

# ANTIPASTI

## INSALATA CAPRESE

FRESH MOZZARELLA WITH VINE RIPE TOMATOES AND BASIL  
9.00

## ZUCCHINI FRITTI

CRISPY FRIED ZUCCHINI  
8.00

## CALAMARETTI FRITTI O ALLA GRIGLIA

TENDER SQUID SERVED EITHER FRIED OR GRILLED WITH A RED PEPPER AND THYME VINAIGRETTE  
9.50

## CARPACCIO DI TONNO

THIN SLICES OF AHI TUNA WITH SHAVED FENNEL, ARUGOLA, AND ORANGE SLICES  
11.00

## CREPELLE AI FUNGHI

CREPES FILLED WITH SAUTEED WILD MUSHROOMS SERVED WITH A TARRAGON BÉCHAMEL SAUCE  
9.00

## CARPACCIO DI MANZO

THIN SLICES OF RARE ROAST BEEF SERVED WITH ARUGOLA, AND SHAVED PARMIGIANO  
AND FINISHED WITH BLACK TRUFFLE OIL  
12.00

## PANNINO DI MELANZANE E CAPRINO

GRILLED EGGPLANT SANDWICH FILLED WITH WARM GOAT CHEESE  
FINISHED WITH AGED BALSAMIC VINEGAR  
10.00

# INSALATE

## TRICOLORE

ARUGOLA, RADICCHIO, AND BELGIAN ENDIVE WITH OUR BALSAMIC VINAIGRETTE  
7.00

## MISTA DELLA CASA

MESCLIN GREENS WITH OUR BALSAMIC VINAIGRETTE  
7.00

## INSALATA CESARE

CLASSIC CAESAR SALAD WITH OUR HOMEMADE DRESSING  
7.00

## FRISSE

CURLEY ENDIVE WITH SHALLOTS, CRISPY PANCETTA AND WARM CHAMPAGNE VINAIGRETTE  
8.00

WITH SHAVED PARMIGIANO OR GORGONZOLA ADD 1.50 ~ WITH GOAT CHEESE ADD 2.00

# PASTA FRESCA E PASTA SECCA

MARIA MAKES ALL OUR HOMEMADE PASTAS WITH 100% UNPROCESSED DURAM WHEAT FLOUR

## **CAVATELLI CON RUCHETTA E FUNGHI**

HANDMADE PASTA WITH ARUGOLA, WILD MUSHROOMS  
AND FRESH TOMATO

17.50

## **GNOCCHI AL RAGU DI VITELLO**

HANDMADE POTATO GNOCCHI IN A TRADITIONAL  
SLOW BRAISED VEAL RAGOUT

16.50

## **RAVIOLI DEL GIORNO**

MARIA'S FEATURED HOMEMADE RAVIOLI OF THE DAY  
MARKET PRICE

## **FETTUCCHINE ORTOLANO**

HOMEMADE PASTA WITH FRESH SEASONAL VEGETABLES  
SERVED IN A LIGHT TOMATO SAUCE

15.00

## **LINGUINE SAN GIOVANNI**

LINGUINE TOSSED WITH SUN-DRIED TOMATOES, SHRIMP, ANCHOVIES,  
BLACK OLIVES, CAPERS, GARLIC AND OIL

17.00

## **RIGATONI ALLA VODKA**

RIGATONI BACON, ONIONS, FRESH TOMATO, CREAM, AND A SPLASH OF VODKA

15.00

## **PAGLIA E FIENO CON PORCINI**

GREEN AND WHITE LINGUINE TOSSED WITH PORCINI MUSHROOMS  
IN BRANDY CREAM SAUCE

16.50

## **CAPELLINI CON VONGOLE**

ANGEL HAIR WITH NEW ZEALAND COCKLE CLAMS, FRESH HERBS,  
WHITE WINE, AND GARLIC

17.00

## **LINGUINE CON TONNO**

LINGUINE WITH TUNA AND CAPERS IN A LIGHT TOMATO SAUCE

15.50

*18% GRATUITY WILL BE AUTOMATICALLY INCLUDED FOR PARTIES OF 6 OR MORE*  
PLEASE VISIT OUR WEBSITE @ [WWW.COLUMBUSPARKTRATTORIA.COM](http://WWW.COLUMBUSPARKTRATTORIA.COM)  
COLUMBUS PARK TRATTORIA IS PART OF THE MARCHETTI & TARANTINO FAMILY OF RESTAURANTS.  
PLEASE TRY OUR OTHER LOCATIONS BY VISITING OUR WEBSITE

# SECONDI DI CARNE E PESCE

## COTOLETTA DI POLLO ALLA CAPRICCIOSA

BREADED CHICKEN CUTLET TOPPED WITH AN ARUGOLA AND GRAPE TOMATO SALAD WITH FRESH MOZZARELLA  
18.00

## POLLO SCARPARIELLO

BONELESS CHICKEN BREAST SAUTEED WITH HOT CHERRY PEPPERS AND BALSAMIC VINEGAR  
16.50

## POLLO MARGHERTIA

BONELESS CHICKEN BREAST TOPPED WITH PROSCIUTTO, TOMATOES AND MOZZARELLA IN A BRANDY CREAM SAUCE  
16.50

## POLLO ALLA MARSALA

BONELESS CHICKEN BREAST SAUTEED WITH SHITAKE MUSHROOMS IN A MARSALA WINE SAUCE  
16.50

## SCALOPPINE DI VITELLO SORENTINO

TENDER VEAL TOPPED WITH EGGPLANT, PROSCIUTTO, AND MOZZARELLA IN A DELICATE WHITE WINE SAUCE  
19.00

## SCOTTADITO AL ROSMARINO

RIB LAMB CHOPS PAN ROASTED WITH ROSEMARY, GARLIC, AND EXTRA-VIRGIN OLIVE OIL  
30.00

## TROTA ALLE ERBE

BONELESS RAINBOW TROUT SAUTEED WITH LEMON AND FRESH HERBS  
18.50

## SALMONE AL AQUA PAZZA

FILET OF SALMON SIMMERED WITH FRESH TOMATO, RED ONION, BLACK OLIVES AND WHITE WINE  
18.50

## BRANZINO ALLA LIVORNESE

LOCAL BASS SAUTEED WITH ONIONS, CAPERS, BLACK OLIVES & FRESH TOMATO  
18.50

## SALMONE ALLA GRIGLIA

FILET OF SALMON GRILLED TO PERFECTION  
18.50

# CONTORNI

(SIDE DISHES)

## SPINACI SALTATI

SAUTEED SPINACH WITH RAISINS AND PINE NUTS  
6.50

## FAGIOLI SALTATI

CANNELINI BEANS SAUTEED WITH PANCETTA AND ONIONS  
6.50

## BROCCOLI RAPE

BROCCOLI-RAPE SAUTEED WITH GARLIC AND OIL  
6.50

## FUNGHI TRIFOLATI

WILD MUSHROOMS SAUTEED WITH GARLIC AND FRESH HERBS  
6.50