

# TRATTORIA



*da Nino*

Rustic Italian Cuisine

335 West Venice Avenue  
Venice, FL 34285

[eattrattoriadaminofl.com](http://eattrattoriadaminofl.com)

**4% CARD PAYMENT SURCHARGE  
20% GRATUITY ON PARTIES OF 5+**

# WINE LIST

## *Spumante - Sparkling*

NV Prosecco DOC, Brut, Italy

Moscato Vitea, "Astra", Italy



Glass	Bottle
\$14	\$48
\$11	\$38

## *Bianco - White*

Pinot Grigio, "Favugne" IGP, Cantine Teanum, Italy

Pinot Grigio, "Oltrepo Pavese" DOCG, Casteggio, Italy

Chardonnay, "Favugne" IGP, Cantine Teanum, Italy

Glass	Bottle
\$10	\$38
\$14	\$48
\$12	\$44

## *Rosato - Rose*

Nero di Troia "Favugne Rosato" IGP, Cantine Teanum, Italy

Glass	Bottle
\$12	\$44

## *Rosso - Red*

Montepulciano, "Favugne Rosso", Cantine Teanum, Italy

Pinot Nero, Cantine Teanum IGP, Italy

Nero d'Avola, "Carmelo's" DOC, Sicilia

Chianti, "il Cerevelli" DOCG, Italy

Cabernet/Merlot, "Alta", Cantine Teanum, Italy

Primitivo, "Otre" IGP, Cantine Teanum, Italy

Primitivo, "Alchymia" Duca di Saragnano IGP, Italy - **Mino's Favorite**

Glass	Bottle
\$10	\$38
\$12	\$44
\$14	\$48
\$12	\$44
\$14	\$48
\$14	\$89

## *Reserva - Reserve*

Brunello di Montalcino, "Sesta" DOCG, Italy

Amarone della Valpolicella, "Almadi" DOCG, Italy



**Spritz Aperitivo \$14**

**Birre \$8**  
PERONI, MANA BREA,  
Stella Artois, Corona, Heineken,  
Seasonal IPA,  
Assorted Domestics

**Peach Bellini \$14**

## *For the Table*

**Frutti di Mare (For Two) \$43**

Italian white anchovies, octopus salad and poached shrimp

**Italiano Mix (For Two) \$35**

18 month aged prosciutto crudo, Italian salumi selection, homemade mozzarella, imported olives

## *Antipasti - Appetizers*

**Burrata e Prosciutto \$20**

fresh burrata cheese and Italian prosciutto crudo  
balsamic glaze

**Caprese Classica \$16**

house-made mozzarella, tomatoes, basil and  
balsamic reduction

**Polpo \$30**

poached mediterranean octopus salad marinated in  
lemon juice, white wine vinegar, and extra virgin  
olive oil, over arugula

**Bruschetta \$15**

toasted homemade focaccia bread topped with  
chopped tomatoes, fresh basil, garlic and arugula

**Prosciutto e Melone \$18**

local Florida cantaloupe and Italian prosciutto crudo

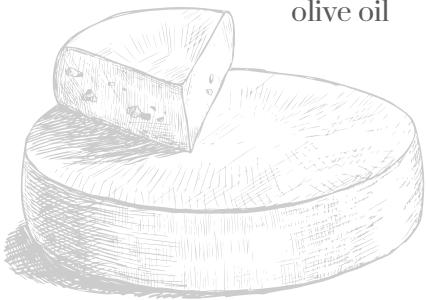
**Polpette di Vitello**

veal meatballs in our house marinara

Small (3) \$12    Large (6) \$24

**Italian White Anchovies \$22**

marinated in lemon juice, white wine vinegar and  
olive oil



## *Insalate - Salads*

**Mista \$10**

mixed organic greens, local grape tomatoes and  
cucumber

**Rughetta \$15**

arugula, shaved fennel, roasted red peppers and  
balsamic reduction

**Spinachi \$15**

baby spinach, hard boiled egg, walnuts and goats  
cheese with lemon juice and extra virgin olive oil

**Tonno e Fagioli \$16**

imported Italian tuna, shaved red onions,  
radicchio and white cannellini beans

**Caesar \$14**

romaine, croutons, shaved parmesan

**add chicken \$9 or shrimp \$10**

## *Zuppe - Soups*

Minestrone or Soup of the Day

Cup \$7   Bowl \$14

# Pasta

All pastas include a small mista salad or cup of soup

## Filled Pasta

Braised Beef Ravioli \$32  
marinara sauce

3 Cheese Tortellini \$32  
cream sauce with ham & peas

Lobster Ravioli \$34  
vodka sauce

## Classics

Bolognese \$26  
imported Italian egg pappardelle in beef, veal and sausage  
ragu

Spaghetti Meatball \$24  
spaghetti with veal meatballs in house marinara

Alla Vodka \$25  
penne in pink sauce with pancetta bacon, flambé with  
vodka

Carbonara \$24  
spaghetti, egg, parmesan, pancetta bacon and black  
pepper

Pesto \$22  
linguine in house-made basil pesto cream

Alla Panna - Alfredo Style \$22  
imported Italian egg pappardelle with butter, fresh cream  
and parmesan

## Signatures

Crema di Gorgonzola \$24  
rigatoni with creamy gorgonzola sauce and walnuts

Funghi e Tartufo \$25  
imported Italian egg pappardelle with butter, chestnut  
mushrooms, garlic and truffle oil

Vegana \$25  
gluten free penne with roasted zucchini, eggplant,  
broccoli, oil and garlic

Sorrentina \$24  
spaghetti with cherry tomatoes, homemade mozzarella,  
pine nuts and basil

## Seafood

Vongole \$32  
linguine with fresh clams, extra virgin olive oil white wine  
sauce or marinara  
white wine sauce or marinara

Gamberi \$32  
linguine, shrimp, white wine, garlic, extra virgin olive oil  
and parsley

Scoglio \$35  
linguine, fresh clams, shrimp, calamari, mussels, extra  
virgin olive oil  
white wine sauce or marinara

## Daily Special \$45

Glass of House Wine,  
Mini Burrata  
Prosciutto and Any  
Pasta

add chicken \$9 or shrimp \$10 to any pasta

gluten free pasta available



# Specialità della Casa - House Specialties

## Parmigiana di Melanzane \$22

thin layers of Florida eggplant baked with homemade mozzarella, marinara and basil

## Lasagne \$26

fresh egg pasta sheets layered with bolognese ragu, bechamel sauce and parmesan

## Braciole \$28

sliced beef rolled and filled with pancetta, parmesan and herbs, slow braised in red wine and tomato served over rigatoni pasta

# Pesce - Fish

## Mediterranean Branzino \$42

butterflied with lemon and caper sauce served with spinach and broccoli

## Grouper alla Livornese \$40

red grouper sauteed in a tomato, garlic, white wine sauce with capers and olives served with spinach and broccoli

# Carne - Meats

## Scallopini

lemon, caper and white wine sauce  
served with spinach and broccoli

Chicken \$30 Veal \$37

## Marsala

heavy cream, mushroom and Italian marsala wine sauce  
served with spinach and broccoli

Chicken \$30 Veal \$37

## Parmigiana

lightly breaded cutlet topped with marinara and melted mozzarella  
served with spaghetti

Chicken \$30 Veal \$37

## Milanese

lightly breaded cutlet with arugula, cherry tomato and lemon

Chicken \$30 Veal \$37

## Contorni

Side of Pasta \$9 Spinach \$8 Broccoli \$8

All entrees include a small mista salad or cup of soup

# Le Pizze - Pizzas

Slice (LUNCH ONLY) / Medium 12" / Large 20"

## "Malafemmena - "Naughty Woman"

- / \$20 / \$38

fresh Italian mozzarella di bufala, tomato sauce, basil

## Signatures

Cremona - / \$22 / \$44

mozzarella, gorgonzola, pear, walnuts

Pugliese \$5 / \$18 / \$34

mozzarella, tomato sauce, onion, anchovy, olives, capers

Crudaiola - / \$20 / \$38

mozzarella, prosciutto crudo, arugula, cherry tomatoes, shaved parmesan

Four Seasons \$5.50 / \$18 / \$34

mozzarella, tomato sauce, ham, mushroom, artichokes, olives

Quattro Formaggi - / \$18 / \$34

mozzarella, gorgonzola, brie, shaved parmesan with no sauce

Buongustaio Gourmet - / \$18 / \$34

mozzarella, ham, mushroom, light cream, shaved parmesan with no sauce

Modenese - / \$18 / \$34

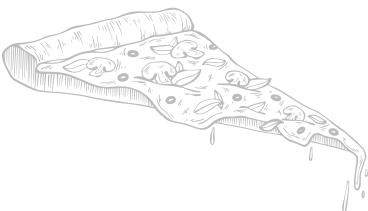
mozzarella, Italian salami, radicchio, balsamic glaze with no sauce

Vegetariana \$5.50 / \$18 / \$34

mozzarella, tomato sauce, zucchini, eggplant, roasted red peppers, mushroom

Capricciosa \$5.50 / \$18 / \$34

mozzarella, tomato sauce, ham, mushroom, artichoke, capers



Any pizza can be 50/50

## Classics

Margherita \$4 / \$15 / \$25  
mozzarella, tomato sauce, basil

Marinara - / \$13 / \$22  
tomato sauce, garlic, olive oil, oregano with no cheese

Fresh Tomato \$5 / \$18 / \$34  
sliced tomatoes, mozzarella, garlic, oregano, basil

Pepperoni \$5 / \$17 / \$30  
mozzarella, tomato sauce, pepperoni

Sausage \$5 / \$20 / \$32  
mozzarella, tomato sauce, sausage

Mushroom 5 / \$17 / \$30  
mozzarella, tomato sauce, mushroom

Supreme \$5.5 / \$23 / \$39  
mozzarella, tomato sauce, pepperoni, sausage, mushroom, onion, peppers

## Extra Toppings

\$1 / \$3 / \$5 each

pepperoni, ham, anchovy, ricotta, mushrooms, green peppers, roasted red peppers, zucchini, spinach, eggplant, cherry tomato, sliced tomato, onion, arugula, capers, artichoke

\$2 / \$5 / \$7 each

sausage, prosciutto crudo, Italian salami, tuna

## Calzone, etc

Formaggi \$18  
ricotta, mozzarella, parmesan

Pepperoni Stick \$18  
pepperoni, mozzarella, parmesan

Sausage Roll \$18  
sausage, mozzarella, onions and peppers

Stromboli \$18  
ham, salami, pepperoni, mozzarella, onions and peppers

Spinach Roll \$18  
spinach, ricotta, mozzarella, garlic, parmesan



# Lunch Combo Special \$22

Daily until 4:30PM  
Soup + 1/2 Mista Salad + Choice of 1 Entree:  
1/2 Parmigiana Melanzane  
1/2 Lasagne  
1/2 Panini  
Slice of Pizza

## Panini - Sandwiches

San Daniele \$16  
Italian prosciutto crudo, tomato, homemade mozzarella

Gran Biscotto \$16  
Italian cooked ham, homemade mozzarella, tomato, mayonnaise

Tonnato \$16  
Italian oil-packed tuna, tomato, shaved red onion

Sorrentino \$14  
homemade mozzarella, tomato, fresh basil, olive oil

Brianza Milanese \$16  
fried chicken cutlet, lettuce, tomato, mayonnaise

Trattoria Signature \$16  
porchetta (Italian roasted pork), tomato, arugula, mayonnaise

Ortolano \$14  
roasted zucchini, red peppers, eggplant, homemade mozzarella, fresh basil

## Per Piccoli - Kids

Penne \$10  
Marinara or Butter Sauce or Alfredo Sauce

Spaghetti or Penne Meatballs \$16

4 Formaggi Mac n Cheese \$16

Plain Cheese Pizza \$15

## Dolci - Desserts

Tiramisu \$10  
made to our secret recipe

Torta Limoncello \$10  
mascarpone and limoncello cheesecake

Cannoli \$10  
crispy shell filled to order with ricotta and chocolate chip cream

Nutellino \$18  
baked pizza dough stuffed with hazelnut and chocolate cream

## Bevande - Drinks

Acqua Panna

1l \$9 1/2l \$5

Iced Tea

\$3.50

Espresso

Single \$5 / Double \$8

San Pellegrino

1l \$9 1/2l \$5

Sodas

\$4.00

Cappuccino

\$9

## *The Story....*

Owner Mino Candelora has been satisfying appetites with his culinary creations for most of his life. Coming from four generations of restaurateurs in Italy, it was inevitable that he would enjoy a lifetime as a chef. Mino brought his knowledge and talents to America in 1985. He has owned and operated restaurants in Pennsylvania, California, Florida and Italy.

During his time in South Beach, Miami, he would become known as “chef to the celebrities” cooking for Donatella Versace and many more...

He continues to own two restaurants in Italy.

Mino has come to Venice to concentrate on what he loves most - making food with love!

Mangia!