

COLUMBUS PARK TRATTORIA

EST. 1987

2017 lunch

Summer Restaurant Week

(Choice of one Appetizer, Entrée and glass of wine)

\$20.17

Appetizer

Involtini di Bresaola con mozzarella

THIN SLICES OF AIR CURED BEEF WRAPPED WRAPPED WITH MOZZARELLA & SERVED WITH ARUGOLA & WILD MUSHROOMS

Insalata di spinaci e fragole

BABY SPINACH WITH CARAMELIZED WALNUTS AND SHAVED PARMIGIANO WITH STRAWBERRY VINAIGRETTE

Pomodori Verdi

FRIED LOCAL GREEN TOMATOES WITH A BALSAMIC AIOLI

Entrée

Fettuccine con Speck

MARIA'S HOMEMADE FETTUCCHINE TOSSED WITH ARTICHOKE HEARTS, CHERRY TOMATOES & SPECK FINISHED WITH TRUFFLE OIL

Pesce Piccata

SKATE FISH WINGS SAUTÉED WITH CAPER BERRIES LEMON & WHITE WINE

Pollo con asparagi

BONELESS WELLINGTON FARMS ALL NATURAL CHICKEN TOPPED WITH ASPARAGUS & MOZZARELLA IN A WHITE WINE SAUCE

Wine

Sauvignon Blanc & Barbera

Menu's subject to change without notice. No Substitutions

COLUMBUS PARK TRATTORIA Est. 1987

205 MAIN ST.

STAMFORD, CT

203.967.9191

COLUMBUS PARK TRATTORIA

EST. 1987

2017 Dinner

Summer Restaurant Week

(Choice of one Appetizer, Entrée and glass of wine)

\$35.17

Appetizer

Crostini di polenta con funghi

PAN ROASTED POLENTA SQUARES TOPPED WITH PORCINI & SHITAKE MUSHROOMS
IN A BRANDY CREAM SAUCE

Bietole e pomodori

ROASTED RED & GOLD BEETS TOMATOES SOFT STRACCIATELLA
CHEESE & TOASTED HAZELNUTS

Ostriche al forno

COPPS ISLAND OYSTERS BAKED WITH SPINACH & BÉCHAMEL

Entrée

Fettuccine integrale con granchio

WHOLE WHEAT FETTUCCHINE TOSSED WITH CRAB MEAT
CHERRY TOMATOES & ASPARAGUS

Branzino con arancia

MEDITERRANEAN SEA BREAM SAUTÉED WITH CHERRY
TOMATOES, ORANGE SECTIONS & ORANGE LIQUOR

Costata di Maiale con Rosmarino

HATFIELD FARM'S FRENCHED PORK CHOP PAN ROASTED WITH A
GARLIC ROSEMARY & RED HOT CHERRY PEPPERS

Wine

Red or White

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