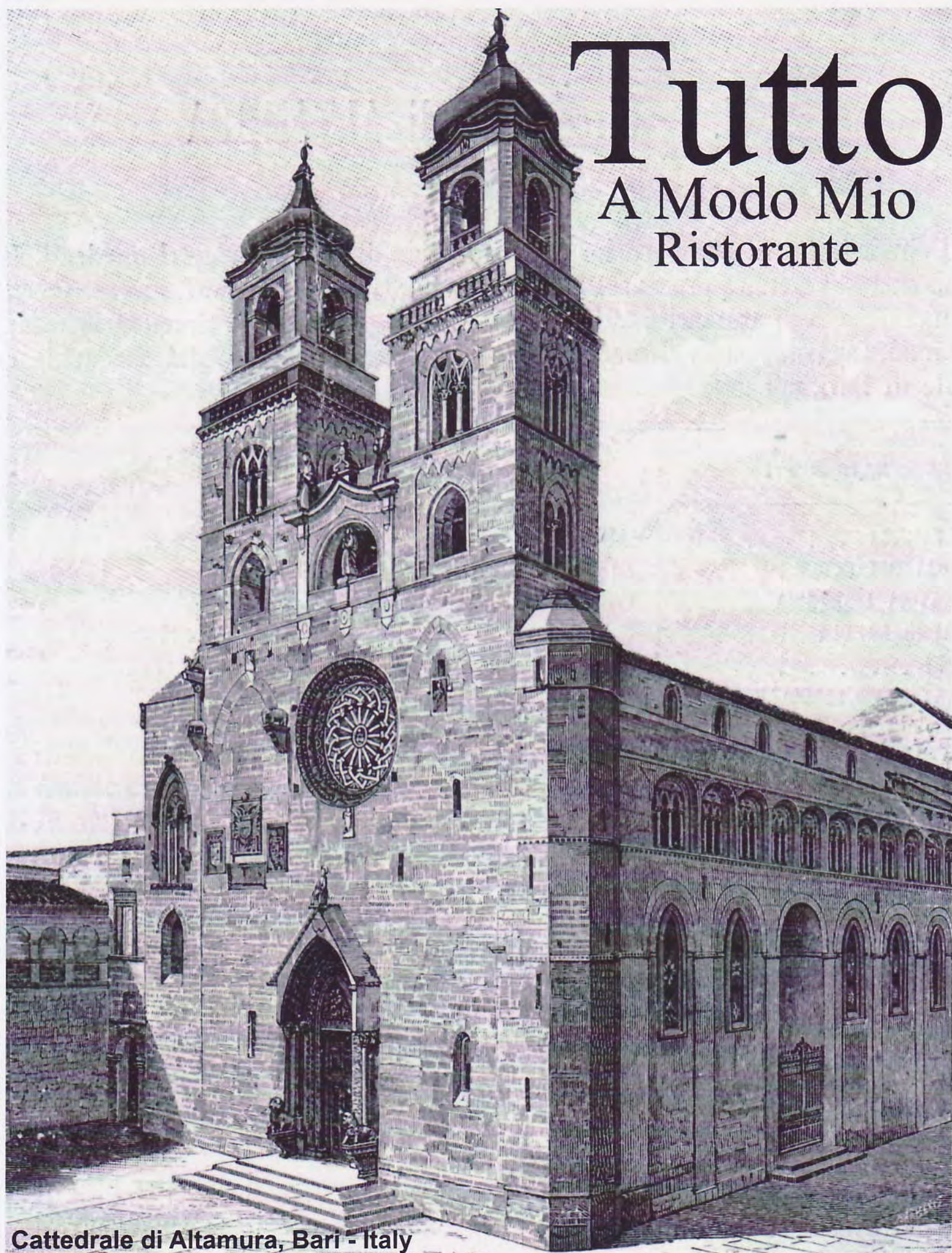


# Tutto

A Modo Mio  
Ristorante



Cattedrale di Altamura, Bari - Italy

## Antipasti Freddi - Cold Appetizer

<b>CARPACCIO</b>	9
Parmigiano, Capers, Extra Virgin Olive Oil And Lemon	
<b>MOZZARELLA CAPRESE</b>	9
Homemade Mozzarella, Tomato, Roasted Peppers	
<b>BUFFALO MOZZARELLA</b>	9
Buffalo Mozzarella, Tomato, Roasted Peppers	
<b>RAW BAR</b>	M/P
Oysters, Shrimp, Clams	

## Antipasti Caldi - Hot Appetizer

<b>PORTOBELLO AL GORGONZOLA</b>	14
Grilled Portobello, Gorgonzola cheese, Broccoli Di Rape	
<b>STUFFED ARTICHOKE</b>	14
Stuffed With Bread Crumbs and Parmigiano Cheese	
<b>FRITTURA DI CALAMARI</b>	10
Fried Calamari	
<b>VONGOLE OREGANATA</b>	9
Baked Clams, Bread Crums	
<b>VONGOLE E COZZE ALLA LARRY</b>	16
Clams and Mussels On a White Wine Sauce, Cherry Tomatoes, Onions, Hot Peppers	
<b>GAMBERI MARINARA O AL LIMONE</b>	11
Shrimp in Lemon Sauce Or Marinara	

<b>RIGATONI AL CUOCO</b>	14
Tomato Sauce, Mozzarella	
<b>FARFALLE AL SALMONE E CAVIALE</b>	18
White Cream Sauce, Salmon and Caviar	
<b>RISOTTO AI FRUTTI DI MARE</b>	22
Mussels, Clams, Calamari, Shrimp, White Wine Sauce	
<b>BUCATINI ALLA GIULIA</b>	16
Eggplant, Tomatoe Sauce, Grated Ricotta	
<b>ORECCHIETTE ALLA DINO</b>	16
Cauliflower, Bacon, Olive Oil, Garlic	
<b>TORTELLINI ALLA NONNA</b>	16
Cheese Or Meat Tortellini, Mushroom, White Cream Sauce	
<b>HOMEMADE CHEESE OR MEAT RAVIOLI</b>	18
Bolognese Sauce or Fresh Tomato Sauce, Basil	
<b>PASTA ALFORNO</b>	16
Baked Pasta With Meat Sauce, Melted Cheese	
<b>FUSILLI ALLA CACCIATORA</b>	16
Chicken, Olives, Red Peppers, Tomato Sauce	

## Insalata - Salad

<b>INSALATA DI CAESAR</b>	9
Romaine Lettuce, Croutons, Homemade Caesar Dressing	
<b>INSALATA DI CASA</b>	9
Mixed Greens, Cherry Tomatoes, Olives, Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Vinegar	
<b>INSALATA DI RUCOLA</b>	10
Baby Rucola, Cherry Tomatos, Shaved Parmigiano, Extra Virgin Olive Oil, Red Vinegar	
<b>BOSTON ALLA GORGONZOLA</b>	10
Boston Lettuce, Homemade Gorgonzola Dressing	

## Zuppe - Soups

<b>PASTA E FAGIOLI</b>	6
Pasta And Beans	
<b>PASTA E LENTICCHIE</b>	6
Pasta And Lentil Soup	
<b>BRODO DI VERDURE</b>	6
Pasta and vegetables	
<b>STRACCIATELLA</b>	7
Eggs And Spinach	
<b>TORTELLINI SOUP</b>	7
Cheese Or Meat Tortellini	

## Pasta

<b>HOMEMADE FETTUCCINE ALFREDO</b>	16
White Cream Sauce	
<b>HOMEMADE LASAGNA</b>	18
Meat Lasagna	
<b>LINGUINE CON VONGOLE</b>	18
Clams, Red Or White Wine And Garlic Sauce	
<b>HOMEMADE GNOCCHI</b>	18
Potato Pasta With Fresh Pesto Sauce Or Bolognese Sauce	
<b>HOMEMADE LOBSTER RAVIOLI</b>	22
Salmon, Shrimp In A Pink Sauce	
<b>HOMEMADE PAPPARDELLE</b>	22
Braised Short Ribs In A Ragu' Sauce	
<b>CAPELLINI</b>	21
Lump Crab Meat, In a Pink Sauce	
<b>PENNE ALLA CHEF</b>	18
Shitaki Mushroom, Chicken In A Pink Sauce	
<b>ORECCHIETTE ALLA PUGLIESE</b>	18
Broccoli Di Rape, Sausage Olive Oil, Garlic	

**\*\*ALSO AVAILABLE GLUTEN FREE PASTA AND WHOLE WHEAT PASTA\*\***

**\*\* \$4.00 SPLIT FEE WILL APPLY ON EVERY MEAL \*\***

## Carne - Meat

<b>POLLO - CHICKEN</b>	17
Served Any Style, Francese, Parmigiana, Marsala, Milanese, Grilled	
<b>POLLO PIZZAIOLA</b>	17
Pizzaiola With Tomato Sauce Mushrooms And Peppers	
<b>POLLO SALTIMBOCCA</b>	21
Prosciutto Di Parma, Mozzarella, Spinach In A Light Brown Sauce	
<b>VITELLO SCALOPPINI</b>	22
Served Any Style, Francese, Parmigiana, Marsala, Milanese, Grilled	
<b>VEAL SALTIMBOCCA</b>	26
Prosciutto Di Parma, Mozzarella, Spinach In A Light Brown Sauce	
<b>LAMB CHOPS</b>	36
Grilled	
<b>COSTATA DI VITELLO ALL GRIGLIA CON FUNGHI</b>	38
Broiled Veal Chops With Shitaki Mushrooms	
<b>BISTECCA</b>	28
NY Strip Steak Grilled, Shitake Mushroom Or Pizzaiola With Tomato Sauce Mushrooms And Peppers	

## Pesce - Fish

<b>GRIGLIATA DI PESCE</b>	32
Grilled Octopus, Calamari, Seppia, Shrimp, Langostinos over Mix Greens and Extra Virgin Olive Oil	
<b>SALMONE DI CASA</b>	28
Grilled Salmon, Shitaki Mushrooms or Pesto	
<b>TILAPIA</b>	22
Lemon, Capers, White Wine Broccoli Di Rabe	
<b>SOLE FRANCESE OR OREGANATA</b>	22
Grilled With Bread Crumbs Or Lemon Butter White Wine Sauce	
<b>CHILEAN SEA BASS</b>	M/P
Lemon, Capers and White Wine	
<b>BRANZINO</b>	M/P
Grilled, Lemon, Extra Virgin Olive Oil	
<b>GAMBERI</b>	21
Shrimp Served Any Style, Francese, Parmigiana, Milanese, Grilled or Scampi	

## Vegetarian

<b>EGGPLANT PARMIGIANA</b>	15
Eggplant With Fresh Tomato Sauce And Mozzarella	
<b>PASTA PRIMAVERA</b>	16
Pasta With Fresh Vegetables On Tomato Sauce Or Pink Sauce	
<b>PAPARDELLE PORCINI MUSHROOM</b>	20
Porcini Mushroom On Cream Sauce	

## Kids Menu

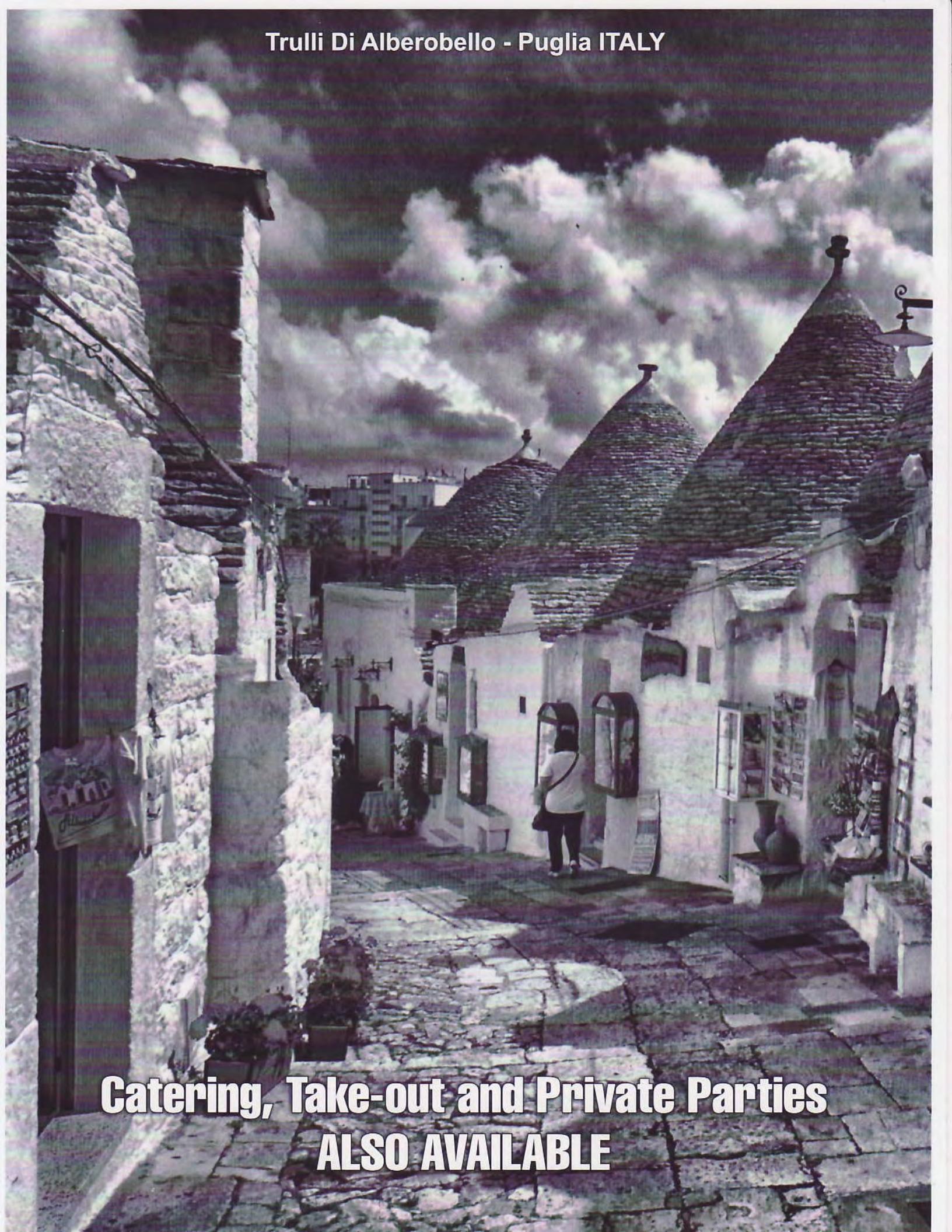
<b>CHICKEN FINGERS AND FRENCH FRIES</b>	12
<b>MOZZARELLA STICKS</b>	8
<b>PENNE OR SPAGHETTI</b>	7
Tomato Sauce Or With Butter	
<b>PLAIN PIZZA</b>	8

## Side Dishes - Contorno

<b>ESCAROLE</b>	7
<b>BROCCOLI DI RAPE</b>	8
<b>ASPARAGUS</b>	7
<b>SPINACH</b>	7
<b>MIX VEGETABLES</b>	7
<b>SIDE OF PASTA</b>	7
<b>ROASTED POTATOES</b>	7

PLEASE, UP TO 2 CREDIT CARDS PER TABLE

Trulli Di Alberobello - Puglia ITALY



**Catering, Take-out and Private Parties  
ALSO AVAILABLE**