

# Trattoria D.O.C.

706 Main St 60202-1702 · +18474751111 · Updated: Jan 14, 2026

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## ANTIPASTI - APPETIZERS 6

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<b>Calamari alla griglia</b>	<b>\$16.75</b>
Marinated grilled squid served with a spring mix salad	
<b>Calamari fritti</b>	<b>\$16.75</b>
Deep fried squid served with a spicy anchovy marinara sauce	
<b>Zuppetta di cozze</b>	<b>\$16.75</b>
Mussels sauteed in a spicy tomato sauce	
<b>Carpaccio di manzo</b>	<b>\$16.75</b>
Thin sliced raw beef, arugula, mushrooms, capers, parmigiano shavings, extra virgin olive oil and lemon	
<b>Antipasto di terra</b>	<b>\$15.75</b>
Assorted Italian cold cuts and cheeses served with marinated olives	
<b>Bruschetta</b>	<b>\$9.00</b>
Homemade toasted bread with chopped tomatoes, garlic, extra virgin olive oil and basil	

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## INSALATE - SALADS 7

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<b>Mista</b>	<b>\$9.75</b>
Spring mix tossed with carrots and cherry tomatoes in balsamic vinaigrette	
<b>Tricolore</b>	<b>\$10.00</b>
Arugula, radicchio, endive, beets, Parmigiano shavings, lemon juice and extra virgin olive oil	
<b>Saporita</b>	<b>\$10.00</b>
Spring mix, portabella mushrooms, roasted red peppers, goat cheese and balsamic vinaigrette	
<b>Rucola</b>	<b>\$9.75</b>
Arugula salad in an anchovy, garlic, red wine and extra virgin olive oil dressing, topped with cherry tomatoes and anchovies.	
<b>Caprese</b>	<b>\$10.00</b>
Sliced tomatoes topped with fresh mozzarella, basil and extra virgin olive oil	
<b>Sedano e Mela</b>	<b>\$9.00</b>
Fresh celery salad, granny-smith apple, radicchio, parmigiano and lemon	
<b>Pere e Gorgonzola</b>	<b>\$11.50</b>
Spring mix, diced pears, walnuts, gorgonzola cheese; balsamic vinaigrette	

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## I PRIMI - PASTA 14

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<b>Orecchiette con Spinaci</b>	<b>\$16.75</b>
Small ear shaped pasta, spinach, red pepper flakes, extra virgin olive oil, garlic, white wine, butter, cherry tomatoes and parmigiano	
<b>Penne Pomodoro e Mozzarella</b>	<b>\$16.75</b>
Penne sautéed with tomato sauce, fresh mozzarella and parmigiano	
<b>Gnocchetti Formaggi</b>	<b>\$18.50</b>
Homemade potato and spinach dumplings in a bleu cheese cream sauce	
<b>Pappardelle ai Funghi Porcini</b>	<b>\$19.50</b>
Wide ribbon pasta sautéed with garlic, white wine, Porcini mushrooms in a light cream sauce	
<b>Tonnarelli Cacio Pepe</b>	<b>\$18.00</b>
Long thick spaghetti tossed with Pecorino Romano cheese and fresh cracked pepper	
<b>Melanzane alla Parmigiana</b>	<b>\$17.50</b>
Thin layers of eggplant, tomato sauce, mozzarella, basil and parmesan	
<b>Risotto ai Frutti di Mare</b>	<b>\$20.50</b>
Organic carnaroli rice with squid, clams, mussels, shrimp, tomato sauce, garlic, red pepper flakes and white wine	
<b>Linguine alle Vongole</b>	<b>\$19.25</b>
Sauteed with garlic, clams, cherry tomatoes, red pepper flakes and parsley	
<b>Rigatoni al Salmone</b>	<b>\$19.25</b>
Rigatoni sautéed with onion, fresh salmon in a vodka cream sauce	
<b>Pappardelle al Ragu d'Anatra</b>	<b>\$19.75</b>
Wide ribbon pasta sautéed with red wine, tomato sauce, duck meat topped with Parmigiano	
<b>Spaghetti alla Carbonara</b>	<b>\$17.75</b>
Italian bacon, egg yolk, extra virgin olive oil and Parmigiano	
<b>Bucatini all' Amatriciana</b>	<b>\$18.25</b>
Onion, Italian bacon, sautéed in spicy tomato sauce and Parmigiano	
<b>Tagliatelle alla Bolognese</b>	<b>\$19.00</b>
Thin ribbon shaped egg pasta sautéed in a three meat sauce topped with Parmigiano	
<b>Ravioli di Pollo</b>	<b>\$17.75</b>
Homemade ravioli filled with chicken, ricotta in a pink sauce topped with Parmigiano	

## I SECONDI - 4

<b>Saltimbocca di Arista</b>	<b>\$24.00</b>
Thinly pounded pork medallions layered with sage and prosciutto and sauteed in a white wine sauce.	

### Alla Livornese

Sautéed with garlic, white wine, oregano, capers, Kalamata olives, and tomato sauce You may have this dish prepared with the following:

#### AVAILABLE OPTIONS

Chicken breast:

\$21.00

Sea Bass: \$26.00

6OZ Salmon: \$25.00

## Al Limone

Sautéed with lemon juice, capers, and white wine You may have this dish prepared with the following:

### AVAILABLE OPTIONS

Chicken breast:

\$21.00

Sea Bass: \$26.00

6OZ Salmon: \$25.00

## Alla Griglia

Lightly marinated with herbs, extra virgin olive oil and grilled You may have this dish prepared with the following:

### AVAILABLE OPTIONS

Chicken: \$21.00

Sea Bass: \$26.00

Salmon: \$25.00

## PIZZA CON VEGETALI (VEGETARIAN) 8

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### Margherita

**\$15.00**

Tomato sauce, mozzarella and fresh basil

### Pizza Rucola

**\$15.00**

Mozzarella, cherry tomatoes, fresh arugula and extra virgin olive oil

### Patate e Rosmarino

**\$15.00**

Mozzarella, thin sliced potatoes, extra virgin olive oil and fresh rosemary

### Quattro Formaggi

**\$15.50**

Mozzarella, blue cheese, Swiss and parmigiana cheese

### Rustica

**\$16.00**

Tomato sauce, mozzarella, sun dried tomato, red onion, mushroom and olives\*

### Vegetariana

**\$15.75**

Tomato sauce, mozzarella, eggplant, peppers and zucchini

### Spinaci e Caprino

**\$15.75**

Tomato sauce, mozzarella, sliced tomatoes, spinach and goat cheese

### Pizza al Tartufo

**\$18.00**

Mozzarella, black truffle pate, white truffle oil

## PIZZA CON PESCE (FISH) 2

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### Napoli

**\$15.00**

Tomato sauce, fresh mozzarella, anchovies, capers and oregano

### Pizza Giova

**\$15.75**

Tomato sauce, mozzarella, anchovies, cherry tomatoes, arugula, capers and extra virgin olive oil

## PIZZE CON CARNE (MEAT) 10

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### Silvio e Gabriele

**\$18.00**

Tomato sauce, mozzarella, arugula, Prosciutto, sliced tomatoes and shaved Parmigiano cheese

<b>Quattro Stagioni</b>	<b>\$17.00</b>
Tomato sauce, mozzarella, mushrooms, artichokes, olives*, and prosciutto (sections)	
<b>Capricciosa</b>	<b>\$16.75</b>
Tomato sauce, mozzarella, mushroom, artichokes, olive* and ham	
<b>Pizza Gustosa</b>	<b>\$16.50</b>
Mozzarella, over easy egg, ham, asparagus, parmesan shavings	
<b>Pizza alla Diavola</b>	<b>\$16.75</b>
Tomato sauce, mozzarella, peppers and spicy salami	
<b>Pizza Prosciutto Cotto e Funghi</b>	<b>\$16.50</b>
Tomato sauce, mozzarella, ham and mushrooms	
<b>Salsiccia e Funghi</b>	<b>\$16.50</b>
Tomato sauce, mozzarella, sausage and button mushrooms	
<b>Pizza Salsiccia d'Agnello</b>	<b>\$17.75</b>
Tomato sauce, mozzarella, lamb and beef sausage, red onion, peppers, mushrooms	
<b>Pizza Bresaola</b>	<b>\$17.75</b>
Tomato sauce, mozzarella, arugula, thinly sliced air dried cured beef	
<b>Calzone</b>	<b>\$16.50</b>
Pocket pizza, tomato sauce, mozzarella and ham	

## I DOLCI - DESSERTS 7

<b>Panna cotta</b>	<b>\$9.00</b>
Creamy eggless custard made with fresh vanilla bean and topped with a light caramel sauce	
<b>Tiramisu</b>	<b>\$9.50</b>
Ladyfingers laced with espresso and rum with mascarpone cheese, and dusted with cocoa	
<b>Croccantino</b>	<b>\$9.00</b>
A semi soft frozen zabaglione with brittle in the middle and on top	
<b>Gelato or Sorbetto</b>	<b>\$6.00</b>
Assorted Italian style ice cream	
<b>Tortino di cioccolato</b>	<b>\$10.00</b>
Chocolate cake filled with a warm fudge center	
<b>Cannoli</b>	<b>\$9.00</b>
Ricotta cheese and chocolate chip filled pastry	
<b>Biscotti</b>	<b>\$4.00</b>