

TRABUCCO

COLD ANTIPASTI

BEEF CARPACCIO* <i>black truffle, pickled shallot, capers, herb zeppole, parmesan</i>	18
BRUSCHETTA <i>grilled ciabatta, tomato, basil, EVOO, whipped burrata</i>	14
SALUMI E FORMAGGI <i>Italian cured meats and cheeses, truffle honey, marcona almonds, olives, fig jam, focaccia</i>	22

INSALATA

TRABUCCO CAESAR <i>baby gem lettuce, radicchio, focaccia, parmesan, anchovy vinaigrette</i>	14
MISTO SALAD <i>baby kale, green apples, pistachios, ricotta salata, limoncello vinaigrette</i> <i>add chicken 15, shrimp 17, or Faroe Island Salmon 19 to any salad or pasta</i>	14

PASTA

RIGATONI BOLOGNESE <i>beef, veal, ricotta salata, San Marzano</i>	24
PACCHERI ALLA VODKA <i>fennel sausage, vodka sauce, mascarpone</i>	23
PISTACHIO PAPPARDELLE <i>Sicilian pistachio, lemon, burrata, roasted tomato</i>	22
SEAFOOD MANICOTTI <i>lobster, shrimp, scallop, lobster crema, tarragon</i>	28
MALFALDINE ALFREDO <i>Parmigiano Reggiano, cream, cracked black pepper</i>	22

HOUSE ARTISANAL BREADS
*freshly baked in-house daily, served with
white bean & olive hummus and
roasted tomato tapenade*

10



PINSAS

*A pinsa is our smaller, lighter take on pizza
perfect for sharing at the table.*

TRUFFLE PINSA <i>truffle crema, wild mushrooms, arugula, mozzarella, black garlic vinaigrette</i>	18
CALABRESE PINSA <i>soppressata, salsiccia, Sicilian olives, San Marzano, hot honey</i>	16

HOT ANTIPASTI

CALAMARI <i>sauce arrabbiata, parsley, charred lemon</i>	15
POLPETTE <i>beef and veal meatball, pecorino, San Marzano pomodoro</i>	16
GRILLED OCTOPUS <i>limoncello vinaigrette, caponata, yellow pepper coulis, herb oil</i>	18
FRIED ARTICHOKEs <i>pecorino, citrus aioli, herbs</i>	14
TRUFFLE ARANCINI <i>risotto, parmesan, Calabrian pomodoro</i>	15
SHRIMP OREGANATA <i>garlic, pinot grigio, parmesan, pangrattato</i>	17

ENTREES

FAROE ISLAND SALMON <i>citrus emulsion, tomato fennel relish</i>	36
BRANZINO SCAMPI <i>herb salad, grilled lemon</i>	34
ROASTED CHICKEN BREAST <i>raisin pine nut agrodolce, Tuscan kale, sun dried tomato</i>	28
SHORT RIB OSSO BUCCO <i>San Marzano demi, gremolata</i>	35

CHEF'S SIGNATURE SELECTION

SEARED SEA SCALLOPS <i>parmesan risotto, romanesco, truffle vinaigrette</i>	56
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THE CHOPHOUSE AT TRABUCCO

16 OZ ANGUS RIBEYE*	78	14 OZ BONE IN ANGUS NY STRIP*	68
8 OZ ANGUS FILET MIGNON*	62	12 OZ KUROBUTA PORK CHOP*	56

ENHANCEMENTS

TRUFFLE BUTTER	8	SALSA VERDE	6	SCALLOPS	15
BAROLO DEMI	6	GORGONZOLA CREMA	6	SHRIMP	17
				LOBSTER	25

FOR THE TABLE

TRUFFLE RISOTTO	15	SAUTEED BROCCOLINI	12	ROASTED WILD MUSHROOMS	14
GRILLED ASPARAGUS	12	ROASTED ROSEMARY POTATOES	12	HERBED POLENTA	14
ROASTED BABY VEGETABLES	12			GORGONZOLA GNOCCHI	12

CHEF DE CUISINE: CHRISTIAN GRANA | ORLANDO, FL

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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