

Celebrating Our 10th Anniversary 1999—2009

BREAKFAST

Two eggs & whole grain toast & our own “Just Fruit” spread
4.29

Add meat—.99

Omelettes

Served with Whole Grain Toast Butter & Just Fruit Spread

\$7.99

Veggie—Mushrooms, Onions, Tomatoes, Zucchini, Squash
Spinach & Feta Ham or Bacon & Cheese Italian Sausage & Cheese
Add Potatoes—\$.99

Two Buttermilk Pancakes

\$4.99

Add blueberries or blackberries—\$.99

Steel Cut Oatmeal served with a slice of toast

Bowl—\$4.99 Cup—\$2.99

Bagel Egg & Cheese

\$2.99 Add Meat—\$.99

Bagel & Lox (Smoked Salmon) - \$9.99

Served with red onion, tomato, capers & cream cheese

Egg & Cheese Croissant

\$3.99 Add Meat—\$.99

Breakfast Pita

Egg & Cheese—\$2.99 Add Meat—\$.99

Sides & Bakery

Bagel & Cream Cheese—\$1.99

Croissant with Butter & Just Fruit Spread—\$2.75

Cheese Danish—\$2.00

Organic Banana Nut Bread—\$2.00

Orange Poppyseed Cream Cheese Bread—\$2.00

Order of Whole Grain Toast with butter & Just Fruit —\$2.00

One Piece of Toast—\$.99 Extra Cream Cheese \$.50

Side of Potatoes—\$1.50 Side of Bacon or Sausage \$1.75

Peanut Butter or Chocolate Chip Cookies—\$.99

Tiramisu—\$5.95

New York Cheesecake—\$4.95

Eli's Cheesecake: Triple Chocolate, Snickers, Reese's Peanut Butter, Turtle Trio—\$5.95

Drinks

Coffee of the Day — Dine in with refills—\$2.00

Hot or Iced Tea — To go or Small 1.55 Dine in or Large 2.00

Milk— Small \$1.75 Large \$2.50

Orange, Apple or Pineapple Juice—Small \$1.95 Large \$2.50 to go

San Pellegrino Mineral Water—250 ml— \$2 750 ml—\$4

Acqua Panna—*Natural Mineral Water Imported From the Spring in Tuscany—liscia, not carbonated*

Small—\$2 Large—\$2.95 To Go Bottle—\$2.50

San Pellegrino Limonata or Aranciata—6 oz.—\$1.65

See our drink menu for espresso, cappuccino, lattes and other specialty drinks

COFFEE DRINKS

	<u>Small</u>	<u>Large</u>
Coffee of the Day (<i>to go</i>)	\$1.55	\$1.75
Refills	.75	
Caffè Americano	\$2.00	\$2.50
Café Au Lait	\$1.75	\$2.00

We Serve Lavazza Espresso—Italy's Finest

Espresso Drinks Are Measured By Shots

	<u>Single</u>	<u>Double</u>
Espresso	\$1.65	\$2.15
Espresso Macchiato or Con Panna (whipped cream)	\$2.29	\$2.75
Cappuccino	\$2.49	\$3.25
Latte	\$2.99	\$3.49
White Coffee Latte	\$2.99	\$3.49
Caffè Breve	\$3.65	\$4.15
Latte Caramello	\$3.49	\$3.75
Mocha (Ghirardelli)*	\$3.49	\$3.90
Mayan Mocha*	\$3.75	\$3.95
Jump Start/Red Eye	\$2.15	\$2.35
Extra Espresso Shot	\$.60	
Extra Syrup Shot	\$.60	

Add whipped cream, caramel or chocolate to drinks
(drinks with asterisk include whipped cream)

Soy Milk—add \$.85

All above drinks can be served over ice.

HOT DRINKS

	<u>Small</u>	<u>Large</u>
Ghirardelli Hot Chocolate	\$2.95	\$3.50
Mexican Spiced Cocoa	\$3.25	\$3.75
Steamers—Torani Syrup and Steamed Milk	\$1.99	\$2.99

Teas & Chai

	<u>Small</u>	<u>Large</u>
Oregon Chai	\$2.99	\$3.49
San Francisco Whole Leaf Teas—Earl Grey or Apricot And Tazo Teas to go	\$1.55	\$1.75
Tea Bags Only	\$.95	
Tazo Boxes	\$6.75	

Whole Bean Coffee/Big Bend Roasters

Sumatra Gayo Mountain—Colombia Café Femenino— Guatemalan—Tanzania Kilimanjaro Peaberry— Peru Penachi	12oz—\$10	1lb—\$13	3lb—\$33	5lb—\$51
Papa New Guinea—Decaf Mexican Chiapas—Conjunto Blend	12oz—\$9	1lb—\$12	3lb—\$32	5lb—\$48

Peru Del Norte Apocassi—Big Blend of Texas—Ethiopia Yirgacheffe—Bolivia Caranavi—Mexico Chiapas	12oz—\$8.75	1lb—\$11	3lb—\$30	5lb—\$45
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Add \$.75 to grind
3 & 5 lb bags by pre-order

FROZEN DRINKS

Small—12/14 oz. Large—20 oz.

Frappe's/Frozen Drinks

<i>Heath Mocha, Caramel, Vanilla, Decaf Vanilla, White Chocolate—or choose flavor</i>	
\$3.99	\$4.59
Lo-Carb	\$4.39
	\$4.99

WHOLE FRUIT SMOOTHIES

*Unlike all other smoothies you may find, ours are made from
WHOLE frozen fruit, unsweetened fruit juice. Some have yogurt or
Coconut milk as indicated—BUT NOTHING ELSE!
And you can TASTE the difference!*

Small/12/14oz—\$4.25 Large/20oz.—\$5.50

Strawberry Swirl

Strawberries, bananas, apple juice

Strawberry Tart

Strawberries, bananas, orange juice

Pink Flamingo

Strawberries, bananas, pineapple juice, coconut
milk

Blue Velvet

Blueberries, bananas, apple juice

Blue Moon

Blueberries, bananas, pineapple juice

Berry Bueno

Blueberries, blackberries, pineapple juice,
coconut milk

Lunar Eclipse

Blackberries, bananas, pineapple juice

Yo Mango

Mango, peach, orange juice, vanilla yogurt

Pina Loca

Pineapple, pineapple juice and coconut milk

Add Yogurt..... \$.75

Add Soy \$.80

COLD DRINKS

	Small	Large(20 oz. to go)
Coke, Diet Coke, Sprite		
Dr. Pepper	\$1.50	\$1.95
Juice <i>Apple, Orange</i>		
<i>Pineapple</i>	\$1.95	\$2.50
Milk	\$1.95	\$3.00
Italian Soda	\$2.00	\$2.50
Italian Cream Soda	\$2.50	\$3.00
Lemonade	\$1.95	\$2.50
San Pelligrino Mineral Water		
250 ml	\$1.95	750 ml \$3.95
Aranciata/Limonata	\$1.65	
Acqua Panna <i>Naturally mineralized water from the spring in Tuscany—true spring water</i>		
To Go Bottles	\$1.95	\$2.50
Glass Bottles	\$1.75	1 L \$2.95

SANDWICHES & PANINI

Chicago Style Italian Beef

Thinly sliced roast beef served with sautéed green peppers, mozzarella cheese and jus on a hoagie roll with chips

\$8.75

Homemade Meatball Sub

Our own meatballs and sauce on a hoagie with shredded mozzarella & grated parmesan. Side of chips

\$8.75

Panino(grilled) or Sandwich(cold)

With mayo pesto

dressing, lettuce, tomatoes, chips & pickle

Choose Provolone or Swiss—Panini are on focaccia or ciabatta ONLY

Roast Beef.....Wheat—6.99 Focaccia or Ciabatta—8.50

Turkey.....Wheat—6.49 Focaccia or Ciabatta—7.99

Ham.....Wheat—5.99 Focaccia or Ciabatta—7.29

Ham served with Mustard Dill instead of Mayo Pesto

Tuna Salad

Albacore Tuna with cilantro, onion, tomato and mayo. Served with chips and pickle

Wheat— \$7.25 Focaccia or Croissant—\$8.50

On Greens—\$8.25

Panino Caprese

Fresh Mozzarella (Ovoline), Marfa Farms Tomatoes, Basil, Mayo/Pesto on Focaccia or Ciabatta

\$8.50

Gyros

Lamb and Beef Spit Roasted and sliced thin on Pita with Tzatziki sauce(yogurt,cucumber, mint) tomatoes & lettuce

\$7.99

Chicken Pita

Either Grilled Chicken with tomato, onion, lettuce & tomato OR Chicken Caesar on warm Pita Bread OR Chicken chipotle cream cheese, tomatoes and spinach

\$6.99

Pine Chick

White Chicken meat, pineapple, onion, cilantro and walnuts with mayo

On Wheat—\$7.99 Focaccia or Croissant— \$8.75

On Greens—8.25

Veggie Deluxe on Focaccia or Ciabatta

Fresh Mozzarella, grilled peppers, artichoke hearts and tomato with mayo/pesto served with chips & pickle

\$8.75

Half Sandwich on Whole Grain—\$4.50

With Soup or Small Trattoria Salad—\$7.50

Bagel Special

Toasted Bagel, Chipotle Cream Cheese, Spinach, Turkey, Marfa Farms Tomatoes, Avocado

\$6.75

Soup of The Day

Our own homemade soup served with bread

Bowl—\$5.75 Cup—\$3.75

Soup & Salad—\$7.99

All salads and Pasta's are served with bread

Bread Basket alone—\$1.75

PASTA

Choose your pasta & sauce Penne, Linguine or ask your server about pasta specials or gluten free pasta..

	<u>Tapas</u>	<u>Half</u>	<u>Full</u>
	<i>Appetizer</i>	<i>No salad</i>	<i>With Salad</i>
Tomato Basil Marinara	6	10	12
Sundried Tomato Cream	8	12	16
Wild Mushroom Pesto			
Or Cream	8	12	16
Red Pepper Pesto			
Or Cream	8	12	16
Ortolana (Mushroom, Red Onion, Zucchini, Squash, Tomatoes, Sweet Pepper EV Olive Oil, Garlic)	8	12	16
Sausage Marinara (spicy)	8	12	16
Bolognese Meat Sauce	8	12	16
Sausage Ravioli			
Or			
Portobello Mushroom	9	13	16
Cheese Ravioli	7	11	14
Homemade Meatballs	9	13	16

Lunch Salads

Insalata Mista

Spring Mix, Romaine, Shredded Carrot, Artichoke Hearts, Tomato, Kalamata Olives and Fontina Cheese

Small—\$7.00 Large \$9.00

Served with rosemary olive oil bread

Warm Stir Fry Salad

Fresh Spinach, Cherry Tomatoes, red pepper, red onion and mushrooms tossed in a warm vinaigrette of olive oil and balsamic vinegar and topped with feta cheese

\$9

Caesar Salad

Romaine, Homemade Croutons, Tomato & Homemade Dressing—Add Chicken—2.75

Small—\$6.00 Large—\$8

Hunter's Salad

Field Greens, Spinach, Red Onion, Our own candied Pecans, Goat Cheese in a Homemade Raspberry Vinaigrette with whole raspberries

Small—\$6.50 Large \$8.50

Trattoria Salad

Field Greens, Romaine, Shredded Carrot, Tomato-Choice of Dressing

Small—\$3.75 Large \$5.25

Add Grilled Chicken to any Salad or Pasta—\$2.25

Add Shrimp to any Salad or Pasta

\$.99 each

Salad Dressings

Italian—Honey Mustard—Raspberry Vinaigrette

Lemon Tarragon—Ranch—Blue Cheese

Olive Oil & Balsamic Vinegar—Caesar

Add 4 oz side of Pine Chick or Tuna—2.99

Add Gyro Meat to any Salad—2.75

Extra dressing - \$.25 Extra Salsa \$.35

Groups of 6 or more will include 20% gratuity

Antipasti/Appetizers

Insalata Caprese	\$10
<i>Fresh Mozzarella, Marfa Farms Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar</i>	
Calamari	\$10
<i>Served with our homemade marinara or our own garlic aioli</i>	
Asiago Stuffed Olives	\$10
Vongole/Steamed Clams (1 lb.)	\$15
<i>Served in a white wine butter sauce with red pepper flakes and a basket of Olive Oil Rosemary Bread</i>	
Gamberi	\$15
<i>Eight shrimp in either white wine, garlic butter sauce or spicy diavolo sauce served with our Olive Oil Rosemary Bread</i>	
Tapas Sausage or Portobello Mushroom Ravioli	\$9
<i>Four Ravioli served with either red pepper tomato cream (spicy), or tomato béchamel sauce</i>	
Bruschetta	\$10
<i>Marfa Farms Tomatoes, garlic, basil, extra virgin olive oil & aged balsamic with garlic toast rounds</i>	
Insalata Mista	\$9
<i>Field Greens with artichoke hearts, kalamata olives, fontina cheese, shredded carrot and tomato</i>	

Primi Piatti/ Pasta Dishes

Penne or Linguine

Tomato Basil Marinara	Tapas—\$6	Half—\$10	Full—\$12
Sundried Tomato Cream	Tapas—\$8	Half—\$12	Full—\$16
	<i>Add chicken \$2.75</i>		
Wild Mushroom Pesto or Cream OR Red Pepper Pesto or Cream	Tapas—\$8	Half—\$12	Full—\$16
Sausage Marinara	<i>Sweet Italian Sausage in a mildly spicy marinara topped with grated Pecorino Romano—your choice of pasta</i>		
	Tapas—\$8	Half—\$12	Full—\$16
Penne Bolognese	<i>Penne Pasta served in our own Bolognese meat sauce</i>		
	Tapas—\$8	Half—\$12	Full—\$16
Pasta and Meatballs	<i>Our Own Homemade Meatballs and Sauce with pasta of your choice</i>		
	Tapas—\$8	Half—\$12	Full—\$16
Lobster Ravioli — <i>Served with a sage beurre fondue</i>	Tapas—\$10	Half—\$13	Full—\$17
Sausage Ravioli — <i>Red pepper pasta squares stuffed with sweet Italian Sausage, served with a sweet red pepper tomato cream sauce with pepper flakes and grated Pecorino Romano cheese. Salad included</i>	Tapas—\$9	Half—\$12	Full—\$16
Portobello Mushroom Ravioli — <i>Pasta rounds stuffed with Portobello mushroom & ricotta and served with a tomato cream sauce and salad</i>	Tapas—\$9	Half—\$12	Full—\$16
Cheese Ravioli — <i>Ricotta Cheese stuffed pasta squares served with our homemade basil marinara</i>	Tapas—\$7	Half—\$11	Full—\$14
Cappellini all’Ortolana — <i>Fresh Angel Hair Pasta with mushrooms, red onion, zucchini, squash, roasted red pepper, baby spinach, Marfa Farms Tomatoes, extra virgin olive oil, garlic and basil</i>	Tapas—\$8	Half—\$12	Full—\$16
Linguine con le Vongole (Clams)	<i>Clams steamed in either a white wine, garlic butter sauce with red pepper flakes or cooked in a spicy red sauce</i>		
			Full—\$18
Shrimp Scampi OR Diavolo	<i>Tail on shrimp sautéed in a white wine, garlic butter sauce or cooked in a spicy diavolo red sauce served over angel hair or linguine. (Tapas and Half order on Linguine only)</i>		
	Tapas—\$10	Half—\$14	Full—\$18

Secondi Piatti/Main Courses

All main courses include salad and olive oil rosemary bread.

Chicken Parmigiana	\$16
<i>Chicken Breast lightly breaded, topped with melted mozzarella and homemade marinara, served with linguine.</i>	
Black Angus Rib-Eye	\$24
<i>10 oz. Black Angus Rib Eye served with oven roasted rosemary potatoes or chefs mashed potatoes and vegetable</i>	
Pistachio Encrusted Salmon	\$23
<i>Norwegian Salmon lightly coated with a honey mustard glaze, fresh Pistachios and served with potato and vegetable</i>	
Eggplant Parmigiana	\$14
<i>Lightly breaded eggplant topped with mozzarella, parmigiano reggiano, marinara, and served with linguine.</i>	
Stuffed Flounder	\$16
<i>Flounder fillet stuffed with crab, served on fresh wilted spinach with a side of linguine with sweet red pepper pesto</i>	

Insalate/Salads

Served with fresh rosemary olive oil bread

Trattoria Salad	Small \$3.75	Large \$5.75
<i>Field Greens, Romaine, shredded carrot, Marfa Farms tomatoes with dressing of choice</i>		
Caesar Salad	Small \$6	Large \$8
<i>Add chicken—\$2.75</i>		
Hunters Salad	Small \$7	Large \$9
<i>Field Greens, Baby Spinach, Red Onion, Candied Pecans, Texas goat cheese, and our own homemade raspberry Vinaigrette with fresh raspberries.</i>		
Insalata Mista	Small \$7	Large \$9
<i>Field Greens, Romaine, Marfa Farms tomatoes, artichoke hearts, fontina cheese, kalamata olives, dressing of choice</i>		
Warm Stir Fry Salad	\$9	
<i>Roasted sweet red pepper, cherry tomatoes, red onion, mushroom, in an extra virgin olive oil & balsamic vinaigrette, tossed with baby spinach and topped with feta cheese and aged balsamic.</i>		

Dolci

Tiramisu`	\$5.95
<i>Lady fingers soaked in espresso, splashed with rum, layered with a mascarpone cream and dusted with chocolate</i>	
Homemade Vanilla Bean Ice Cream	\$3
<i>With chocolate or caramel syrup</i>	
New York Cheesecake	\$4.95
Eli's Cheesecake	\$5.95
<i>Triple Chocolate, Snickers, Reese's Peanut Butter, Turtle Trio</i>	

Ask your server about any dessert specials....

Parties of 6 or more will include a 20% gratuity—Please inform your server for separate checks

Pizza

1. Cheese	\$13.75
2. Pepperoni	\$15.00
3. Mushroom , Green Pepper, Onion	\$14.75
4. Garlic, Jalapeno, Black Olive	\$14.75
5. Red Pepper, Artichoke Heart, Kalamata Olives	\$16.00
6. Pesto Base, Artichoke Heart, Parmigiano, Mozzarella,	\$16.00
7. Red Pepper, Black Olive, Anchovies	\$14.75
8. Pizza alla Margherita—Fresh Mozzarella, Tomato, Basil	\$16.50
9. Tre Formaggi/ Gouda, Mozzarella, Parmigiano	\$15.00
10. Pizza Bianca—White Pizza—Onions, Veggies, Ricotta	\$16.00
11. Pizza All’Ortolana—Veggies, Tomato Base, Mozzarella	\$15.75
12. Pizza alla Napoletana—Fresh Mozzarella, Anchovies	\$16.50
13. Sausage	\$16.50



Our Pizza is made to order by hand—we appreciate your patience!

Personal Pizza—\$9.00

Thick Crust Pizza—Add \$1.00 Additional items \$.75 each

Drinks

Coffee of the Day.....Dine In—\$2.00 To Go Small—\$1.55 Large—\$1.75
Or Tazo Tea.....

Lavazza Espresso.....	Single— \$1.75	Double—\$2.25
Con Panna or Macchiato (with foam)	Single— \$2.25	Double—\$2.75
Cappuccino.....	Single— \$2.75	Double—\$3.25
Latte.....	Single— \$3.00	Double—\$3.50
White Coffee Latte.....	Single— \$3.00	Double—\$3.50
Caffe` Breve.....	Single— \$3.65	Double—\$4.15
Latte Caramello.....	Single— \$3.40	Double—\$3.75
Mocha (Ghirardelli).....	Single— \$3.50	Double—\$3.90
Mayan Mocha.....	Single— \$3.75	Double—\$3.95
Jump Start/Red Eye.....	Single— \$2.15	Double—\$2.35
Extra Espresso Shot\$.60	Extra Syrup Shot.....	\$.60

Ghirardelli Hot Chocolate.....	Small— \$2.95	Large— \$3.50
Mexican Spiced Cocoa.....	Small— \$3.25	Large— \$3.75
Steamers—Torani Syrup and Steamed Milk.....	Small— \$2.95	Large— \$3.45
Oregon Chai—Black or Green Tea.....	Small— \$3.05	Large— \$3.55

San Pellegrino Mineral Water.....	Small—\$1.95	Large— \$3.95
Acqua Panna Tuscan Spring Water.....	Small—\$1.95	Large— \$2.50
Limonata or Aranciata San Pellegrino.....	\$1.65	
Coke, Diet Coke, Sprite, Dr. Pepper	\$1.75	To Go— \$2.00
Apple Juice, Pineapple Juice, Orange Juice.....	\$1.95	To Go— \$2.50
Lemonade.....	\$1.95	To Go— \$2.50

Beer & Wine Available—See Separate List



901 E. Holland Avenue
Alpine, Texas

432-837-2200

www.latrattoriacafe.com



An Authentic Italian
Restaurant & Espresso Bar
Benvenuti!—Welcome!
A. Fera-Santucci, Proprietor
Established 1999

Trattoria Santucci

