

PIZZA

VEGETABLE

- QUEEN MARGHERITA** IMPORTED PAESTUM BUFFALO MOZZARELLA, PLUM TOMATO, BASIL
- MOZZARELLA DUO** SMOKED SCAMORZA & IMPORTED BUFFALO MOZZARELLA, SPINACH, PLUM TOMATO
- FOUR CHEESE** MOZZARELLA, BERGAMO GORGONZOLA, MASCARPONE, SARDINIAN RICOTTA, BABY ARUGULA
- FRESCA** IMPORTED PAESTUM BUFFALO MOZZARELLA, BEEFSTEAK TOMATO, BABY ARUGULA
- THREE MUSHROOM** IMPORTED BUFFALO MOZZARELLA, HEN OF THE WOODS, SHIITAKE, PORTOBELLO
- VEGETARIAN** MOZZARELLA, EGGPLANT, MUSHROOM, PEPPERS, PLUM TOMATO, BABY ARUGULA
- GREEN CAPRESE** IMPORTED BUFFALO MOZZARELLA, HASS AVOCADO, BABY ARUGULA
- ITALIAN BLACK TRUFFLE** OUR OWN MOZZARELLA, PLUM TOMATO

MEAT

- SAUSAGE** OUR OWN MOZZARELLA, PLUM TOMATO, ROASTED PEPPERS
- PROSCIUTTO** OUR OWN MOZZARELLA, PLUM TOMATO, BABY ARUGULA
- PRIME STEAK TAGLIATA & GREEN PESTO** OUR OWN MOZZARELLA, BEEFSTEAK TOMATO
- DOUBLE PEPPERONI** IMPORTED & DOMESTIC, MOZZARELLA, PLUM TOMATO, BABY ARUGULA
- QUATTRO STAGIONI** PROSCIUTTO DI PARMA, MOZZARELLA, ARTICHOKE, PORTOBELLO, BLACK OLIVES

SEAFOOD

- KING MARGHERITA** ALASKAN KING CRAB, BUFFALO MOZZARELLA, MASCARPONE, PACHINNO TOMATO, BABY ARUGULA
- FRIED CALAMARI** OUR OWN MOZZARELLA, PLUM TOMATO, BABY ARUGULA
- FRIED SHRIMP** OUR OWN MOZZARELLA, DOUBLE-SMOKED BACON, BABY ARUGULA
- SHRIMP SCAMPI** OUR OWN MOZZARELLA, PLUM TOMATO, BABY ARUGULA
- MANILA CLAM** OUR OWN MOZZARELLA, PLUM TOMATO, GARLIC & CHILIES
- YELLOWFIN TUNA** OUR OWN MOZZARELLA, RED ONIONS, BABY ARUGULA
- WHOLE MAINE LOBSTER** OUR OWN MOZZARELLA, ROASTED PEPPERS, PLUM TOMATO
- SURF & TURF** SLICED PRIME STEAK & SHRIMP SCAMPI, MOZZARELLA, PLUM TOMATO, BABY ARUGULA

HONEY & WHOLE GRAIN KAMUT CRUST PIZZA

- VEGETARIAN ITALIAN SAUSAGE** OUR OWN MOZZARELLA, PLUM TOMATO, BASIL
- BOUCHERON GOAT CHEESE** CARAMELIZED VIDALIA ONION, MARINARA SAUCE, BABY ARUGULA
- CALIFORNIA** HASS AVOCADO, RICOTTA, MESCLUN, PLUM TOMATO

ENTRÉE SALADS

- SHELLY'S COBB** ROASTED AMISH CHICKEN, CALABRESE SAUSAGE, HASS AVOCADO, STELLA BLUE CHEESE, ORGANIC EGG, TOMATO, PICKLED ONIONS, ROMAINE, CROUTONS
- CHOPPED GRILLED AMISH CHICKEN & VEGETABLE** ASPARAGUS, ZUCCHINI, HASS AVOCADO, TOMATO, BABY GREENS
- CHEF** ROASTED AMISH CHICKEN, PROSCIUTTO COTTO, BOUCHERON GOAT CHEESE, ORGANIC EGG, HASS AVOCADO, TOMATO, LOCAL CORN, BABY GREENS
- FARMERS** FENNEL SAUSAGE, OUR OWN MOZZARELLA, CHERRY TOMATOES, BELL PEPPERS, LOCAL CORN, CELERY, CUCUMBERS, FRISÉE, ROMAINE
- VEGETARIAN** HASS AVOCADO, FRESH BABY ARTICHOKE, PLUM TOMATO, ORANGE, RADISH, CROUTONS, ICEBERG LETTUCE
- LOBSTER** MAINE LOBSTER, HASS AVOCADO, ORANGE, LOCAL CORN, ICEBERG LETTUCE, LEMON AIOLI
- TUNA NICOISE** PEPPER CRUSTED YELLOWFIN TUNA, ORGANIC EGG, SPINACH, HARICOT VERT, POTATO, KALAMATA OLIVES
- PRIME STEAK TAGLIATA** OUR OWN MOZZARELLA, HASS AVOCADO, LOCAL CORN, TOMATO, ROMAINE, BABY GREENS
- GRILLED SHRIMP & KOLIOS SHEEP'S MILK FETA CHEESE** KALAMATA OLIVES, PLUM TOMATO, EUROPEAN CUCUMBER
- GRILLED SALMON** BABY ARTICHOKE, MUSHROOM, SPINACH, LOCAL CORN
- MARE MONTI** FRIED BLUE ISLAND OYSTERS, HEN OF THE WOODS MUSHROOM, APPLE, RADISH, PARMIGIANO REGGIANO POLENTA CROUTONS, ICEBERG LETTUCE
- FRIED CALAMARI** ORANGE, TOMATO, ICEBERG LETTUCE, PEPPER COULI

RAW BAR

OYSTERS ON THE HALF SHELL, EAST & WEST COAST VARIETIES

BLUE ISLAND LITTLENECK CLAMS ON THE HALF SHELL

MAINE LOBSTER COCKTAIL

COLOSSAL WHITE GULF SHRIMP COCKTAIL

DUTCH HARBOR ALASKAN KING CRAB LIGHTLY STEAMED

FLORIDA STONE CRAB CLAWS

CHILLED SEAFOOD PLATTER (FOR TWO)

SOUP & PASTA

THICK RIBOLLITA TUSCAN VEGETABLE SOUP

ORECCHIETTE PASTA BROCCOLI RABE

SPAGHETTI WITH SHRIMP FRADIAVOLO

MALTAGLIATTI ALLE VONGOLE HAND CUT SHEET PASTA WITH OLD FASHIONED CLAM SAUCE

PAPPARDELLE BOLOGNESE WIDE RIBBON PASTA, THREE MEAT RAGU

STEAK & CHOPS

SERVED WITH ROASTED PARMESAN POTATOES

PRIME PORTER HOUSE FIORENTINA 28 DAYS DRY AGED

PRIME NY SIRLOIN 28 DAYS DRY AGED

PRIME RIBEYE 28 DAYS DRY AGED

PRIME STEAK TAGLIATA TOSCANA BABY ARUGULA, SHAVED GRANA PADANO

PRIME STEAK TAGLIATA COLONNATA HERBED LARDO, BABY ARUGULA

VEGETARIAN (SEITAN) MILANESE BABY ARUGULA, SHAVED GRANA PADANO

FILET MIGNON BALSAMIC SAUCE

FOUR FILET MIGNONNETTES

TOPPINGS - BLACK TRUFFLE TARTUFATA, APPLE & GORGONZOLA, CARAMELIZED ONIONS, PESTO

SHELLY'S HALF POUND BURGER

IN A CRISP CRUMB CRUST, GARLIC & SAGE, ROAST POTATOES, VEGETABLES, OUR OWN SAUCES.
(WE DON'T SERVE OUR BURGER WITH BREAD, BUT OUR ONION FOCACCIA IS ALWAYS AVAILABLE)

VEAL

GRILLED VEAL CHOP

VEAL CHOP PARMIGIANA

VEAL CHOP MILANESE BABY ARUGULA, PLUM TOMATO

FISH

ACCOMPANIED WITH ESCAROLE, CAPERS & OLIVES

OVEN ROASTED BRANZINO (MEDITERRANEAN SEA BASS)

GRILLED SEBAGO SALMON STEAK

BALSAMIC GLAZED YELLOWFIN TUNA

GEORGES BANK COD FISH & CHIPS OUR OWN REMOULADE, HAND-CUT FRIES

THE FIREMAN HOSPITALITY GROUP

Private dining rooms available. For our guests with food allergies, please feel free to make special requests.

18% gratuity is added to parties of 8 or more.

www.ShellysTrattoria.com