

## ZUPPA E INSALATE / SOUP & SALADS

<b>SOUP OF THE DAY ...</b>	<b>MP</b>
<b>MELOGRANO</b>	<b>12</b>
Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing	
<b>CAPRESE</b>	<b>12</b>
Sliced mozzarella di Bufala, tomato, basil and evoo	
<b>CONTADINA</b>	<b>10</b>
Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette	
<b>CESARE</b>	<b>8/11/13</b>
Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp	

## ANTIPASTI / APPETIZERS

<b>SALUMERIA &amp; FORMAGGI (SM/LG)</b>	<b>18/22</b>
Assorted plate of cured meats and cheeses: • Prosciutto di Parma • Sopressata • Parma Cotto • Grana Padana • Provolone • Fontina • Capiccolo • Mozzarella di Bufala	
<b>CALAMARI FRITTI</b>	<b>15</b>
Fried Fresh squid and shrimp served with tartare dip and lemon	
<b>ARANCINO</b>	<b>13</b>
Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padana) served on top of fresh tomato sauce	
<b>PARMIGIANA ALLA SORRENTINA</b>	<b>13/16</b>
Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce / with spaghetti	

## PRIMI PIATTI / PASTAS

<b>RISOTTO OF THE DAY ...</b>	<b>MP</b>
Made with fresh ingredients of the season	
<b>SPAGHETTI POLPETTE</b>	<b>15</b>
Spaghetti pasta with homemade meatball in tomato sauce	
<b>RIGATONI BOLOGNESE</b>	<b>15</b>
Rigatoni in a homemade bolognese sauce	
<b>ARRABBIATA</b>	<b>13</b>
Pasta in a spiced (garlic, peperoncino flake) tomato sauce	
<b>RAVIOLI CAPRESE</b>	<b>15</b>
Homemade ravioli filled with fresh and aged caciotta with grana padana cheese, in a fresh tomato sauce	
<b>POMODORO</b>	<b>13</b>
Penne pasta in a fresh tomato sauce	
<b>CARBONARA</b>	<b>15</b>
Pasta with pancetta, egg yolk and grana padana cheese. (Option to sub egg yolk with cream)	
<b>GNOCCHI MASSAIA</b>	<b>15</b>
Homemade gnocchi with red pepper, eggplant, mushroom with a touch of cream in a fresh tomato sauce	
<b>GARGANELLI</b>	<b>18</b>
Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce	
<b>LASAGNA</b>	<b>17</b>
Lasagna pasta with mozzarella, tomato, bechamel and bolognese sauce	

## SECONDI PIATTI / ENTREES

<b>MATTONE</b>	<b>17</b>
Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley and garlic) pressed with brick, served with fries	
<b>BISTECCA</b>	<b>26</b>
Grilled sirloin steak, served with fries	
<b>BURGER A MODO NOSTRO</b>	<b>17</b>
Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries, onions and bacon	
<b>SALMONE</b>	<b>25</b>
Pan seared salmon filet in velvety fennel sauce, served with sautéed spinach	

## CONTORNI / SIDES

<b>PATATE AL FORNO / ROASTED POTATOES</b>	<b>6</b>
<b>PATATE FRITTE / FRENCH FRIES</b>	<b>6</b>
<b>VERDURE GRIGLIATE / GRILLED MIXED VEGETABLES</b>	<b>9</b>
<b>SPINACI / SPINACH</b>	<b>8</b>
<b>ASPARAGI / ASPARAGUS</b>	<b>8</b>
<b>SCAROLE / ESCAROLE</b>	<b>8</b>

## DOLCI / DESSERTS

TORTA DI FORMAGGIO Cheesecake	7
PISTACCHIO Pistacchio cheesecake	7
TIRAMISÙ Traditional tiramisù	7
PANNA COTTA Traditional Italian pomegranate custard	7
PROFITTEROLE Puffed pastry ball filled with sweet cream drizzled in chocolate sauce	7

## BEVANDE / BEVERAGES

SODAS Coke, Diet Coke	3
ITALIAN SODAS Aranciata, Aranciata Rossa, Limonata, Mandarino, Melograno	5
JUICES (small can) Grapefruit, Orange, Peach, Pineapple, Tomato	3
BOTTLED WATER • S. Pellegrino – sparkling water 500ml • Panna – still water	4



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**Tartina**

**ristorante italiano & wine bar**

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