

Risotto

Risotto Nero con Seppie Imported Arborio rice with baby calamari ink in a creamy black sauce	23
Risotto ai Porcini Imported Arborio rice with fresh porcini mushrooms, truffle oil and parmigiano	26
Risotto Frutti di Mare Imported Arborio rice with shrimps, clams, mussels, scallops and calamari and truffle oil	30

Carne

Lombatello con Chimichurri Salsa Skirt steak with chimichurri sauce	32
Medallione di Vitello alla Piccata Tenders scallopini of veal sautéed with white wine, lemon and capers	22
Medallione di Vitello alla Francese Tenders scallopini of veal in flours, eggs, lemon and white wine	22
Medallione di Vitello alla Marsala Tenders scallops of veal sautéed with fresh mushrooms, shallots, and imported marsala wine	22
Medallione di Vitello alla Saltinbocca Romana Tenders scallopini of veal covered with prosciutto, salvia and white wine sauce	22
Vitello Parmigiana Breaded veal, tomato sauce and topped with melted mozzarella	22
Vitello alla Milanese Tenders scallops of veal breaded	22

Pollo

Petto di Pollo alla Picatta Breast of chicken sautéed with white wine and capers	20
Petto di Pollo alla Francese Breast of chicken covered with a flour, egg, and lemon and white wine	20
Petto di Pollo al Marsala Breast of chicken sautéed with fresh mushrooms, shallots and imported marsala wine	20
Pollo alla Milanese Breast of chicken breaded all Milanese served with three color salad	20
Pollo Parmigiana Lightly breaded breast of chicken baked in homemade tomato sauce and topped with mozzarella cheese	20
Pollo Cacciatore	21
Pollo Scarpariello Chicken sautéed with olive oil, garlic, black olive, peperoncini, and Italian sausage	21

Pesce

Pesce del giorno Fish of the day	MP
Dentice ai Tre Sapori Fillet of red snapper prepared with your choice of livornese, franchese or picatta	30
Caciucco Toscano ai Frutti di Mare A variety of seafood	30
Salmone all' uva Bianca e radicchio Salmon steak with white grape and radicchio with a white wine sauce	29



Emilio's Trattoria is owned by Emilio Di Carlo, native New Yorker and well-known executive chef of several four-star restaurants. In South Florida, he has served as chef and owner of Papparazzi, Giacosa, Emilio's Casa Toscana and Café Ragazzi.

Emilio's Trattoria features fine Tuscan cuisine and is located at 1088 Kane Concourse • 305-865-8989 • Fax 305-865-8929

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Appetizers

Provoletta Grigliata Imported provolone cheese grilled & laced with extra virgin olive oil & arugula salad	14
Spiedino alla Romana Mozzarella di Bufala and imported mushrooms with demi-glaze sauce on a sautéed spinach	14
Passione dello Chef Portobello mushroom cap served over burratina, beefsteak tomatoes and prosciutto di parma with light balsamic vinaigrette reduction and truffle oil	15
Vongole all' Oregano Little neck clams(1 dozen) with bread crumbs and oregano	19
Involtino di Melanzana Saute eggplant fillet with ricotta cheese, prosciutto and roasted peppers	12
Zuppa di Vongole Little neck clams (1 dozen) sauté` in olive oil and garlic with white or red wine sauce	19
Cozze al Vapore Steamed mussels with garlic and wine sauce	17
*Salmone and Seabass Carpaccio Tartufato Thin slice of salmon and sea bass marinate with truffle oil and fresh lemon in a bed of watercress	15
Calamari Fritti con zucchini Fried calamari with zucchini	15
Stuffed Artichoke	17
*Carpaccio di Manzo Thin slice beef topped with watercress and parmigiano cheese and fresh lemon	14
Antipasto Trattoria for 2 person	17
Burratina con vegetali alla griglia	18

Insalate

Classica Caesar salad	9
Insalata tre colori Three types of salad rucola, radicchio and endivia in a balsamic reduction vinaigrette topped with sliced of grana padano	9
Bietola rossa Beets with chopped boiled eggs and carrots	11
Caprese Sliced fresh buffalo mozzarella, tomatoes, and basil with extra virgin oil	14
Pera Cotta Pouched pear in red wine with goat cheese over watercress salad with chef special dressing	12
Insalata con avocado Tri-color salad with avocado, slice tomatoes, red onions in a balsamic reduction vinaigrette	11

**Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness*

Zuppe

Pasta Fagioli	7
Zuppa del Giorno Soup of the day	7

Pasta Fatta In Casa

Pappardelle Bianche ai Funghi Porcini Homemade pasta with fresh imported porcini mushrooms and truffle oil	26
Agnolotti Ripieni di Spinacci e Ricotta con noci al Pomodoro Homemade agnolotti stuffed with spinach, ricotta cheese and walnuts and served in a creamy fresh tomato sauce	20
Ravioloni Verdi e Bianchi Homemade spinach raviolini filled with veal mouse and raviolini filled with mushroom in a creamy fresh tomato sauce	20
Gnocchi ai Quattro Formaggi Homemade gnocchi served with a creamy four cheeses percorino romano, grana padano, burratina, and gorgonzola	18
Cannelloni alla Rossini Homemade crespelle filled with ricotta cheese, spinach and walnuts, bechamel and served with creamy tomato sauce	19
Lasagna Trattoria	18
Pappardella Verdi all'Amatriciana Spinach pasta with pancetta, sweet onion and fresh tomato sauce	19
Ravioli Filled with Pear Ricotta cheese and gorgonzola sauce with Figs	19

Pasta Secca (De Cecco)

Linguini alla Carbonara Linguini pasta carbonara style, with sautéed smoked Italian bacon	18
Spghettini al Pesto Genovese	16
Penne Rigate al Telefono Penne rigate sautéed with fresh tomatoes and fresh burratina mozzarella, basil	18
Linguine alle vongole Linguine pasta sautéed with clams in red or white sauce	19
Rigatoni della nonna Rigatoni pasta sautéed with onions, eggplant, fresh tomatoes, and basil	17
Cappellini al Pomodoro e Basil Angel hair pasta with fresh tomato sauce and basil	16
Spghettini alla Bolognese Spaghetti with meat sauce	18
Linguine Puttanesca Linguine pasta sautéed with garlic, plum tomatoes, capers, extra virgin oil	18
Pasta alla Bandiera Rigatoni quattro formagi, penne filetto di pomodoro farfalle al pesto	18