



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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Executive Lunch Special

Chef special with a soup or salad and dessert (tiramisu) 20

Appetizers

Provoletta Grigliata 13
Imported provolone cheese grilled & laced with extra virgin olive oil & arugula salad

Involtino di Melanzana 12
Saute eggplant fillet with ricotta cheese, prosciutto and roasted peppers

Calamari Fritti con zucchini 14
Fried calamari with zucchini

Carciofi Ripieni 17
Artichoke stuffed with a blend of bread crumbs, garlic, capers, anchovies, pepper, parmesan cheese and baked with chicken broth

Caprese 14
Sliced fresh buffalo mozzarella, tomatoes, and basil with extra virgin oil

Prosciutto e Melone 14

***Carpaccio di Salmone o Seabass tartufato 14**
Thin slice of salmon and seabass marinates with truffle oil and fresh lemon on a bed of watercress

***Carpaccio di Manzo 14**
Thin slice beef topped with watercress and parmigiano cheese and fresh lemon

Insalate

Caesar Salad 9
Freshly grated parmigiano cheese and crouton
With grilled chicken breast 12.95
With sautéed shrimp 14.95

Insalata tre colori 9
Three types of salad rucola, radicchio and endivia in a balsamic reduction vinaigrette topped with sliced of grana padano

Insalata di Bietole 10
Beets with chopped boiled eggs and carrots

Pera Cotta 11
Pouched pear in red wine with goat cheese over watercress salad with chef special dressing

Insalata della casa con avocado 10
House salad with avocado, slice tomatoes, red onions in a balsamic vinaigrette and romaine lettuce

Burratina and Grilled Vegetables 17

**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

Gnocchi del Giorno Homemade gnocchi served with a creamy cheese	17
Cannelloni alla Rossini Homemade crespelle filled with ricotta cheese, spinach and walnuts, bechamel and served with creamy tomato sauce	17
Fettuccine Verdi all' Amatriciana Spinach pasta with pancetta, sweet onions and fresh tomato sauce	16
Fettuccine Alfredo Homemade fettuccine pasta in a cream sauce	16
Lasagna Toscana con Béchamel Layered lasagna with fresh pasta, meat sauce and with a béchamel sauce	16

Pasta Secca (De Cecco)

Spaghetti alla Carbonara Spaghetti pasta carbonara style, with sautéed smoked Italian bacon	16
Spaghettoni al Pesto Genovese	15
Penne Romeo Salta Penne sautéed with spinach, extra virgin oil	15
Linguine Puttanesca Linguine pasta sautéed with cloves garlic, plum tomatoes, capers, extra virgin oil	16
Linguine alle vongole Linguine pasta sautéed with clams in red or white sauce	19
Pasta alla Bandiera Bandiera is three different sauce pesto, cream sauce, and tomato sauce	17
Rigatoni Quattro Formaggi Rigatoni pasta with four cheeses	16
Cappellini al Pomodoro Angel hair pasta with fresh tomato sauce and basil	15
Linguine o Spaghetti Bolognese Pasta with meat sauce	16

Panino

Chef Burger Special With cheese add \$2.00	14
Prosciutto e Buffalo Mozzarella con basil	14
Panino di vegetali alla griglia con salsa al pesto Grilled vegetables panino con pesto sauce	10
La Nonna Meatballs Panino	10
Salciccia alla griglia con peperoni Sausage and grilled pepper	10
Italian Panino with Mortadella with pistachio, prosciutto and provolone cheese sliced tomato	10

Carne

Lombatello con chimichurri salsa Skirt Steak with chimichurri sauce	22
Medallione di vitello alla Picatta Tenders scallopini of veal sautéed with white wine, lemon and capers	21
Medallione di vitello alla Francese Tenders scallopini of veal sautéed in flours, eggs, lemon and white wine	21
Medallione di vitello alla Marsala & Funghi... Tenders scallops of veal sautéed with fresh mushrooms, shallots, and imported marsala wine	21
Vitello alla Milanese con tre colori di insalate Tenders scallops of veal breaded alla Milanese served with three color of salad	21
Vitello Parmigiana Breaded veal, tomato sauce and topped with melted mozzarella	21

Pollo

Petto di Pollo alla Picatta Breast of chicken sautéed with white wine and capers	17
Petto di Pollo alla Francese Breast of chicken covered with a flour, egg, and lemon and white wine	17
Petto di Pollo al Marsala & Funghi Breast of chicken sautéed with fresh mushrooms, shallots and imported marsala wine	17
Pollo alla Milanese Breast of chicken breaded alla Milanese served with three color of salad	17
Pollo Parmigiana Lightly breaded breast of chicken are baked in homemade tomato sauce and topped with mozzarella cheese	17
Pollo Sorrentino Breast of chicken topped with eggplant, prosciutto, basil and mozzarella	17

Pesce

Pesce del giorno Fish of the day	M.P.
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