

RIENFRESCO

(Refreshments)

Soda

Coke, Diet Coke, Lemonade, Sprite,
Root Beer, Mr Pibb, Ice tea, Green Tea, Raspberry
Ice Tea, (One Size) **1.79**

Italian Sodas

Peach, Strawberry, Cherry, Raspberry,
Orange, Kiwi, Vanilla, Blackberry Hazelnut,
Caramel, Irish Cream, Almond. **2.09**

Italian Cream Sodas **2.59**

Apple Juice **1.59**

San Pelligrino *Sparkling Water* **2.99**

Hot Chocolate *With Whipped Cream* **2.09**

Milk **1.79**

ESPRESSO

Espresso

Single **1.79** Double **2.59**

Americano

Single **2.79** Double **3.29**

Café Macchiato

Single **1.759** Double **2.59**

Latte

Single **3.29** Double **3.79**

Café Chocolate

Single **3.59** Double **4.09**

Cappuccino

Single **2.99** Double **3.59**

Add A Shot Of Flavor
.50 each

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Coffee, Decaf Coffee, Hot Tea
Black, Chamomile, Earl Grey,
Wild Raspberry, Orange Spice,
Peppermint.
1.79

DOLCE

(Desserts)

“Our Signature Dessert” Chocolate Vesuvio

An eruption of chocolate brownie, topped with vanilla ice cream and
chocolate syrup **6.49**

Cannoli

Chocolate or Vanilla ricotta filling with chocolate chips **3.69**

Tiramisu

Layers of cake soaked in rum, coffee, mascarpone cream and cocoa powder. **6.49**

Vanilla Ice Cream

Rich and smooth **2.99** *Add chocolate .25 *Add berries .50

Spumoni

A classic chocolate, pistachio & cherry mixed ice cream **3.19**

Lemon Drop Cheesecake

The perfect ending to an Italian meal, refreshing and zesty **6.69**

Sconfitto dalla Cioccolata (Defeat By Chocolate)

Like a soufflé served hot, cake like on the outside, creamy chocolate filling on the
inside, served with sugar puffs for dipping... **WOW!** **5.79**

~ Be sure to ask your server for this weeks dessert specials ~

A gratuity of 18% will automatically be added to parties of 8 or more.

CATERING & BANQUET SERVICES

*Lunches * Dinners
Receptions * Rehearsals
Birthdays * Anniversaries
Holidays * Reunions
Business Parties * Retirements*

“Full Service or Buffet”

*We Cater More Than Great Italian Food, We Offer A
Full Menu Of Catering Options, Featuring A Large
Selection Of Both Italian And Non Italian Cuisines, In
Either A Formal Or Non Formal Presentation.*

*Please Feel Free To Contact Us For More Information
Regarding Our Banquet Room And or Catering.*

Downtown 360-737-2363

Cascade Park 360-883-1325

You May Also Refer To Our Website Located at

www.littleitalystrattoria.com

For Additional Information.

Catered Beer & Wine Service Available



LITTLE ITALY'S TRATTORIA

**LUNCH * DINNER
CATERING * BANQUET ROOM**

“Mangia Bene, Spendi Pocco!”

Monday - Thursday 11am - 9pm

Friday - Saturday 11am - 10pm

Sunday 1pm - 9pm

Cascade Park 360-883-1325
204 SE Park Plaza Dr.
Vancouver, Washington
(Outdoor Patio Seating)

Downtown 360-737-2363
901 Washington St.
Vancouver, Washington
(Banquet Room Facility)



www.littleitalystrattoria.com

INSALATE E ANTIPASTI

(Salads & Appetizers)

Antipasto Salad

Mixed lettuce topped with salami, ham, mozzarella, tomatoes, olives & pickled vegetables with Italian dressing. Small 5.59 Large 9.29

Focaccia

Homemade Italian seasoned flat bread served with marinara, olive oil & garlic. 4.69

Bruschetta

Toasted bread topped with sun-dried tomato pesto, capers, fresh tomatoes, parmesan & melted mozzarella. 7.59

Vongole e Cozze Stufato

Steamed clams & mussels in garlic and white wine 9.59

Calamari

Lightly floured squid, with a lemon pepper seasoning, fried golden brown & served with marinara sauce. 8.59

Caesar

Crisp romaine lettuce tossed with dressing, parmesan and our homemade croutons. Small 3.29 Large 6.89

* Add Anchovies 1.50 * Add Chicken 2.50

Garlic Bread

American Style Garlic butter parmesan spread on Italian bread. 3.09 *Add Mozzarella .50

Mozzarella Caprese

Fresh mozzarella, tomatoes, olive oil, fresh basil, served with balsamic vinegar & bread. 8.89

Arrosti D'Aglio

Roasted garlic bulbs served with Italian toasted bread and marinara sauce. 7.09

Ravioli Fritte

Breaded and fried ravioli filled with ricotta, mozzarella & parmesan cheese, served with marinara. 6.89

PASTE

(Pastas)

Served with garlic bread & house salad *Add .50 for Caesar salad. *Add 1.50 for Soup or Antipasto salad (Any item can be made without pasta)

Puttanesca

Penne pasta in a light tomato sauce with fresh tomatoes, kalamata olives, capers, garlic and parmesan cheese. 10.89 (Have it like the Italians do. *Add anchovies 1.50)

Rigatoni Pollo e Spinaci

Fresh spinach, chicken breast, artichokes & tomatoes sautéed in olive oil, garlic and parmesan, then tossed with rigatoni pasta. 13.69

Salsiccia

Italian ground pork sausage sautéed with our marinara sauce and tossed with your choice of spaghetti, penne or rigatoni pasta. 10.39

Penne Marsala

Sautéed sliced chicken with mushrooms, garlic and fresh broccoli in a light marsala wine cream sauce. 12.69

Bolognese (traditional spaghetti & meatsauce)

Seasoned meat sauce on your choice of spaghetti, penne, or rigatoni pasta 9.89

Polpette (traditional spaghetti & meatballs)

Mama's meatballs served with marinara sauce and parmesan cheese. served on your choice of spaghetti, penne, or rigatoni pasta 10.39

Pasta Primavera

Sun-dried tomatoes, fresh broccoli, zucchini, squash & tomatoes sautéed in olive oil and garlic and tossed with penne pasta and parmesan. 10.89 * Add Chicken 2.50

Fettuccini Di Davide

Roman style dish. roasted garlic, olive oil, pine nuts, and green olives, sautéed with fresh tomatoes and topped with bleu cheese crumbles. 14.39

Marinara (traditional spaghetti marinara)

Our homemade tomato sauce with fresh basil and garlic, over your choice of spaghetti, penne, or rigatoni pasta. 8.19

Tortellini con Panna Rosso

Fresh cheese filled pasta in a creamy sun-dried tomato garlic sauce. 13.39

Bianco

Sautéed mushrooms and garlic in a light parmesan cream sauce tossed with penne pasta. 10.89

Fettuccini Romano

Sautéed olive oil and garlic in a creamy butter, parmesan sauce and tossed with fettuccini pasta. 11.29 * Add Chicken 2.50

Ravioli Di Spinaci

Ravioli pasta stuffed with spinach & ricotta, tossed in a sun-dried tomato & garlic pesto, served over marinara sauce. 14.69

Pasta Siciliana

Olive oil, eggplant, capers, roasted red peppers and garlic tossed together in a light marinara with rigatoni pasta. 12.99

PASTA AI FORNO

(Baked Pasta Dishes)

House Italian salad and garlic bread served with meal.

*Add .50 for Caesar salad, *Add 1.50 for Soup or Antipasto salad

Lasagne Con Carne

Layers of seasoned ground beef, parmesan, mozzarella & marinara sauce. 11.19

Manicotti

Three stuffed pasta rolls filled with ricotta, mozzarella and parmesan. topped with marinara, more mozzarella cheese and baked 11.59

Baked Rigatoni

With ground Italian sausage, marinara sauce and mozzarella cheese. 11.19

Melanzane Parmigiana

Lightly breaded eggplant baked with marinara sauce and mozzarella, served with a side of spaghetti marinara 11.49

Lasagne Vegetariano

Fresh zucchini, yellow squash, spinach, mushrooms, onions and roasted red peppers layered with ricotta, mozzarella, parmesan and marinara sauce then baked golden brown 10.49

Ziti

Pasta mixed with crumbled meatballs, marinara sauce and topped with mozzarella cheese. 11.19

Baked Ravioli al Forno

Cheese filled ravioli baked with our marinara sauce and topped with mozzarella cheese 11.49

Lasagne Emiliana

Northern Italian style lasagna, layered with fresh spinach pasta, shredded beef loin, sausage, ricotta, parmesan, mozzarella and tomato sauce, baked and topped with more mozzarella 13.39

CARNE

(Meat)

Pollo Parmigiana

Boneless breast of lightly breaded chicken baked with our homemade sauce and topped with mozzarella, served with a side of pasta marinara 13.99

Pollo alla Limone Carciofo

White meat chicken, artichoke hearts and capers in a lemon, white wine and garlic butter sauce served over pasta. 13.69

Pollo Prosciutto con Panna

Chicken breast wrapped with prosciutto topped with provolone and bleu cheese in a creamy parmesan sauce served with spinach and **gatto <No Pasta>. 14.69

Vitello Scaloppine

Veal cutlet sautéed with mushrooms and garlic in a light marsala cream sauce, served over pasta 16.19

Agnello (Lamb Skewers)

Marinated **Lamb pieces with rosemary and thyme then grilled and served with our homemade **gatto and broccoli. <No Pasta> 16.99

Vitello Parmigiana

Lightly breaded, pan seared veal baked with marinara and mozzarella cheese. served with a side of pasta marinara 15.99

** "Gatto" Our homemade recipe of mashed potatoes baked with garlic, parmesan, herbs and mozzarella. "You'll Love It"

PIATTE di PESCE

(Fish & Seafood)

Served with a house Italian salad and garlic bread. Pasta served with meal.

*Add .50 for Caesar salad, *Add 1.50 for Soup or Antipasto salad

Salmon Basilco

Grilled Salmon with a pesto butter white wine, light cream sauce. served over fettuccini pasta. 15.89

Frutte di Mare

Fresh clams, shrimp, mussels and tomatoes sautéed in garlic and olive oil. tossed in a red wine sauce with linguini pasta. 15.29

Linguini con Gamberi

Large shrimp sautéed with olive oil and garlic in a white wine, butter and lemon sauce, tossed with Italian parsley and linguini 15.39

Vongole Bianca

Fresh clams in a light white wine cream sauce, tossed with linguini pasta. 14.99

PIZZA ALL' AMERICANO

(Pizza)

Our dough is made fresh daily, tossed and topped with fresh tomato sauce and shredded whole milk mozzarella

Small (10") 7.99 ~ Medium (12") 9.89 ~ Large (14") 10.89 ~ Extra Large (18") 15.99

Toppings (Each additional topping extra)

Sm. (10") 1.19 ~ Med. (12") 1.59 ~ Lg. (14") 2.19 ~ X-Lg. (18") 2.39

Pepperoni, Sausage, Meatballs, Canadian Bacon, Salami, Green Peppers, Red Onions, Black Olives, Pesto, Pineapple, Mushrooms, Spinach, Capers, Kalamata Olives, Eggplant, Sun-dried Tomatoes, Anchovies, Artichoke Hearts, Roasted Red peppers, Green Olives, Fresh Tomatoes, Fresh Garlic, Extra Cheese, Extra Sauce, Ricotta Cheese.

PIZZA NAPOLETANO

(All made with "fiore di latte" Mozzarella) (Personal thin crust pizza)

Margherita

Our homemade dough with sauce and fresh mozzarella, fresh basil, tomatoes, drizzled with olive oil. 9.09

Puttanesca

Fresh Mozzarella, tomato sauce, kalamata olives, fresh tomatoes, anchovies and capers. 9.29

Quattro Stagione

Our fresh mozzarella and tomato sauce pizza with one quarter sausage and olives, one quarter spinach, one quarter mushrooms and one quarter cheese 9.29

Pollo & Pomodori

Tomato sauce, fresh mozzarella, basil, roasted garlic, tomatoes and chicken 10.69

CALZONE e PANINI

Meat Calzone

Pepperoni, sausage, ham, salami, mozzarella and tomato sauce (Please No Substitutions). 8.89

Vegetariano Calzone

Green peppers, onions, olives, mushrooms, mozzarella and tomato sauce (Please No Substitutions). 8.89

Bianco e Verde

Spinach, mushrooms, ricotta, kalamata olives, mozzarella and sausage. (No Sauce) 9.29

Make Your Own

Choose up to four toppings from the items below and build your own. includes sauce & cheese 8.89

Pepperoni, Sausage, Meatballs, Canadian Bacon, Salami, Green Peppers, Red Onions, Black Olives, Pesto, Pineapple, Mushrooms, Spinach, Capers, Kalamata Olives, Eggplant, Sun-dried Tomatoes, Anchovies, Artichoke Hearts, Roasted Red peppers, Green Olives, Fresh Tomatoes, Fresh Garlic, Extra Cheese, Extra Sauce, Ricotta Cheese.

PANINI SANDWICHES

Stromboli

Baked in our fresh dough bread, stuffed with salami, prosciutto, pepperoni and provolone cheese, served with Italian house salad. 8.89

Submarine

Salami, ham, mozzarella cheese, lettuce, tomatoes and Italian dressing, served on a Italian hoagie roll. 7.09

Panino Rosso

Roasted red peppers, sun-dried tomatoes, fresh mozzarella, basil and Italian dressing served on toasted foccacia bread. 7.09

Vegetariano Sub

Onions, green peppers, mushrooms, olives, with melted mozzarella, lettuce tomatoes and Italian dressing 6.59

Panino Pollo

Breaded chicken breast topped with marinara sauce and mozzarella cheese. 7.59

Polpette

Homemade meatballs, onions, green peppers, marinara sauce and mozzarella cheese. 7.59

Salsiccia

Italian ground sausage, green peppers, onions, marinara sauce and mozzarella cheese. 7.39

Melanzane

Thinly sliced breaded eggplant baked with marinara and mozzarella cheese. 7.39

Salsiccia Rosso Cipolla

Sausage link, roasted red peppers, onions, provolone cheese, served on Italian hoagie roll. 8.19

** Please note food safety guidelines suggests lamb that is prepared rare - med well to be undercooked and at risk!