

ROTELLA'S TRATTORIA

Home style Italian dining,
market, and catering

*Present this menu for
10% off your meal.*

Good through the 31th of July 2008

Lunch: M-Sat 11:00am to 3:00pm
Dinner: M-Th 4:00pm to 9:00pm
Fri-Sat 4:00 to 10:00pm

208-853-0109

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6882 W. State St.
Boise, ID 83704



ROTELLA'S TRATTORIA

Come visit with friends, neighbors, and family as you experience a taste of Italy.

Relax with the Rotella family and enjoy hand-made pasta with one of our signature sauces or a delicious made-to-order entrée for lunch or dinner. Close your eyes, take a bite, and experience a taste of real classic Italian cuisine.

Rob Rotella, our award winning Chef, was trained in classic Italian cuisine in Milan, Italy. If you are used to American Italian you will be pleasantly surprised in the differences of our traditional classic Italian.

David Millett and family invite you to experience the difference of a friendly neighborhood dining experience where good service is as important as good food.

APPETIZERS

RIPIENO DI FUNGHI

Mushrooms stuffed with our handmade Rotella's Italian sausage, Italian breadcrumbs, and fresh herbs. 6.97

PROSCIUTTO E MELON

Sweet seasonal melon wrapped with Italian cured ham and topped with a honey almond glaze and goats cheese. 7.97

SALAME E FICHI

Dried cured Italian salami and figs topped with our own raspberry glaze and goats cheese. 7.97

CATTURE ACCESSORIE DI MARE

Fresh clams, mussels, scallops, and shrimp steamed in white wine, butter, garlic, and basil. Served with grilled crustini. 8.97

BRUSCHETTE CON POMODORO E BASILICO

A classic Italian bruschette. Rustic baked Italian bread topped with fresh mozzarella cheese, sliced roma tomatoes, and basil and drizzled with olive oil and balsamic vinaigrette. 6.97

CROSTINE CON I FUNGHI

Rustic artisan baguette sliced, toasted, and topped with robiola cream cheese and sautéed mushrooms. 6.97

POLPETTE DI RISO E PALATE

Risotto stuffed with fresh mozzarella cheese, rolled in Italian breadcrumbs and herbs then deep fried to a golden brown. 6.97

FRITTO CALAMARI

Fried calamari rings served with Rotella's own marinara sauce. 8.97

CARCIOFINO SALSA DI FORMIAGGIO

Artichokes blended with three types of Italian cheeses, baked and served with grilled crustini. 7.97

PIZZA CON FORMAGGIO E PESTO

Our own pizza dough stuffed with four Italian cheeses and drizzled with basil infused olive oil. 8.97

POLENTA

A blend of polenta and reggiano parmigiano cheese served with grilled crustini. 6.97

SOUPS

MINISTRONE CON LENTICELIE E FAGIOLI

A classic soup served throughout Italy. Root vegetables blended with lentils, garbanzo beans, and a variety of herbs. A vegetarian favorite. 5.97

PAPPA AL POMODORO

Tuscan tomato soup. A blend of roma tomatoes and herbs blended with cream. Served with grilled crustini. 5.97

TORTELLINI IN BRODO

Cheese tortellini in a chicken broth with Italian herbs. 5.97

CREMDI ZUCCA

Cream of pumpkin soup. If you like pumpkin pie you will adore this blended pumpkin soup. A blend of pumpkin with traditional spices and topped with cream. 5.97

LUNCH ENTREES

Side choices: Rotella's Italian potato salad, pasta salad, handmade chips, or our Italian style fries.

LUNCH PASTABILITES

Choice of spaghetti, capellini fini (angle hair), or fettuccine pasta with Rotella's own marinara, classic, basil pesto, or alia oil sauce. Includes our fresh baked

bread and soup or salad. 6.97

Top it off with meatballs or sausage. 1.50

ITALAIN SAUSAGE SANDWICH

Rotella's Italian sausage topped with sautéed green peppers and mushrooms, covered with mozzarella cheese and Rotella's fresh marinara sauce. Includes one side choice. 7.50

MEATBALL SANDWICH

Rotella's hand-made meatballs atop our toasted Italian bread, covered with mozzarella cheese and Rotella's own marinara sauce. Includes one side choice. 7.50

CALZONE OR ROZONE

Our homemade Italian bread dough baked until golden brown with Rotella's own marinara sauce and stuffed with your choice of four items. Served with a side salad and your choice of dressing. (pepperoni, sausage, prosciutto ham, pancetta, capicola, green chili strips, black olives, onions, bell peppers, mushrooms, meatball, or pesto) 8.50

THREE WINE BURGER

Fresh ground top round blended with soft red wine and garlic. Served with pinot noir caramelized onions and topped with cabernet sauvignon marinated tomatoes. Includes one side choice. 8.50

ROTELLA'S CHEESESTEAK

A blend of three cheeses, peppers, and mushrooms on a fresh toasted roll. Includes one side choice. 8.50

SOUP, SALAD, AND BREAD

Daily hot soup, side salad, and fresh baked bread. 6.97

CANNOLI

Rotella's Italian sausage topped with green chili strips and mozzarella cheese and rolled inside our handmade bread dough. 8.50

ROTELLA'S ITALIAN CHEF SALAD

A crisp blend of salad greens mixed with Italian meats, Kalamata olives, cucumbers, sun dried tomatoes, and artichoke hearts. 6.97

GRILLED PANINI

Pepper enriched Italian bread with fresh sliced turkey, provolone cheese, romane lettuce, and roma tomatos. Includes one side choice. 7.97

CLASSIC ITALAIN SUB

A ciabatta roll layered with capicola, dried salami, romane lettuce, provolone cheese, roma tomatoes, and topped with Rotella’s basil vinaigrette. Includes one side choice. 7.97

DINNER ENTREES

Served with fresh baked bread and soup or salad. Salad dressing choices are raspberry vinaigrette, strawberry vinaigrette, basil vinaigrette, or gorgonzola bleu cheese.

ROTELLA’S PASTABILITIES

Pick a sauce then pick a pasta or stuffed pasta. Finish it off with one of our signature options added to your sauce or on top. Our pastas and sauces are all hand-made.

SAUCE	PASTA
Rotella’s Classic Tomatoes, basil, mushrooms, and garlic simmered to a rich hearty sauce. 10.97	Spaghetti - Clever love
Rotella’s Fresh Marinara A rich blend of roma tomatoes, garlic, onions, red wine, and fresh Italian herbs. 10.97	Capellini Fini - Angel hair
Basil Pesto A puree of fresh basil, pine nuts, garlic, and olive oil. 10.97	Fettuccine - Small ribbons
Alia Oil Extra virgin olive oil infused with roasted garlic and red pepper flakes. 10.97	Fusilli - Twisted spaghetti
Alfredo A rich blend of parmigiano cheese, cream, butter, and garlic. 11.97	Orecchiette - Small ears
Rotella’s Verdura Artichoke, sun dried tomatoes, black olive, and	Rotelli – Grooved large short tube
	Rigatoni - Large grooved
	Orzo - Little bites
	STUFFED PASTA
	Tortellini Cheese tortellini. 2.97 extra
	Gnocchi Potato dumplings. 2.97 extra
	Ravioli Cheese, pumpkin, or beef and pork. 3.97 extra

basil pesto. 11.97

Vodka Sauce

A rich red cream sauce with a hint of vodka. 11.97

Three Meat Bolognese

A mixture of ground pork, beef, veal, and Italian root vegetables. 11.97

Red Clam Sauce

Small baby clams (in shell) in a spicy red marinara and red wine sauce. 13.97

White Clam Sauce

Small baby clams (in shell) in a creamy butter, herb, and white wine sauce. 13.97

Manicotti
Cheese or beef and pork. 3.97 extra

Lasagna
Vegetable or Rotella’s Italian sausage. 3.97 extra

SIGNATURE OPTIONS

Anchovies 1.97	Pancetta 2.97
Six large shrimps 5.97	Grilled chicken 2.97
Bay scallops 3.97	Pancetta 2.97
Italian basil sausages 2.97	Grilled chicken 2.97
Grilled chicken 2.97	Pancetta 2.97
Vegetables 1.97 each (fresh on top or cooked in sauce)	
Sautéed yellow squash	Grilled eggplant
Sun dried tomatoes	Sautéed zucchini
Artichoke Hearts	Sautéed mushrooms
Sautéed onions	Fresh roma tomatoes

FAMILY ENTREES

GRANDE FAMIGLIA

Choice of spaghetti, angel hair, or fettuccine with Rotella’s own marinara, basil pesto, or alfredo sauce and topped with meatballs or sausage. Served with bread and salad. Feeds four to six. 49.97

GRANDE FESTA

Rotelli or rigatoni with red or white clam sauce and topped with baby clams or bay scallops. Served with bread and salad. Feeds four to six. 65.97

POULTRY ENTREES

POLLO IARROSTO AL LIMONE E ALLE ERUBE
A quarter of a lemon roasted chicken served with broccoli rob. Your choice of white or dark meat. 13.97

POLLO CACCIATORE

A quarter of a roasted chicken with sautéed onions, peppers and garlic simmered in a rich tomato and red wine sauce severed over a bed of rigatoni. Your choice of white or dark meat. 13.97

POLLO MARSALA

A chicken breast sautéed in a savory cream sauce with marsala wine, mushrooms, and garlic over a bed of rotelli pasta. 14.97

POLLO PARMIGIANA

Parmesan breaded chicken breast fried golden brown and topped with Rotella’s fresh marinara sauce and melted mozzarella cheese served over a bed of rigatoni. 14.97

FISH ENTREES

GAMBERETTO SCAMPINI

Jumbo shrimp sautéed in a rich butter, cream, and white wine sauce served over a bed of rotelli. 14.97

IPPUGLOSSO DI NOCE DEL MESSICO

Baked pecan encrusted cod served over a bed of pureed cauliflower. 16.97

DI MARE LINGUINE

Steamed mussels, clams, bay scallops and shrimp tossed with black and white linguine. 21.97

BEEF ENTREES

VEAL PARMAGIANA

Hand breaded veal lightly sautéed and baked, topped with Rotella’s own marinara sauce and melted mozzarella cheese served over a bed of rigatoni. 17.97

VEAL SCALOPINI

Veal sautéed in lemon juice, white wine, and capers served on a bed of rotelli. 17.97

STEAK TAGLIATA DI MANZO

Grilled Florentine steak served atop broccoli rob and

portabella mushrooms and topped with pecorino cheese. 18.97

BRACIOLE

Strips of beef sirloin pounded thin and stuffed with Italian herbs and spices and slow simmered in a garlic herb sauce. 17.97

LAMB ENTREES

COTOLETTA D’AGNELLO

Herbed grilled lamb ribs severed over broccoli rob and portabella mushrooms. 21.97

VEGETERIAN ENTREES

MELANZANA PARMIGIANA

Tender sliced eggplant hand breaded and fried golden brown. Topped with Rotella’s own marinara sauce and melted mozzarella cheese served over a bed of rigatoni. 13.97

GRILLED PORTABELLO

Grilled Portobello mushrooms, melted mozzarella, and demi glace on a bed of couscous. 13.97

DESSERTS

PERE AL BAROLO

Pear poached in red wine filled with mascarpone cheese and drizzled with chocolate sauce. 6.97

TIRAMISU

Ladyfingers dipped in espresso and covered in zabaione. Drizzled with dark chocolate. 6.97

DOLCE CANNOLI

Italian pastry shell filled with mascarpone cheese, maraschino cherries, and chocolate topped with whipped cream and a cherry. 6.97

FRITTELLE

Italian fritters filled with fresh seasonal fruit. 5.50

ITALIAN SUNDAE

Italian sweet bread topped with vanilla bean gelato, hot fudge, and chopped pecans. 5.50

ESPRESSO MUD PIE

Rich vanilla bean and espresso ice cream layered in a chocolate crust and drizzled with chocolate ganache. 5.97