



Trattoria Demi

FOR THE TABLE

BAKED GOAT CHEESE

in fresh herbed marinara, served with toasted rustic pesto bread
12.25

BRUSCHETTA

toasted rustic bread with diced tomato, basil, and garlic
8.75

CALAMARI

flash fried and tossed with parmesan, pepperoncini, lemon, and
parsley, served with spicy marinara sauce
14.75

MUSSELS

sun-dried tomatoes, fresh herbs, and white wine crema
15.75

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
6.75

GRILLED OCTOPUS

cannelloni beans, arugula, fresh herbs, and lemon balsamic
13.50

MEATBALLS

our famous all-beef meatballs in marinara
8.5

DAILY SOUP

3 • 6

SALADS

with house-made dressing

CLASSIC CAESAR SALAD

anchovies, homemade croutons, and shaved parmesan
13.75

GRILLED CHICKEN / SHRIMP SALAD

romaine, tomato, mozzarella, red onion, red cabbage with
italian dressing
15.75 • 18.75

INSALATA CAPRESE

shingled tomato, mozzarella, red onion, basil
13.75

MIXED GREENS

tomato, red onion, and balsamic vinaigrette
11.75

WALNUT-GORGONZOLA

arugula, shaved pear, and tomato with walnut dijon
vinaigrette
13.75

PASTA

whole wheat and gluten free add 2.00

ANGEL HAIR

artichokes with marinara & pesto • 16.25

ASIAGO STUFFED GNOCCHI

topped with chicken parmesan in a creamy vodka sauce • 21.25

BAKED RIGATONI

with ricotta, mozzarella and marinara • 16.50

CHEESE LASAGNA

marinara • small 10.5 • regular 14.5
meat sauce • small 12.5 • regular 16.5

CHEESE RAVIOLI

with fresh basil and marinara • 14.5

CONCHIGLIETTI

with fresh herbed tomato cream sauce • small 9.75 • regular 13.5

FARFALLE AND CHICKEN

with zucchini and tomatoes in white wine and lemon • 16.5

FARFALLE WITH SALMON

asparagus, tomato, white wine, topped with parmesan • 23.25

HOMEMADE SPINACH GNOCCHI

light marinara, basil, parmesan, and tomatoes • 16.25

LINGUINE MARINARA

with our famous all-beef meatballs • small 12.5 • regular 16.5

LINGUINE SHRIMP SCAMPI

with tomatoes, pine nuts, and parmesan cheese • 23.25

LINGUINE WITH CLAMS AND MUSSELS

prosciutto, white wine, & flakes of red pepper • 23.25

RIGATONI AND RICOTTA

with mozzarella, pecorino and marinara sauce • small 10.5 • regular 14.5

RIGATONI PRIMAVERA

broccoli, garlic, olive oil, and parmesan • small 10.5 • regular 14.5

SPINACH LASAGNA

with ricotta, mozzarella and herbed tomato cream sauce • small 12.75 • regular 16.75

TAGLIATELLE

with truffled wild mushrooms sweet peas, and ricotta salata • 20.75

TORTELLINI DELLA NONNA

beef filled pasta with spinach, prosciutto & white cream sauce • 18.50

ZITI PRIMAVERA

green beans, mushrooms, tomatoes, onions, olive oil, and mozzarella • 14.75

ENTREES

GRILLED NEW YORK STRIP STEAK

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

25.5

ORGANIC PETITE CHICKEN

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

22.75

LAMB SHANK

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

29.5

VEAL SCALOPPINE

with sautéed spinach, gorgonzola, and creamy wild mushroom marsala

24.75

CHICKEN PARMIGIANO

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

19.75

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

28.75

GRILLED SALMON

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

24.75

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

22.50

SPECIALTY PIZZA

thin crust sizes; 9" • 12" • 14"

DEMI

chicken, fresh tomato, mozzarella, and pesto
13.5 • 16.5 • 19.5

FLORENTINE

grilled squash, zucchini, eggplant, red pepper, spinach, goat cheese,
mozzarella, marinara
14.5 • 17.5 • 20.5

GENOA

salami, green olive, onion, pecorino, mozzarella, marinara
13.5 • 16.5 • 19.5

MARGHERITA

tomatoes, fresh mozzarella, fresh basil, and marinara
12.5 • 15.5 • 18.5

PARMA

prosciutto, shaved parmesan, marinara, basil
13.5 • 16.5 • 19.5

ROMA

broccoli, jicama, tomato, marinara, and mozzarella
12.5 • 14.5 • 17.5

SICILIAN

spicy marinara, shrimp, anchovy, black olive, mozzarella
14.5 • 17.5 • 20.5

BUILD YOUR OWN PIZZA

thin crust with tomato sauce and mozzarella base

9" cheese \$11.5 additional ingredient \$2.50
12" cheese \$13.5 additional ingredient \$2.75
14" cheese \$16.5 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 • 5.75
grilled asparagus • 4
grilled chicken • 5
meatball • 4.50
pasta: plain, buttered, marinara, or olive oil • 9
sautéed shrimp • 7

DESSERT

HAZELNUT PEAR TART
served warm, with amaretto sauce and coffee gelato
11.25

LIMÓNCELLO CRÉME BRULE
with fresh berries
9.25

MOLTEN CHOCOLATE CAKE
served warm, with raspberry sauce and vanilla gelato
10.75

TIRAMISU
with fresh berries
10.25

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 • 5.75
smeraldina sparkling water 8.47oz • 3.75

BEER

amstel light • moretti • peroni • heineken • miller lite • 7.25
heineken 0.0 non-alcoholic • 6.95
sketchbook orange door ipa • rogue dead guy ale • 8.25

WINE LIST

glass • bottle

ROSE

LE CHARMELE 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.

9.25 • 31

BUBBLY

SARACCO MOSCATO D' ASTI, ITALY

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

8.25

TIAMO PROSECCO, ITALY

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

10

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.

12.35 • 43.5

BEX RIESLING, GERMANY

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

8.75 • 29

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.

8.5 • 29

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.

10 • 34

LE PIANURE PINOT GRIGIO, DELLE VENEZIE, ITALY

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

9.5 • 32

RED

CEMBRA PINOT NERO, ITALY

this wine has a delicate aroma evoking forest fruits and cherry. It has soft tannins that lead to a long finish.

11.5 • 40

CETAMURA CHIANTI, ITALY

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

10.25 • 35

CROW CANYON MERLOT, CALIFORNIA

easy going with plummy, velvety notes.

7.75 • 25

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.

29

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.

8.75 • 28

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.

44

LE PIANURE CABERNET, DELLE VENEZIE, ITALY

Easy drinking, fruit forward with a touch of spice.
Perfect with red meats and pasta!

9.75 • 33

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.

7.75 • 25

STEFANO FARINA BARBERA D'ALBA, ITALY

the color is intense ruby red with a rich aroma. red fruit dominates the palate,
with subtle notes of flowers that finishes with velvety tannins.

8.75 • 29

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.

10.5 • 36

until 4 pm daily

LUNCH SPECIALS

(excluding holidays)

HOT SANDWICHES

served on our fresh baked italian bread with demi's own sweet potato chips

MEATBALL SANDWICH

homemade meatballs,
marinara
and melted mozzarella

CHICKEN PESTO

grilled chicken breast,
pesto, onions, tomatoes
and melted parmesan

CHICKEN PARMIGIANO

grilled chicken breast,
marinara
and melted mozzarella

11.75

SPECIALTY SANDWICHES

served on our fresh baked italian bread, focaccia, or panini with sweet potato chips

BOCCOCINI

fresh mozzarella, spinach, tomato
and pesto with Italian vinaigrette

GRILLED VEGETABLE

zucchini, yellow squash, roasted red
peppers, spinach and goat cheese

11.25

L'ITALIANO

genoa salami, capicollo,
prosciutto, fresh mozzarella,
roasted red peppers, fresh spinach
and Italian vinaigrette

NAPOLEON VEGETABLE

marinated artichoke hearts,
roasted red peppers, fontinella
cheese, basil and balsamic
vinaigrette

11.25

TURKEY SICILIANO

smoked turkey breast with honey
mustard, swiss cheese and
pimento olives

TURKEY MONA LISA

smoked turkey breast with smoked
mozzarella, roasted red peppers,
red onion and balsamic vinaigrette

10.25

until 4 pm daily

LUNCH SPECIALS

(excluding holidays)

PETITE SANDWICHES

served on our fresh baked italian bread with a small salad
and sweet potato chips

TURKEY MONA LISA • BOCCOCINI • TURKEY SICILIANO

9.75

PASTA SPECIALS

served with a small romaine salad and bread

CONCHIGLIETTI

with fresh herbed tomato cream sauce

LINGUINI MARINARA

with a homemade meatball

RIGATONI PRIMAVERA

with broccoli, extra virgin olive oil, and
parmesan cheese

RIGATONI AND RICOTTA

with mozzarella, pecorino and marinara

11.99

Pasta Of The Day and House Salad 12.50

9" Pizza: Cheese, Sausage or Pepperoni 11.25

House Salad and Bowl of Soup 9.25

Half Specialty Sandwich and House Salad or Cup of Soup 10.25

Basket of Bread or Sweet Potato Chips 2.25

DESSERT MENU

housemade



MOLTEN CHOCOLATE CAKE

served warm, with raspberry sauce and vanilla gelato

10.75

HAZELNUT PEAR TART

served warm, with amaretto sauce and coffee gelato

11.25

LIMÓNCELLO CRÉME BRULE

with fresh berries

9.25

TIRAMISU

with fresh berries

10.25

GELATO OR SORBET

4

BISCOTTI

3

DESSERT MENU

housemade



MOLTEN CHOCOLATE CAKE

served warm, with raspberry sauce and vanilla gelato

10.75

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GELATO OR SORBET

4

BISCOTTI

3