

Trattoria il Panino
 Boston's 1st Original Trattoria
 Amalfi Coast Mediterranean Cuisine



Antipasto

Antipasto Della Casa - Assortment of homemade specialties 19.95

<p>Calamari Fritti 13.95 <i>Golden crispy fried squid</i></p> <p>Melanzane alla Parmigiana 12.95 <i>Baked eggplant mozzarella & tomato</i></p> <p>Carpaccio Di Bresaola 13.95 <i>Dried cured beef with arugola salad</i></p> <p>Shrimp Scampi Limoncello 16.95 <i>U10 jumbo shrimp sautéed with garlic, oil & Limoncello liquor</i></p> <p>Octopus Salad 13.95 <i>with celery and potatoes</i></p>	<p>Caprese 15.95 <i>La Treccia Di Sorrento with backyard tomatoes & basil</i></p> <p>Prosciutto San Daniele 14.95 <i>Parma cured ham with seasonal melon or figs</i></p> <p>Cozze 14.95 <i>Wellfleet mussels, garlic, wine & parsley</i></p> <p>Salmone Affumicato 13.95 <i>Smoked Norwegian salmon, capers & lemon</i></p> <p>Zucchini Flowers 16.95 <i>Stuffed with fresh ricotta and prosciutto cotto</i></p>
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Pasta

<p>Paccheri con Aragosta M.P. <i>Large Neopolitan rigatoni with 1/4 lobster</i></p> <p>Linguine alle Vongole Macchiato 18.95 <i>San Marzano tomatoes with littleneck clams</i></p> <p>Carbonara 16.95 <i>Pancetta, eggs & cheese</i></p> <p>Aglio e olio 14.95 <i>Garlic & oil</i></p> <p>Puttanesca 15.95 <i>Capers, olives & anchovies</i></p> <p>Gnocchi alla Sorrentina 17.95 <i>Homemade dumplings, mozzarella & basil</i></p> <p>Pomodoro 14.95 <i>San Marzano tomatoes & basil</i></p> <p>Risotto del Giorno 19.95 <i>Chef choice of the day</i></p> <p>Ravioli con Aragosta 17.95 <i>Lobster ravioli with crab meat sauce</i></p>	<p>Scialatielli ai Frutti di mare 18.95 <i>Homemade parsley pasta with assorted shellfish</i></p> <p>Pappardelle al Ragù 16.95 <i>Wide pasta with braised lamb, beef, veal & pork</i></p> <p>Crespelle 15.95 <i>Crepe stuffed with ricotta & spinach</i></p> <p>Lasagna del Giorno 16.95 <i>Lasagna of the day</i></p> <p>Tortelli Panna e Prosciutto 16.95 <i>Large homemade tortellini with ham and cream</i></p> <p>Ravioli Con Ricotta 14.95 <i>Ricotta cheese ravioli with San Marzano tomatoes</i></p> <p>Amatriciana 15.95 <i>Pancetta & onions</i></p> <p>Arrabbiata 13.95 <i>Spicy tomato sauce</i></p> <p>Tortellini al Pesto 13.95 <i>Basil, garlic & pinenuts</i></p>
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House Specials

Grigliata di Pesce - Grilled langoustines, shrimp, calamari, & catch of the day	29.95
Salmone e Prosciutto - Alaskan king salmon wrapped in Parma prosciutto, braised escarole & bean ragù	22.95
Pollo Arrosto - Whole baby roasted chicken served with rosemary potatoes	18.95
Tonno in Padella - Pan seared yellowfin tuna, potato cake & seaweed salad	25.95
Pesce Spada - Grilled center cut swordfish steak finished with fresh mint & aged balsamic	24.95
Vitello Sorrentina - Veal medallions topped with tomato, basil & bufala mozzarella	22.95
Bistecca - Bone in rib eye steak grilled to perfection	29.95
Ossobuco - Braised veal shank served with saffron risotto	28.95
Scottadito - Free range Australian grilled rack of lamb, rosemary, lamb jus & red wine reduction	26.95
Costata di Vitello Milanese - Butterfly breaded veal chops, arugola & baby tomatoes salad	28.95
Vitello Saltimbocca - Veal medallions topped with prosciutto, sage & fontina cheese	22.95
Aragosta Ripieni - Baked stuffed 1/4 lobster with crabmeat, scallops, shrimp	M.P.
AquaPazza - Pan seared whole fish with garlic, parsley, white wine & seawater	M.P.
Zuppa di Pesce - Traditional assorted shellfish & lobster soup served with garlic bruschette	29.95

Insalate/Salad

La Romana 7.95 <i>Traditional Caesar salad</i>	Boston Bibb 7.95 <i>Aged balsamic vinegar & candied walnuts</i>	
William Lopez, Chef deCuisine	Frank DePasquale, Restaurateur	Antonio Chioccarelli, Manager

** NOTICE - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
 * 20% Gratuity will be added to parties of 6 or more.