	<b>\$28.95</b>
<b>Pollo al Tartufo</b> Chicken breast sautéed with black truffles, Portobello mushrooms in a cream sauce with a touch of truffle oil. Served with pasta topped with Parmigiano.	<b>\$27.95</b>	<b>Vitello don Bosco</b> Veal sautéed with shitake mushrooms, onions, garlic, red wine & tomato sauce.	<b>\$28.95</b>
<b>Pollo Gina Maria</b> Chicken breast topped with prosciutto, smoked mozzarella, spinach, and mushrooms in a butter and white wine sauce. Served with pasta topped with Parmigiano.	<b>\$27.95</b>	<b>Vitello ai Funghi</b> Veal sautéed with shitake mushrooms, white mushrooms, and Portobello mushrooms in a cream sauce with a touch of madeira.	<b>\$29.95</b>
<b>Pollo Parmigiano</b> Breaded chicken breast baked in marinara sauce and topped with Parmigiano. Served with pasta in the same sauce.	<b>\$26.95</b>	<b>Vitello Salvia</b> Veal topped with prosciutto and fontina cheese, sautéed in a butter and white wine sauce with fresh sage. Served with pasta topped with Parmigiano.	<b>\$29.95</b>
		<b>Vitello alle Mandorle</b> Veal sautéed in an almond cream sauce with a touch of Amaretto. Served with pasta topped with Parmigiano.	<b>\$28.95</b>

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## **PESCE** **(Seafood)**

Served with pasta in the same sauce or \$4.95 extra for different sauce. \$4.95 extra for sautéed vegetables

Minimum food charge of \$7.95 per person.

<b>Gamberi Napoletana</b> Prawns sautéed with tomato, garlic, white wine, parsley & oregano	<b>\$27.95</b>	<b>Gamberi al Forte</b> Prawns sautéed with butter, hot peppers, garlic & white wine	<b>\$27.95</b>
<b>Pesce Misto</b> Calamari, clams, mussels, prawns, scallops, tomato sauce, garlic & white wine ( <i>Served with fettuccine pasta</i> ).	<b>\$38.95</b>	<b>Gamberi a Modo Mio</b> Prawns & scallops sautéed with butter, shallots, white wine, & fresh herbs	<b>\$29.95</b>

Pasta topped with Parmigiano

## PIZZE

Minimum food charge of \$7.95 per person.

<b>Pizza del Montanaro</b> Mozzarella cheese, Italian pancetta, caramelized onions, mushrooms, & tomato sauce.	<b>\$16.00</b>	<b>Pizza ai Quattro Formaggi</b> Topped with mozzarella, Gorgonzola, Fontina, & Parmigiano cheeses.	<b>\$15.00</b>
<b>Pizza del'Ortolano</b> Mushrooms, roasted peppers, zucchini, artichokes, tomato sauce & mozzarella cheese.	<b>\$15.00</b>	<b>Pizza Margherita</b> Marinara sauce, mozzarella & fresh basil.	<b>\$14.95</b>
<b>Pizza Capricciosa</b> Tomato sauce, mozzarella, ham & artichokes.	<b>\$15.00</b>	<b>Quattro Stagioni</b> Tomato sauce, mozzarella, prosciutto, mushrooms, artichokes & black olives.	<b>\$16.00</b>
<b>Pizza Salsiccia Funghi</b> Tomato sauce, mozzarella, Italian sausage & mushrooms.	<b>\$15.00</b>	<b>Pizza Arugula &amp; Prosciutto</b> Tomato sauce, mozzarella, arugula, prosciutto & Parmigiano.	<b>\$16.00</b>
<b>Pizza Mare Bosco</b> Topped with tomato sauce, mozzarella, onions, mushrooms, baby shrimp, & fresh arugula.	<b>\$16.00</b>	<b>Pepperoni Pizza</b> Marinara sauce, mozzarella & pepperoni.	<b>\$16.00</b>
		<b>Cheese Pizza</b> Marinara sauce and mozzarella.	<b>\$13.95</b>



## BEVANDE (Soft Drinks)

Espresso	\$4.00
Cappuccino/Café Latte	\$5.00
Coffee	\$3.00
Tea (hot or ice)	\$3.00
Soda	\$3.00
Soda, Pomegranate	\$4.50
Aranciata soda orange	\$4.50
Limonata soda	\$4.50
Mineral water 500 ml	\$6.00
Mineral water 1 liter	\$6.95
Aqua Panna	\$6.95

**20% gratuity will be added to your bill for parties of 6 or more**

- Half orders available for children
- **Minimum food charge of \$7.95 per person**
- Please allow extra time for special requests

# Thank you

for dining at Tropea Ristorante Italiano

## BUON APPETITO!

CATERING ALSO AVAILABLE



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