



Antipasti

Calamari Arrabbiata

golden fried calamari finished in a spicy red sauce 18

Calamari Fritti

tender golden fried calamari served with our homemade marinara sauce 17

Cauliflower alla Carolina

parmigiano roasted cauliflower, caramelized onions, chunks of sausage topped with bread crumbs then baked 17

Clams on the Half Shell

dozen clams served with horseradish and cocktail sauce 18

Classico Freddo

prosciutto, fresh mozzarella, sun dried tomatoes, olives, marinated artichokes, roasted peppers, and cubes of parmigiano and provolone 20

Cozze Posillipo

sautéed mussels in a marinara sauce, or garlic and olive oil herb brodino 18

Fried Zucchini

lightly battered and fried in olive oil herb brodino 15

Funghi Ripieni

stuffed mushrooms 14

Involtini di Melanzane

lightly battered fresh eggplant rolled with a delicate blend of cheeses, topped with tomato sauce, and baked with mozzarella 15

Mozzapesto

fresh mozzarella, basil pesto infused olive oil, fresh ripe vine tomatoes, roasted red peppers 16

Mozzarella in Corozza

pan fried mozzarella, topped with capers and hearty pomodoro sauce 16

Polenta alla Griglia

grilled polenta slices topped with chunks of tender veal and wild mushrooms 17

Polpo alla Griglia

grilled marinated octopus 24

Ravioli Fritti

pan fried cheese filled ravioli 13

Shrimp Cocktail

large succulent shrimp served with cocktail sauce 24

Vongole al Forno

whole littleneck clams topped with our seasoned bread crumbs
(1/2) dozen for 13 ♦ (1) dozen for 18

Insalate

Add the following protein selections to any salad

Grilled Salmon or Shrimp 7 ♦ Grilled Chicken 3.5 ♦ Blackened Salmon or Shrimp 9 ♦ Blackened Chicken 6
Roasted Sausage 3.5 ♦ Buffalo Shrimp 7 ♦ Buffalo Chicken 4 ♦ Buffalo Calamari 7

Caesar Classico

classic caesar salad with romaine lettuce, garlic croutons, shaved parmigiano reggiano tossed with our creamy caesar dressing 14

35 Salad

our house salad - iceberg lettuce, chopped cucumber, tomato, piemento, black and green olives, topped with shredded mozzarella and our Italian dressing 14

Insalata Frutti di Mare

marinated seafood salad in a lemon and extra virgin olive oil 21

Impazzita

mesculin greens, avocado, candied walnuts, tomatoes, chopped cucumbers, red onion, spicy chicken cutlet, crumbled gorgonzola 16

Insalata di Finocchio

fennel bulb, tricolor greens, orange segments, red wine vinaigrette 14

Insalata Mista

baby mixed greens, tomatoes, granny smith apple, walnuts, gorgonzola cheese, with white balsamic vinaigrette 14

Insalata Spinaci

baby leaf spinach, grape tomatoes, walnuts, smoked applewood bacon, goat cheese, in a warm balsamic vinaigrette 14

Princess Salad

romaine lettuce, balsamic chicken, slivered almonds, chopped tomatoes, cranberries, avocado, and feta cheese 16

Tre Colori

tricolor greens with grilled asparagus, grape tomato, red onion, gorgonzola cheese, white balsamic vinaigrette 14

Zuppe

Stracciatella Romana

spinach egg drop soup with cheese tortellini 9

Tortellini in Brodo

cheese tortellini and petite peas in chicken broth 9

Zuppa di Lenticchie

classic lentil soup 9

Zuppa di Scarola e Pollo

escarole, chicken, and white bean soup 9

Pastas

Cavatelli con Salsiccia

crumbled sausage, asparagus tips, tomato, and a touch of cream 19

Farfalle alla 35

bow tied shaped pasta, pan seared chicken, crumbled sausage, fresh spinach, mozzarella, in a creamy pink sauce 19

Farfalle al Salmone

fresh salmon, petite peas, shiitake mushrooms in a pink sauce 19

Farfalle Saffron

grilled chicken and shrimp, diced tomato, fresh baby leaf spinach in a saffron garlic and olive oil brodino 18

Fettucine Panna Parma

creamy alfredo sauce made with parmigiano reggiano and prosciutto cotto 17

Homemade Gnocchi Alla Caprese

potato dumplings with filetto di pomodoro, basil, fresh mozzarella 18

Linguini Mare Bello

shrimp, calamari, scallops, mussells, clams, sautéed in marinara or fra diavolo 26

Linguini Terra O'Mare

baby shrimp, oven roasted tomatoes in a white wine, garlic, and olive oil brodino 20

Linguine con Vongole (Rosso o Bianco)

fresh clams, white wine, garlic and olive oil or marinara 21

Orecchiette Broccoli Rabe

sautéed in our garlic and olive oil brodino 18
(add roasted Italian sausage \$4.00)

Parpadelle con Funghi Selvatici

wild mushrooms, shallots, touch of cream 18

Pasta alla Thirty Five

baby shrimp, sun dried tomato, broccoli florets, and sautéed mushrooms 18

Penne alla Vodka

tomato sauce with a dash of cream and a splash of vodka 18

Penne Nocerina

basil pesto combined with our pomodoro sauce and topped with pan seared chicken 18

Rigatoni alla Michael

hearty meat sauce topped with warm ricotta 18

Rigatoni Sugo di Carne

braciola and short ribs, braised then slow cooked in our tomato sauce 23

Spaghetti Carbonara

Italian bacon, egg, peas, touch of cream 18

Spaghetti con Arugula e Gamberi

seasoned shrimp, arugula, roasted tomatoes in a garlic and olive oil brodino 19

Trofie alla 35

artisanal fusilli, caramelized onions, peas, mushrooms, sun dried tomatoes, crumbled sausage, garlic and olive oil brodino 18

Trofie Basil Pesto

grilled chicken, basil, pesto, and toasted pine nuts 18

Zucchini Linguine

fresh zucchini made into linguini shaped pasta and cooked with tomato sauce.

Gluten free, low carbohydrates
grilled chicken 18 ♦ meatballs 18
pink sauce 17 ♦ shrimp 21

Pasta al Forno

Lasagna alla 35

baked homemade, veal, beef, and pork lasagna topped with mozzarella 20

Manicotti

ricotta filled crepe baked with mozzarella cheese and topped with tomato sauce 16

Ravioli

ricotta filled homemade ravioli with tomato sauce and mozzarella 16

Gluten Free Options Available

Before placing your order, please let us know if you have a food allergy so we can make arrangements to best accommodate your needs.

Entrées

(served with potato and vegetables)

Capricioso

veal or chicken milanese with arugula, red onion, and grape tomatoes
in a lemon vinaigrette dressing...chicken 23 ♦ veal 25

Chicken Scarpariello on the Bone

sautéed chicken on the bone with sausage and onions in a light brown sauce 25

Chicken Sorrentino

chicken breast topped with prosciutto, eggplant, melted mozzarella
in a brown sauce with a touch of tomato sauce 23

Chicken Vesuvio

marinated balsamic chicken palliard topped with sautéed seasonal mixed vegetables 23

Francese

lightly battered and cooked in a lemon, butter, white wine sauce
chicken 22 ♦ shrimp 24 ♦ veal 24

Le Parmigiane

an assortment of the three classics: eggplant, veal, and chicken parmigiana 23

Polpette di Carne

beef, veal, and pork meatballs served in our traditional tomato sauce
with spaghetti and topped with shavings of parmigiano reggiano 20

Porcini Risotto

risotto sautéed, porcini mushrooms with four grilled jumbo shrimps 25

Scampi alle Erbe

jumbo shrimp sautéed with garlic, lemon, and fresh herbs 25

Scottadito

baby lamb chops seared with bread crumbs and dijon mustard
served with sautéed escarole white beans 36

Shrimp Oreganata

succulent shrimp topped with our Italian seasoned bread crumbs,
cooked in a garlic lemon butter sauce 25

Spiedini di Gamberoni

grilled shrimp marinated in limoncello and rosemary 25

Vitello alla Thirty Five

tender veal topped with imported prosciutto, baby leaf spinach,
fresh mozzarella in a shiitake mushroom sauce 24

Vitello Limone

veal scallopini with lemon zest and fresh provincial herbs 24

Zuppa di Pesce

traditional Italian fish stew with an assortment of fish in a tomato broth
served over toasted country bread 26

Grilled Specialties

(served as listed)

Amalfi

grilled chicken or roasted sausage with broccoli rabe, cherry peppers, garlic and oil 20

Calamari

grilled calamari tubes, lightly breaded, served over tricolor greens with lemon dressing 21

Chicken Brushcetta

marinated tomatoes, fresh mozzarella and red onion 20

Grigliata alla Brace

an assortment of perfectly grilled veal, beef, and sausage 25

Jumbo Gulf Shrimp

served on a bed of sauteed baby leaf spinach 24

Salmon

fresh salmon drizzled with our special lemon sauce, served with mixed vegetables 25

Skirt Steak

served with peppers, mushrooms and onions, marinated with our special blend of spices 29

Vegetables

grilled freshly cut vegetables drizzled with sweet balsamic vinaigrette 16

Contorni (sides)

Baby Leaf Spinach 7 ♦ Broccoli 7 ♦ Broccoli di Rabe 11
Escarole white beans, garlic and oil 7 ♦ Mashed Potatoes 7
Parmigiano Rice 7 ♦ Potato Croquettes 7 ♦ Sweet Potato Fries 6

Brick Oven Pizza

Arrabbiata

broccoli di rabe, cherry peppers, portobello, mozzarella, on a seasoned herb crust 16

Buffalo Chicken Pizzetta

tender pieces of chicken and mozzarella in our creamy buffalo blue cheese sauce 17

Caesar Salad Pizza

whole wheat crust topped with our classic tossed caesar, grilled chicken, and shavings of parmigiano reggiano 16

Funghi

tomato, mozzarella, and wild mushrooms 16

Pizza Alla Mike

eggplant, crumbled sausage, pesto sauce and lightly drizzled white truffle oil 18

Melanzane

tender battered eggplant topped with tomato sauce, ricotta and mozzarella 16

Napolitana

sliced ripe vine tomato, fresh garlic, and mozzarella 15

Ortolana

oven roasted vegetables, topped with tomato sauce and fresh mozzarella 14

Pizzetta Integrale

whole wheat pizza margherita 14

Quattro Formaggi

fresh mozzarella, fontina, imported gorgonzola, and ricotta 15

Quattro Stagioni

tomato, mozzarella, wild mushrooms, artichokes, olives, prosciutto di parma 16

Regina Margherita

tomato, mozzarella, and fresh basil 15

Salsiccia e Spinaci

crumbled sausage, baby leaf spinach, tomato, and mozzarella 16

Focaccia Robiola

imported robiola cheese topped with white truffle oil 20

Pizza 35

margherita style 19 ♦ nonna style 28
calamari, clams, and shrimp sautéed in a light marinara sauce

Pizza Rustica

Classica

tomato, mozzarella, and fresh basil 19

Della Nonna (grandma's pizza)

garlic and herbs, thin crust topped with mozzarella and plum tomato sauce 19

Marinara

trattoria's signature tomato sauce with provincial herbs, topped with garlic, extra virgin olive oil, and sprinkled parmigiano cheese 18

Toppings:

Anchovies 3 ♦ Artichokes 3.5
Arugula 3.5 ♦ Goat Cheese 4 ♦ Gorgonzola 4
Meatballs 3 ♦ Onions 2 ♦ Pepperoni 2
Prosciutto di Parma 3.5 ♦ Prosciutto Cotto 3.5
Sausage 3 ♦ Spicy Sopressata 3
Vegetables 3 ♦ Wild Mushrooms 3.5



Open 7 Days

On & Off Premises Catering

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