

PIZZE

Minimum food charge of \$7.95 per person.

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

BEVANDE (Soft Drinks)

Espresso	\$ 3.50
Cappuccino/Café Latte	\$ 4.00
Coffee	\$ 3.00
Tea (hot or ice)	\$ 3.00
Soda	\$ 3.00
Italian Soda, Pomegranate	\$ 4.50
Aranciata Italian soda orange	\$ 4.50
Limonata Italian soda	\$ 4.50
Mineral water 500 ml	\$ 6.00
Mineral Water 1 ltr	\$ 6.95
Aqua Panna	\$ 6.95

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

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

Sorry no personal checks accepted

Located at 16156 NE 87th St.
Redmond WA, 98052



Call for To-Go orders:
(425) 867-1082

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.



ANTIPASTI (Appetizers)

Antipasto Rustico Grilled eggplant, zucchini, mushrooms, roasted bell peppers, artichokes, prosciutto, salami, bocconcini mozzarella, Parmigiano, Fontina, Gorgonzola, & ricotta salata cheeses	\$18.95	Prosciutto e Melone Sliced cantaloupe & sliced Parma prosciutto & Grana Padana cheese	\$13.95
Tortini di Melanzane Layered eggplant, fresh mozzarella, tomato & basil baked with marinara sauce & Parmigiano	\$13.95	Mozzarella Caprese Fresh mozzarella over tomato slices with olive oil & fresh basil	\$14.95
Involentino di Melanzane Grilled eggplant rolled in Italian prosciutto, Fontina cheese in a marinara sauce then topped with mozzarella & Parmigiano	\$13.95	Calamari Marinati Marinated in olive oil, lemon, garlic, white wine, parsley & served cold	\$15.95
Bruschetta Toasted Italian bread with fresh tomato, garlic, basil & olive oil	\$13.95	Calamari Diavola Sautéed in tomato sauce, garlic, hot peppers, fresh basil & white wine	\$15.95
Bruschetta Frutti di Mare Toasted Italian bread topped with sautéed calamari, mussels, clams, prawns, onions, & bell peppers.	\$25.95	Cozze & Vongole Mussels & clams steamed with garlic, butter, white wine & lemon	\$18.95
*Carpaccio di Salmone or Filetto Salmon or beef tenderloin with capers, red onions, Dijon mustard, and extra virgin olive oil. Ask your waiter if available.	\$18.95		

ZUPPE (Soups)

Minestrone di Vegetali Fresh vegetables in chicken broth, touch of tomato with Parmigiano	\$10.95	Insalata della Casa Romaine lettuce, tomato, mushrooms, baby shrimp & artichokes mixed with house dressing, croutons & Parmigiano	\$10.95
Pasta Fagioli In light tomato sauce, pancetta, onions, garlic with cannellini beans & Parmigiano	\$10.95	Insalata di Cesare Romaine lettuce mixed with our special caesar dressing & Parmigiano with baby shrimp. Add \$2.50	\$10.95
Pasta Ceci Garbanzo beans, onions & sausage in a light tomato sauce with garlic, basil & Parmigiano	\$10.95	Insalata Capricciosa Romaine lettuce, mushrooms, tomato, ham & artichokes mixed with olive oil, Gorgonzola & Parmigiano cheeses	\$10.95
Pasta Brodo Pasta with fresh vegetables & cannellini beans in a chicken broth, touch of tomato & topped with Parmigiano.	\$10.95	Insalata di Pollo Romaine lettuce, grilled chicken, walnuts & Gorgonzola cheese with our special Caesar dressing	\$21.95
		Insalata piccola di casa Romaine lettuce, mushrooms, & tomato with homemade Italian dressing.	\$6.50

Visit our website at
RistoranteTropea.com

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PASTA *Add Chicken \$8.95*

- Spaghetti Bolognese** \$16.95
Mixed ground beef & pork in a tomato sauce fresh basil & Parmigiano
- Spaghetti Puttanesca** \$16.95
Tomato, garlic, calamata olives, capers, anchovies & hot red pepper
- Spaghetti Pomodoro** \$15.95
Fresh tomato, onions, garlic, fresh basil & Parmigiano
- Spaghetti Carbonara** \$15.95
Eggs, pancetta with a touch of cream Parmigiano & parsley
- Spaghetti Calamari** \$16.95
Calamari, garlic & basil in a tomato sauce
- Spaghetti Aglio Olio** \$13.95
Garlic, olive oil, parsley, & hot pepper topped with Parmigiano
- Linguini ai Vegetali** \$16.95
Carrots, zucchini, mushrooms, peas, onions, fresh tomato, touch of marinara, spinach, garlic, olive oil, & topped with Parmigiano
- Fettuccini Alfredo** \$15.95
Alfredo Sauce, Parmesan Cheese, Parsley
- Linguini Cozze** \$18.95
Fresh mussels, garlic & basil in a tomato sauce
- Linguini Vongole** \$18.95
Clams sautéed in white wine, olive oil, garlic & parsley or sautéed in a marinara sauce
- Linguini Genovese** \$27.95
Prawns, scallops, artichokes, mushrooms, in a cream & pesto sauce
- Gnocchi Sorrento** \$16.95
Potato dumpling with tomato, garlic, fresh basil, with mozzarella & Parmigiano cheeses
- Fusilli Quattro Formaggi** \$16.95
Fontina, Gorgonzola, mozzarella & Parmigiano cheese in a cream sauce
- Tortelloni all' Amaretto** \$18.95
Jumbo tortelloni stuffed with cheese, mushrooms, and peas in a cream sauce with a touch of amaretto and topped with Parmigiano
- Rigatoni Salsiccia** \$16.95
Italian sausage, garlic, hot peppers & basil in a tomato sauce topped with Parmigiano
- Rigatoni Amatriciana** \$16.95
Pancetta, fresh tomato, garlic, fresh basil, onions, oregano & Parmigiano
- Rigatoni zii Teresa** \$16.95
Artichokes, mushrooms, pine nuts, cream, pesto & Parmigiano
- Linguini Campagnola** \$26.95
Grilled chicken breast, zucchini, peas, and mushrooms in a cream sauce with touch of nutmeg and topped with Parmigiano
- Ravioli Mare Monte** \$18.95
Jumbo ravioli stuffed with baby shrimp, ricotta cheese, shallot, and shitake mushrooms in a cream sauce with Parmigiano.

- Add Sausage \$4.95*
- Fusilli Positano** \$15.95
Tomato, fresh basil, garlic, mozzarella & Parmigiano
- Penne Bosco** \$16.95
Shitake mushrooms, white mushrooms, onions, tomato, garlic, fresh basil, topped with Parmigiano & red wine
- Penne Lucia** \$15.95
Ham, peas, mushrooms & garlic in an aurora sauce with Parmigiano
- Penne Gorgonzola** \$16.95
Gorgonzola cheese cream sauce with parsley & Parmigiano
- Penne Calabrese** \$16.95
Eggplant, tomato, garlic, with ricotta & Parmigiano cheeses
- Tortellini Lorenzo** \$17.95
Meat stuffed tortellini sautéed with ham, Parmigiano & parsley in a cream sauce
- Manicotti del Pastore** \$17.95
Stuffed with ricotta cheese & garlic baked in marinara sauce with mozzarella & Parmigiano cheese
- Ravioli Francesco** \$17.95
Meat stuffed ravioli sautéed with mushrooms, parsley & Parmigiano in a cream sauce
- Ravioli Portobello** \$18.95
Jumbo ravioli stuffed with Portobello mushrooms, ricotta cheese, & peas in an aurora sauce topped with Parmigiano
- Lasagna Tropeana** \$22.95
Layered with Italian sausage, mozzarella, meat sauce, tomato sauce & Parmigiano
- Fettuccine Siciliana** \$16.95
Eggplant, zucchini, mushrooms, fresh tomato, touch of marinara, garlic, olive oil & Parmigiano
- Fettuccine Mare Bosco** \$27.95
Prawns, scallops, shitake white mushrooms, & shallots in a cream sauce & a touch Madeira
- Fettuccine Nicola** \$17.95
Italian sausage, onions, red bell pepper fresh tomato, touch of marinara, garlic, fresh basil, fresh arugula & topped with Parmigiano
- Fettuccine Ciociara** \$17.95
Prosciutto, peas, mushrooms, & caramelized onions in a cream sauce topped with Parmigiano
- Fettuccine del Pecoraio** \$16.95
Pancetta, sun dried tomato, artichokes, red bell pepper, onion, fresh Arugula, goat cheese, garlic, olive oil, & white wine topped with Parmigiano
- Fettuccini Salmone Affumicato** \$26.95
Smoked salmon, shallots, peas, and fresh dill in a cream sauce topped with Parmigiano
- Risotto Contadina** \$20.95
Italian Arborio rice, Italian sausage, onion, fresh mozzarella, fresh arugula, and radicchio in a marinara sauce with Parmigiano
- Risotto Zafferano** \$29.95
Scallops, prawns, fresh tomato, spinach, and peas in a mushroom cream sauce with a touch of saffron with Parmigiano.

(Gluten free Pasta - \$3.95 Extras) / Pasta topped with Parmigiano
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POLLO E CARNE *Minimum food charge of \$7.95 per person.*

- (Chicken and Meat)**
Served with pasta in the same sauce or \$4.95 extra for different sauce. \$4.95 extra for sautéed vegetables
- Pollo Zaccano** \$26.95
Chicken breast sautéed & baked in tomato, mozzarella & prosciutto
- Pollo Diavola** \$25.95
Chicken breast sautéed with red bell peppers, mushrooms, hot peppers, butter & white wine
- Pollo Limone** \$25.95
Chicken breast sautéed with butter, lemon, white wine & fresh herbs
- Pollo Calabrese** \$25.95
Chicken breast sautéed & baked & topped with grilled eggplant, ricotta cheese, & tomato sauce
- Pollo Francesco** \$25.95
Chicken breast, sauted with shiitake mushrooms, in aurora sauce, served with pasta in the same sauce.
- Pollo al Tartufo** \$27.95
Chicken breast sautéed with black truffles, oyster and Portobello mushrooms in a cream sauce with a touch of truffle oil. Served with pasta topped with Parmigiano.
- Pollo Gina Maria** \$27.95
Chicken breast topped with prosciutto, smoked mozzarella, spinach, and mushrooms in a butter and white wine sauce. Served with pasta topped with Parmigiano.
- Pollo Parmigiano** \$26.95
Breaded chicken breast baked in marinara sauce and topped with Parmigiano. Served with pasta topped with Parmigiano.
- Vitello Piccata** \$28.95
Veal sautéed in butter, lemon, capers & white wine
- Vitello Pizzaiola** \$28.95
Veal sautéed with tomato, garlic, fresh basil, oregano, capers & hot peppers
- Vitello Marsala** \$28.95
Veal sautéed with mushrooms & Marsala wine
- Vitello Fiorentina** \$28.95
Veal sautéed with butter, white wine, fresh herbs then topped with spinach, mozzarella cheese and baked
- Vitello Tropeana** \$28.95
Veal sautéed with cream, artichoke hearts, mushrooms, white wine & parsley
- Vitello don Bosco** \$28.95
Veal sautéed with shitake mushrooms, onions, garlic, red wine & tomato sauce
- Vitello ai Funghi** \$29.95
Veal sautéed with shitake mushrooms, oyster mushrooms, and portobello mushrooms in a cream sauce with a touch of madeira
- Vitello Salvia** \$29.95
Veal topped with prosciutto and fontina cheese, sautéed in a butter and white wine sauce with fresh sage. Served with pasta topped with Parmigiano.
- Vitello alle Mandorle** \$28.95
Veal sautéed in an almond cream sauce with a touch of Amaretto. Served with pasta topped with Parmigiano.

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PESCE *Minimum food charge of \$7.95 per person.*

- (Seafood)**
Served with pasta in the same sauce or \$4.95 extra for different sauce. \$4.95 extra for sautéed vegetables
- Gamberi Napoletana** \$27.95
Prawns sautéed with tomato sauce, garlic, white wine, parsley & oregano
- Pesce Misto** \$36.95
Calamari, clams, mussels, prawns, scallops, tomato sauce, garlic & white wine *(Served with fettuccine pasta)*
- Gamberi al Forte** \$27.95
Prawns sautéed with butter, hot peppers, garlic & white wine
- Gamberi a Modo Mio** \$29.95
Prawns & scallops sautéed with butter, shallots, white wine, & fresh herbs

Pasta topped with Parmigiano