

EVVIVA®

TRATTORIA

ITALIAN INSPIRED, LOCALLY MADE

PRIMI

-  **UNCLE JOE'S PASTA E FAGIOLI SOUP 7.5**
Cannellini Beans, Evviva® Marinara, Ditalini, Romano
-  **FRIED RAVIOLI 12.5**
Crispy Imported Cheese Ravioli, Creamy Calabrian Pepper Sauce
-  **AVOCADO TOAST 13.5**
Honey Burrata, Smashed Avocado, Marinated Tomato, Sesame Seed, Red Pepper Flake, Balsamic Glaze, Grilled Ciabatta
Add Eggs + 3
-  **CHEESY GARLIC BREAD 10.5**
Robert's Recipe - Toasted Ciabatta Roll, Garlic-Herbed Butter, Cheese Blend, Romano, Evviva® Tomato Sauce
- WOODSTONE WINGS 19**
Fresh Herbs, Red Pepper Flake, Romano, Evviva® BBQ Sauce
- CALAMARI FRITTI 15.5**
Crispy Calamari, Cherry Pepper, Lemon, Creamy Romesco
- SAUTÉED MUSSELS 16.5**
Organic Mussels, Garlic, Shallots, Roasted Fennel, Blistered Tomatoes, White Wine And Lemon Brodo, Grilled Ciabatta

- NONNA'S MEATBALLS 15.5**
Housemade Meatballs, Evviva® Marinara, Hand-Dipped Ricotta, Pesto, Toasted Ciabatta
-  **CHIPS & DIP 12**
Truffled Potato Chips, Caramelized Onion Dip, Calabrian Cheese Dip
- SAUSAGE ARANCINI 14.5**
Saffron Risotto, Bianco & Sons Sausage, Peas, Cheese Blend, Bread Crumbs, Pesto, Romano Cheese, Arrabbiata Sauce
-  **CAULIFLOWER SKILLET 16**
 Romano & Garlic Roasted Cauliflower, Chickpea, Potato, Bruschetta Tomato, Oregano, Lemon, Grilled Flatbread
- EVVIVA® ANTIPASTI 23**
Selection Of Italian Cured Meats, Roasted Vegetables, Artisan Cheese, Arugula, Grilled Flatbread
-  **ITALIAN STREET FRIES 13**
Eggplant Fries, Arrabbiata Aioli, Fresh Herbs, Romano

INSALATA

-  **EVVIVA® 6.5/13**
Artisan Greens, Cucumber, Olive, Grape Tomato, Roasted Red Peppers, Fresh Mozzarella, Ciabatta Croutons, White Balsamic Vinaigrette
- CAESAR 5.5/11**
Romaine, Ciabatta Croutons, Parmigiano, Caesar Dressing
-  **HORIATIKI 13**
Cucumber, Green Peppers, Olive, Tomato, Red Onion, Capers, Feta, Red Wine Vinegar, Extra Virgin Olive Oil
Add Romaine +1
-  **MEDITERRANEAN FALAFEL BOWL 18.5**
Falafel, Quinoa, Artichoke, Arugula, Cucumber, Tomato, Feta, Olive, Pickled Shallot, Lemon Vinaigrette, Tzatziki
- PESTO CHICKEN CAPRESE 17**
Pesto Chicken Salad, Arugula, Housemade Mozzarella, Tomato, Balsamic Glaze

- BALSAMIC BBQ GRILLED CHICKEN 18.5**
Artisan Greens, Tomato, Corn, Cheddar Cheese, Red Onion, Cajun Crispy Noodles, Kidney Beans, Crispy Prosciutto, Creamy Italian BBQ Dressing
- STEAK & GORGONZOLA* 21**
Grilled Mediterranean Beef Tips, Arugula, Romaine, Tomato, Pickled Shallots, Balsamic Glaze, Avocado, Creamy Gorgonzola Dressing
- ROASTED HARVEST 17**
Butternut Squash, Red Beets, Toasted Squash Ravioli, Chopped Spinach, Goat Cheese, Candied Walnuts, Pepitas, Maple Bacon Vinaigrette

ADD ONS

Chicken 7	Steak* 15	Shrimp 12
Salmon* 16	Falafel 6	

PASTA

- EVVIVA® SEAFOOD RISOTTO 22.5/32**
Shrimp, Mussels, Bay Scallops, Saffron Wine, Spinach, Corn, Roasted Tomatoes, Carnaroli Rice
- ORECCHIETTE 16.5/22.5**
Bianco & Sons Sausage, Broccolini, Lemon, Red Pepper Flake, White Wine Reduction, Parmigiano
- SHRIMP SCAMPI 17.5/24**
Sautéed Shrimp, Garlic, Roasted Tomato, Lemon, White Wine Reduction, Basil, Spaghetti, Toasted Breadcrumbs
-  **CHEESE RAVIOLI 16.5**
Imported Cheese Ravioli, Creamy Evviva® Marinara, Parmigiano, Basil
- CHICKEN & BROCCOLINI ALFREDO 16.5/22.5**
Chicken, Romano, Fresh Herb, Cream, Broccolini, Tagliatelle
-  **GNOCCHI FLORENTINE 15.5/22**
Spinach, Shallots, Garlic, Fresh Mozzarella, Evviva® Marinara, Basil
- BRAISED SHORT RIB RISOTTO 29**
Braised Short Rib, Fat Moon Farm Mushrooms, Roasted Butternut Squash, Au Jus, Balsamic Glaze, Parsley, Microgreens, Carnaroli Rice
- BOLOGNESE 16.5/24**
Beef, Sausage, Porcini Mushrooms, Tomato, Cream, Parmigiano, Truffle Salt, Tagliatelle
-  **LASAGNA 16.5**
Fresh Pasta, Herbed Ricotta, Fresh Mozzarella, Evviva® Marinara
Add Bolognese Sauce +3
-  **MAC N' CHEESE 15.5**
Cheese Blend, Fresh Herbs, Breadcrumbs, Cavatappi
Add Bacon +3
Add Sausage Or Chicken +4
Add Short Rib +10.5
-  **MEATBALL FRA DIAVOLO 22.5**
Housemade Meatballs, Arrabbiata Sauce, Basil, Mozzarella, Cavatappi
-  **SHRIMP, CLAM & MUSSELS FRA DIAVOLO 31**
Sautéed Shrimp, Mussels, Chopped Clams, Fra Diavolo Sauce, Fat Moon Farm Mushrooms, Roasted Red Peppers, Parsley, Spaghetti

EVVIVA® CLASSICO

- MARSALA**


Fat Moon Farm Mushrooms, Crispy Prosciutto, Red Onion, Spaghetti, Marsala Wine Brodo	Chicken 24	Shrimp 26	Marinated Steak Tips* 27	Veal 27
--	------------	-----------	--------------------------	---------
- PICCATA**

Lemon, Capers, Spaghetti, Parmigiano, Creamy White Wine	Chicken 24	Shrimp 26	Veal 27
---	------------	-----------	---------
- PARMIGIANA**

Evviva® Marinara, Cheese Blend, Whipped Ricotta, Pesto, Spaghetti	 Eggplant 22	Chicken 24	Veal 27
---	---	------------	---------
- BALSAMIC BRAISED SHORT RIB 31**
Slow Braised Beef Short Rib, Roasted Brussels Sprouts, Creamy Mascarpone Polenta, Microgreens, Red Wine Demi
- STUFFED VEAL SALTIMBOCCA 29**
Pan-Seared Veal Medallions, Flavored Breadcrumbs, Prosciutto, Fresh Sage, Provolone, Creamy Mascarpone Polenta, Sautéed Broccolini, Mushroom Marsala Reduction
- BAKED STUFFED HADDOCK 28**
Shrimp Stuffed Haddock, Crunchy Vegetable, Bruschetta Tomato And Quinoa Misti, Lemon-Pesto Sauce
- EVVIVA® EARTH & TURF 32**
Grilled Steak Tips, Truffled Mushroom Ravioli, Crispy Prosciutto, Arugula, Fat Moon Farm Mushrooms, Creamy Balsamic Brodo
-  **EGGPLANT MILANESE 19.5**
Crispy Eggplant, Buttermilk-Herb Crema, Pickled Pear, Arugula & Goat Cheese Salad, Hot Honey, Lemon Vinaigrette
- GRILLED SALMON* 29**
North Atlantic Salmon, Artichoke, Capers, Roasted Tomato, Spinach, Lemon, Spaghetti Squash, Pesto, Pepitas
- CRISPY BONE-IN PORCHETTA MILANESE 28**
Crunchy Garlic & Herb Crusted Pork Chop, Arugula & Tomato Misti Salad, Parmigiano, Creamy Calabrian Sauce, Hot Honey

SIDES

- BRUSSELS SPROUTS 11**
Braised Leeks, Crispy Prosciutto, Aleppo Spice, Parmigiano
-  **MUSHROOM RISOTTO 11**
Fat Moon Farm Mushrooms, Vegetable Brodo, Carnaroli Rice, Parmigiano
-  **ROASTED BROCCOLINI 11**
Extra Virgin Olive Oil, Parmigiano, Lemon Zest
-  **GARLIC ROLLS 6**
Six Warm Ciabatta Rolls, Roasted Garlic Oil, Romano, Pane Pazzo Seasoning, Garlic Butter
-  **CREAMY MASCARPONE POLENTA 11**
Cornmeal, Mascarpone Cheese, Fresh Cream, Romano

 SIGNIFIES SPICY ITEMS


 SIGNIFIES VEGETARIAN FRIENDLY ITEMS

A LARGE PORTION OF OUR CORE MENU CAN BE MADE GLUTEN FREE.
Please ask your server for a separate gluten free menu.

PANINI

Sandwiches Served With Housemade Truffle Chips, Side Arugula Or Side Caesar Salad Substitute Side Evviva® Salad 2
Add Caramelized Onion Dip Or Calabrian Cheese Dip For Chips 1.75

PARMIGIANA SANDWICH

Evviva® Marinara Sauce, Mozzarella, Pesto, Toasted Ciabatta Roll		Eggplant	14.5
		Meatball	15.5
		Chicken	16.5
		Veal	21

THE EVVIVA® CLUB

Avocado, Smoked Bacon, Provolone, Romaine, Tomato, Balsamic Glaze, Pesto Aioli, Toasted Sliced Ciabatta	Fried Eggplant	14.5
	Grilled Chicken Breast	16
	Grilled Steak Tips*	19

HOT HONEY WRAP

Hot Honey, Romaine, Housemade Ranch, Pickled Shallot, Flour Tortilla	Crispy Or Grilled Chicken	16
	Grilled Steak Tips*	18

ITALIANO 14.5

Prosciutto, Salami, Capicola, Pepperoni, Roasted Red Peppers, Provolone, Lettuce, Basil, Olive Oil, Toasted Ciabatta Roll

BRAISED SHORT RIB PANINI 19

Fried Cherry Peppers, Melted Leeks, Provolone, Balsamic Aioli, Arugula, Grilled Ciabatta Roll

PORCHETTA CAPRESE PANINI 15.5

Garlic & Rosemary Roasted Pork, Housemade Mozzarella, Grilled Tomato, Balsamic Glaze, Arugula, Pesto, Toasted Ciabatta Roll

GODFATHER BURGER* 18

8oz Chef's Burger Blend, Crispy Prosciutto, Caramelized Onions, Roasted Red Pepper & Tomato Misti, Provolone, Roasted Garlic Romesco, Pesto, Arugula, Grilled Ciabatta Roll

PIZZA

NEOPOLITAN STYLE

Traditional Crust
Crisp, Airy, Thin
9" | 16"

MONTANARA STYLE

Signature Fried Crust
Fried, Light, Sweet
9" Only

PIZZA ROSSA (RED)



MARGHERITA 14.5/21.5

Crushed Tomato, Housemade Mozzarella, Basil, Romano, Extra Virgin Olive Oil

POLPETTE 15.5/22

Crushed Tomato, Cheese Blend, Nonna's Meatball, Ricotta, Pesto

CARNE 15.5/23

Crushed Tomato, Cheese Blend, Meatball, Bianco & Sons Sausage, Pepperoni

PEPPERONI 14.5/21.5

Crushed Tomato, Cheese Blend, Housemade Mozzarella, Pepperoni, Oregano

FARMHOUSE 15.5/22

Balsamic BBQ, Cheddar, Roasted Chicken, Smoked Bacon, Braised Leeks, Housemade Honey Mustard



BUFFALO CHICKEN 14.5/22

Chili Pepper Sauce, Cheese Blend, Roasted Chicken, Scallions, Ranch, Crispy Carrots

PIZZA BIANCA (WHITE)

BRUSSELS SPROUTS 14.5/22

White Sauce, Brussels Sprouts, Braised Leeks, Smoked Bacon, Cheese Blend

POLLO PESTO 14.5/22

White Sauce, Grilled Chicken, Bruschetta Tomatoes, Roasted Red Peppers, Cheese Blend, Pesto



CHICKEN BACON RANCH 14.5/22

White Sauce, Cheese Blend, Roasted Chicken, Smoked Bacon, Housemade Ranch, Jalapeño, Scallions

SHRIMP SCAMPI 15.5/23

White Sauce, Shrimp, Feta, Garlic, Marinated Tomatoes, Toasted Breadcrumbs

PATATA 14.5/21.5

White Sauce, Cheddar, Potatoes, Scallion, Sour Cream, Smoked Bacon, Potato Chip Crumble



ATHENA 14.5/21.5

White Sauce, Cherry Peppers, Feta, Olives, Roasted Red Onions, Bruschetta Tomato, Arugula, Lemon Vinaigrette

B.Y.O.

INDIVIDUAL 13 | REGULAR 16

Price Includes Your Choice Of One Sauce And One Cheese
Per Individual Toppings 1.5 Per Regular Toppings 2

CHEESE

Cheese Blend, Cheddar, Goat Cheese, Housemade Mozzarella, Gorgonzola, Ricotta

SAUCE

Crushed Tomato, White Sauce, Pesto, Balsamic BBQ, Chili Pepper Sauce

PROTEINS

Smoked Bacon, Pepperoni, Sausage, Roasted Chicken, Meatballs, Shrimp

VEGETABLES

Arugula, Artichokes, Braised Leeks, Cherry Peppers, Jalapeños, Green Peppers, Brussels Sprouts, Mushrooms, Diced Tomatoes, Olive Blend, Potato, Red Onions, Roasted Red Peppers, Spinach



SIGNIFIES SPICY ITEMS



SIGNIFIES VEGETARIAN FRIENDLY ITEMS

A LARGE PORTION OF OUR CORE MENU CAN BE MADE GLUTEN FREE.

Please ask your server for a separate gluten free menu.

Before placing your order please inform your server if a person in your party has a food allergy.

*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions.

VINO

BIANCO

CHARDONNAY

Sycamore Lane 8|30
California

Seaglass 9|36
California

Rodney Strong 10|40
California

SAUVIGNON BLANC

Joel Gott 8|30
California

Oyster Bay 8|30
Marlborough, New Zealand

RIESLING

Kessler "R" 10|40
Rheingau, Germany

PINOT GRIGIO

Sycamore Lane 8|30
California

Di Lenardo 8|32
Italy

ROSE

Chateau Campuget 8|32
Rhône, France

ROSSO

CABERNET SAUVIGNON

Sycamore Lane 8|30
California

Knotty Vines 9|36
California

Bonanza By Caymus 12|48
California

Duckhorn 80
Napa, California

MERLOT

Sycamore Lane 8|30
California

MALBEC

The Show 9|36
Mendoza, Argentina

ITALIAN REDS

Toscolo Chianti 9|36
Tuscany, Italy

Fantini Montepulciano 9|36
Italy

San Felice Chianti Classico 12|48
Italy

San Polo "Rubio" Super Tuscan 12|48
Tuscany, Italy

PINOT NOIR

DeLoach 9|36
Sonoma, California

Knotty Vines 8|32
California

DRAFT VINO

PROSECCO

Zardetto Brut 9|12|30
Italy

COCKTAILS

WINE COCKTAILS

EVVIVA® SANGRIA 13|38

Choice Of Signature Red Or Seasonally Inspired White With Apple Cinnamon Infused Tito's Handmade Vodka

EVVIVA® SPRITZ 14

Prosecco, Aperol, St Elder Pamplemousse, Squeezed Grapefruit

STRAIGHT UP

ESPRESSO MARTINI 14

Clean Drinking V-One® Vanilla Vodka, Fresh Espresso, Frangelico, Brit's Cinnamon Simple

TRIPLE BERRY COSMO 13

Clean Drinking V-One® Triple Berry Vodka, Cointreau, Cranberry Juice, Squeezed Lime

ON THE ROCKS

EVVIVA® MAI TAI 13

Bacardi & Myers's Dark Rum With A Blend Of Citrus And Fruit Juices



FLAMING PINEAPPLE 12

Ghost Tequila, House Pineapple & Jalapeño Chutney, Triple Sec, Fresh Sour

MOONLIGHT STROLL 13

Bacardi Rum, Fresh Grapefruit Juice, Blackberry Puree, Ginger Beer

PEAR IF YOU DARE 13

Makers Mark, Pear, Fresh Lemon, Honey Simple, Brit's Cinnamon Simple

JOIN THE FAMILY

Evviva® Trattoria Offers A Great Loyalty Program For Our Guests!
For Every \$110 You Spend On Food And Non-Alcoholic Beverages, You Will Receive A \$10 Reward For A Future Visit. (Every \$1 = 1 Point)

TO CREATE A LOYALTY ACCOUNT:

1. Go To www.evvivatrattoria.com
2. Select Loyalty And Click "Sign Up"
3. Enter The Requested Information

4. Give Your Phone Number To Your Server At Each Visit And Start Earning Rewards!

\$1 = 1 Point 110 Points = \$10