

COLUMBUS PARK TRATTORIA

EST. 1987

2021 Lunch (Valid Wed-Fri)

Winter Restaurant Weeks

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

\$20.21

Appetizer

Zucchine, Tartufo e Arugola

GRILLED ZUCCHINI RIBBONS, ARUGULA & ORANGE SALAD, SHAVED BLACK TRUFFLES

Pomodori e stracciatella

*ROASTED BEETS, CREAMY STRACCIATELLA HEIRLOOM CHERRY TOMATOES
WITH ROASTED RED ONIONS & STRAWBERRY VINAIGRETTE*

Vongole Oreganate

LOCAL LITTLE NECK CLAMS BAKED WITH SEASONED BREAD CRUMBS & WHITE WINE

Entrée

Ravioli del Giorno

MARIA'S HOME MADE RAVIOLI OF THE DAY

Branzino in Crosta

*WILD STRIPE BASS PANKO CRUSTED SERVED OVER A BASIL PESTO WITH
SUN ROASTED TOMATOES*

Rollatini di Vitello

*TENDER VEAL SCALLOPINI ROLLED WITH PROSCIUTTO, FONTINA CHEESE
SAUTEED WITH WILD MUSHROOMS & MARSALA WINE*

Wine

Botromagno Falanghina or Botromagno Primitivo

Menu's subject to change without notice. No Substitutions

This menu cannot be combined with any other promotion or coupon.

COLUMBUS PARK TRATTORIA Est. 1987

205 MAIN ST.

STAMFORD, CT

203.967.9191

COLUMBUS PARK TRATTORIA

EST. 1987

2021 Dinner

Winter Restaurant Week

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

\$40.21

Appetizer

Roasted red & golden beets tossed with tomatoes, baby greens & creamy stracciatella

Copps Island oysters baked with bechamel & spinach

Lobster filled crepes, tarragon crema

Entrée

Marias homemade red beet fettuccine tossed with calamari strips, julienne zucchini, sweet peas & crab meat, garlic EVO & lemon zest

Swordfish sauteed with artichokes, sun roasted tomatoes, onions & white wine

Loin veal chop stuffed with prosciutto & mozzarella in a wild mushroom & marsala wine sauce

Wine

Red or White Wine

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