



Trattoria Demi

FOR THE TABLE

BAKED GOAT CHEESE

in fresh herbed marinara, served with toasted rustic pesto bread

10

BRUSCHETTA

toasted rustic bread with diced tomato, basil, and garlic

8.5

CALAMARI

flash fried and tossed with parmesan, pepperoncini, lemon, and parsley, served with spicy marinara sauce

12.5

MUSSELS

sun-dried tomatoes, fresh herbs, and white wine crema

13

CHEESE PLATTER

with berries, and arugula

\$5 per selection;

gorgonzola,
goat,
pecorino romano,
fontinella

CURED MEAT PLATTER

with arugula, olives, and tomatoes

\$5 per selection;

prosciutto,
pancetta,
capicola,
genoa salami

SMALL PLATES

ARANCINE

crisp, breaded risotto balls with fontinella, prosciutto, and parmesan

6.5

GRILLED OCTOPUS

cannelloni beans, arugula, fresh herbs, and lemon balsamic

11

MEATBALLS

our famous all-beef meatballs in marinara

8

DAILY SOUP

3 • 6

SALADS

with house-made dressing

CLASSIC CAESAR SALAD

anchovies, homemade croutons, and shaved parmesan

13

GRILLED CHICKEN / SHRIMP SALAD

romaine, tomato, mozzarella, red onion, red cabbage with
italian dressing

15 • 18

INSALATA CAPRESE

shingled tomato, mozzarella, red onion, basil

13

MIXED GREENS

tomato, red onion, and balsamic vinaigrette

11

WALNUT-GORGONZOLA

arugula, shaved pear, and tomato with walnut dijon vinaigrette

13

PASTA

whole wheat and gluten free add 2.00

ANGEL HAIR

artichokes with pesto & marinara • 16

ASIAGO STUFFED GNOCCHI

topped with chicken parmesan in a creamy vodka sauce • 21

BAKED RIGATONI

with ricotta, mozzarella and marinara • 16

CHEESE LASAGNA

marinara • small 10 • regular 14
meat sauce • small 12 • regular 16

CHEESE RAVIOLI

with fresh basil and marinara • 14

CONCHIGLIETTI

with fresh herbed tomato cream sauce • small 9 • regular 13

FARFALLE AND CHICKEN

with zucchini and tomatoes in white wine and lemon • 16

FARFALLE WITH SALMON

asparagus, tomato, white wine, topped with parmesan • 21

HOMEMADE SPINACH GNOCCHI

light marinara, basil, parmesan, and tomatoes • 16

LINGUINE MARINARA

with our famous all-beef meatballs • small 12 • regular 16

LINGUINE SHRIMP SCAMPI

with tomatoes, pine nuts, and parmesan cheese • 21

LINGUINE WITH CLAMS AND MUSSELS

prosciutto, white wine, & flakes of red pepper • 21

RIGATONI AND RICOTTA

with mozzarella, pecorino and marinara sauce • small 10 • regular 14

RIGATONI PRIMAVERA

broccoli, garlic, olive oil, and parmesan • small 10 • regular 14

SPINACH LASAGNA

with ricotta, mozzarella and herbed tomato cream sauce • small 12 • regular 16

TAGLIATELLE

with truffled wild mushrooms sweet peas, and ricotta salata • 20

TORTELLINI DELLA NONNA

beef filled pasta with spinach, prosciutto & white cream sauce • 18

ZITI PRIMAVERA

green beans, mushrooms, tomatoes, onions, olive oil, and mozzarella • 14

ENTREES

GRILLED NEW YORK STRIP STEAK

tender choice steak with rosemary mashed red potatoes,
green beans, and barolo wine sauce

24

ORGANIC PETITE CHICKEN

pan-roasted whole and semi-deboned on broccoli
sautéed with garlic, pine nuts, oven-roasted tomato, and sage crema broth

22

LAMB SHANK

on the bone lamb shank with mustard glaze,
rosemary mashed potatoes and grilled asparagus with fresh basil sauce

28

VEAL SCALOPPINE

with sautéed spinach, gorgonzola, and creamy wild mushroom marsala

23

CHICKEN PARMIGIANO

lightly breaded chicken breasts on a bed of linguine marinara, topped
with melted parmesan

19

SEAFOOD

CIOPPINO

made to order stew of clams, mussels, calamari, octopus, shrimp, and
bronzini with potato and leeks in a spiced tomato broth served with
rustic crouton

25

GRILLED SALMON

fresh atlantic salmon on cannelloni beans, roasted tomato, leeks, pancetta,
arugula, and fresh herb broth

23

PAN-ROASTED BRONZINI

mediterranean sea bass on sautéed jicama, green beans, roasted sweet
corn, tomatoes, leeks with fire-roasted citrus sauce
market price

SHRIMP RISOTTO

with fresh basil, lemon, roasted tomatoes, and flakes of red pepper

21

SPECIALTY PIZZA

thin crust sizes; 9" • 12" • 14"

DEMI

chicken, fresh tomato, mozzarella, and pesto
13 • 16 • 19

FLORENTINE

grilled squash, zucchini, eggplant, red pepper, spinach, goat cheese,
mozzarella, marinara
14 • 17 • 20

GENOA

salami, green olive, onion, pecorino, mozzarella, marinara
13 • 16 • 19

MARGHERITA

tomatoes, fresh mozzarella, fresh basil, and marinara
12 • 15 • 18

PARMA

prosciutto, shaved parmesan, marinara, basil
13 • 16 • 19

ROMA

broccoli, jicama, tomato, marinara, and mozzarella
12 • 14 • 17

SICILIAN

spicy marinara, shrimp, anchovy, black olive, mozzarella
14 • 17 • 20

BUILD YOUR OWN PIZZA

thin crust with tomato sauce and mozzarella base

9" cheese \$11 additional ingredient \$2.50

12" cheese \$13 additional ingredient \$2.75

14" cheese \$16 additional ingredient \$3.00

besciamella, parmesan, goat cheese, anchovies, mushrooms, black or
green olives, sausage, pepperoni, garlic, chicken, green or red peppers,
broccoli, spinach, onions, fresh tomato

SIDES

broccoli • 4
dinner salad with house-made italian dressing • 5
grilled asparagus • 4
grilled chicken • 5
meatball • 4.50
pasta: plain, buttered, marinara, or olive oil • 8
sautéed shrimp • 7

DESSERT

HAZELNUT PEAR TART

served warm, with amaretto sauce and coffee gelato
9.5

LIMÓNCELLO CRÉME BRULE

with fresh berries
7

MOLTEN CHOCOLATE CAKE

served warm, with raspberry sauce and vanilla gelato
8.5

TIRAMISU

with fresh berries
9

DRINKS

coffee • 3.50
hot tea, fresh brewed ice tea • 3.50
milk • 2.95
orange or lemon san pellegrino 6oz • 3.75
rc, diet rite, green river, 7-up, root beer lemonade, cranberry juice • 3.75
san pellegrino mineral water 33oz • 5
smeraldina sparkling water 8.47oz • 3.75

BEER

amstel light • moretti • peroni • heineken • miller lite • 6
heineken 0.0 non-alcoholic • 5
sketchbook orange door ipa • rogue dead guy ale • 6.25

WINE LIST

glass • bottle

ROSE

LE CHARMEL ROSE, COTES DE PROVENCE

dry rose wine. the nose has beautiful aromas of raspberries and wild flowers. the palate is wonderfully bright and fresh with notes of strawberry and pear.

8.25 • 30

BUBBLY

SARACCO MOSCATO D' ASTI, ITALY

flavors of apricot & peach, sweet but not syrup sweet.
great on its own or with dessert.

7.25

TIAMO PROSECCO, ITALY

this effusive fruity, light bodied effervescent wine offers terrific notes with a refreshing finish.

9

WHITE

ALOIS LAGEDER CHARDONNAY, ALTO ADIGE, ITALY

the aroma is delicate with pronounced notes of subtropical fruit.
quite intense in flavor and a lively acidity.

11.35 • 42.5

BEX RIESLING, GERMANY

notes of honeysuckle flowers, fresh pineapple, apricot tart, fresh peach and nectarine with a creamy, almost whipped cream finish.

7.75 • 28

BEYOND SAUVIGNON BLANC, SOUTH AFRICA

organically produced with guava and fresh herbal aromas. the full bodied palate exudes fresh herbs, nettle and a long mineral finish.

7.5 • 28

FEUDI DI SAN GREGORIO FALANGHINA, ITALY

this 100% falanghina is a captivating, aromatic white wine with flavors of lush tropical fruits. enjoy with seafood, chicken or pasta.

9 • 33

LE PIANURE PINOT GRIGIO, DELLE VENEZIE, ITALY

light-medium bodied, fresh and complex with flavors of lemon, apple and sage, backed with subtle minerality

8.5 • 31

RED

CASTLE ROCK PINOT NOIR, CALIFORNIA

the palate is bright and lifted, with luscious flavors of cherry pie, chocolate and vanilla. further enhanced by notes of anise and brown spice.

9.25 • 34

CETAMURA CHIANTI, ITALY

intense ruby red color with aromas of berries and flowers. perfect with simple and genuine flavors of tuscan cuisine.

9.25 • 34

CROW CANYON MERLOT, CALIFORNIA

easy going with plummy, velvety notes.

6.75 • 24

GIANCARLO MONTEPULCIANO D'ABRUZZO, ITALY

spicy, herby, dark fruit characters, balanced acidity with good body and width. no oak gives this wine a vibrancy and depth rarely seen at this price.

26

HOUSE RED- FLUER DE LYETH RED BLEND, CALIFORNIA

a blend of cabernet sauvignon, merlot and malbec. luscious flavors of bing cherry, plum and a touch of berry. very smooth and easy drinking.

7.5 • 27

LE BOCCE CHIANTI CLASSICO, ITALY

rich and resonant flavors of plum, cocoa and blackberry fruits. old vines and ancient soils can only produce a wine so balanced and deeply satisfying.

42

MILBRANDT CABERNET SAUVIGNON, WASHINGTON

round and robust with notes of dry plum, fresh blackberry jam and ripe strawberry.

8.75 • 32

OXFORD LANDING SHIRAZ, AUSTRALIA

soft and supple with lingering flavors of red cherry, raspberry and licorice. a small amount of viognier is blended in to enhance the shiraz.

6.75 • 24

STEFANO FARINA BARBERA D'ASTI, ITALY

this ruby wine exalts the flavors of barbera. the taste is dry but reminiscent of strawberries and raspberries.

7.75 • 28

ZUCCARDI MALBEC, ARGENTINA

purple-black color and bursting with blackcurrant and plum aromas. full bodied with rich black cherry and chocolate notes and a velvety finish.

9.5 • 35