

trattoria 225

rustic italian dining



Main course

Tilapia pan seared, topped with vegetable stewed (spinach, artichoke hearts & fresh tomato)	19
Grilled salmon fillet- with lemon cream sauce & essence of basil and vegetables of the day	21
Shrimp scampi-sautéed with fresh garlic, lemon, white wine & butter served over capellini	22
Chicken parmesan- lightly breaded topped with mozzarella & provolone serve over spaghetti	17
Grilled kurobuta pork chops- with apple & figs chutney and roasted garlic mashed potatoes	20
Grilled "PRIME" 12 oz New York strip steak with gorgonzola thyme jus and grilled mascarpone polenta	29
Grilled filet mignon 6 oz center-cut black angus topped with herb butter and roasted garlic mashed potatoes	24

Wood-fired pizza

our thin crust 11" pizza is made with organic whole wheat flour

BLT- oven roasted roma tomato, pancetta, arugula & house cheese	15
The goat - roasted red pepper, spicy fennel sausage, goat cheese, basil pesto, house cheese	15
3 little pigs- tomato sauce, spicy fennel sausage, pepperoni, pancetta, house cheese	16
Wiseguy- tomato sauce, roasted peppers, caramelized onion, spicy italian sausage, house cheese	16
The 225 - tomato sauce, cremini mushrooms, red onion, roasted red peppers, house cheese	16
Margherita - tomato sauce, fresh mozzarella and basil	14
Bianca-house cheese, gorgonzola, sweet caramelized onions	15
Funguy - cremini mushrooms, smoked mozzarella	14
Greek-tomato sauce, fresh tomato, house cheese, feta, kalamata olives, red onion, oregano	14
Big cheese - tomato sauce, mozzarella, provolone, gorgonzola, pecorino romano	14
Little cheese -tomato sauce, mozzarella	13
Make your own - tomato sauce, house blend cheese, additional toppings are extra	13

Toppings

spicy fennel sausage, pepperoni, prosciutto, grilled chicken, pancetta, red onion, caramelized onion, kalamata olives, cremini mushrooms, arugula, roasted red peppers, spinach, fresh mozzarella, gorgonzola, goat cheese, smoked mozzarella, extra house cheese 2 each