

ITALIAN

Troppo

KITCHEN



Appetizers

Calamari

sweet & spicy mango salsa, basil chiffonade 12.95

Arancini

basil arborio rice, parmesan, sweet peas,
pomodoro sauce, truffle oil 10.95

Crispy Ravioli

braised short rib, romano cheese, spicy mustard sauce 11.95

Meatballs

pork & veal blend, fresh polenta, pomodoro sauce, herbs 8.95

Tuna Tartare

fresh ahi, toasted ciabatta, basil aioli, caper garlic relish 15.95

Charcuterie

chefs selection, giardiniera, cornichon,
whole grain, fruit relish 10.95

Brussels Sprouts

crisp pancetta, grated parmesan, spicy mustard 8.95

White Bean Spread

roasted garlic, aged balsamic, extra virgin,
fresh herbs, house bread 8.95

Lamb Chops

rosemary & garlic grilled, mint pesto,
blood orange reduction, gremolata 14.95

Pizza

10" stone hearth - cornmeal

Quattro Formaggi

mozzarella, goat cheese, provolone, parmesan,
crushed red pepper, oregano 10.95

Margherita

roma tomato, fresh mozzarella, basil leaves 9.95

Sausage

fennel salami, spicy sopressata, provolone 11.95

Prosciutto

fresh arugula, ricotta, sea salt, rosemary 10.95

Fungi

oyster & crimini mushrooms, roasted garlic,
caramelized onion 9.95

Verdura

artichoke, mushroom, roasted red pepper,
red onion, ricotta 10.95

Antipasto

prosciutto, pickled peppers, tomato, olive, provolone 10.95

Tribute Vinченza

alfredo sauce, grilled chicken, spinach, pine nuts,
sun dried tomatoes 11.95

Salad

Troppo

romaine & iceberg, dried cherries, walnuts, avocado,
blue cheese, cherry vinaigrette 13.95

Forager

sauteed brussels sprouts, sweet potato, bacon, orzo, blue
cheese crumbles, kale, vanilla cider dressing 14.95

Sausage & Pepper

italian ground pork, sauteed peppers & onions,
grape tomato, kale, pecorino 13.95

Chicken Caesar

romaine, anchovy, crouton, pecorino 14.95

Antipasti

romaine, salami, basil, fresh mozzarella, olive, tomato, red
onion, pepperoncini, balsamic vinaigrette 12.95

Spinach & Salmon

bacon, egg, red onion, endive, cucumber,
sweet onion dressing 17.95

Derby Cobb

roma tomato, avocado, blue cheese, pancetta, egg,
grilled chicken, blue cheese dressing 17.95

Roasted Beet

ricotta, cucumber, horseradish vinaigrette, greens 11.95

COCKTAILS

| STONE HEARTH PIZZA

| SMALL PLATES

Cocktails

Capitol Smash

absolute elyx, blueberry simple syrup,
mint, lemon twist 8.95

Roman Manhattan

("manhattan wasn't made in a day") basil
haydens rye, cocchi di torino, bitters and two
dark drunken cherries 9.95

Irlandese Mule (Irish)

jameson, mint, limes, black pepper
and ginger beer 8.95

Night Cap

grand marnier, kahlua, coffee and
whipped cream 8.95

Buttersome

myers rum, homemade cinnamon butter,
honey, nutmeg and a lemon 7.95

Troppo-cello

(Soon to be famous!)

Zested Lemon aged in house.
Sweet, Smooth and Delicious. 4.95

Add any of these delicious flavorings for .95

blueberry	orange
strawberry	passion fruit
pomegranate	blackberry
raspberry	pineapple
cherry	apple

Martinis

Classico

absolut elyx, queen stuffed olives 8.95

Ciocolato

absolut elyx, godiva dark chocolate,
orange cream, chocolate rim, dusted with
fresh cocoa 8.95

Frutti di bosco

absolut, strawberry & raspberry simple syrup,
whipped cream 8.95

Michigan Avenue Martini

Mandarin Oranges or Raspberries soaked in
Absolut Mandarin Vodka
8.95

Please see a complete list of cocktails and
wine on our interactive menu tablets.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% service fee will be added to parties of 8 or more. It is operationally infeasible to separate checks for parties of 4 or more.

Vino

1/2 Carafe 5.95 Carafe 8.95

Pinot Grigio | Chardonnay
Moscato | Sauvignon Blanc

Cabernet | Merlot
Pinot Noir

By The Glass

Sparkling Wine

La Marca, Prosecco (Split).....10

Mia Dolcea, Moscato D' Asti 11

White Wine

Bella Serra, Pinot Grigio7

Cardeto, Pinot Grigio..... 8

Maso Canali, Pinot Grigio..... 12

Covey Run, Riesling..... 8

J Vineyards, Pinot Gris.....15

William Hill, Sauvignon Blanc..... 12

White Haven, Sauvignon Blanc..... 12

Cardeto, Orvieto..... 8

Storypoint, Chardonnay10

Rosé

Fleur De Mer, Rosé15

Red Wine

Revelry, Merlot 9

Ergo Roja, Red Blend..... 9

Veross, Primativo..... 8

J Vineyards, Pinot Noir 12

Sharecroppers, Pinot Noir13

Banshee, Pinot Noir15

Buried Cane, Cabernet..... 8

Louis Martini, Cabernet13

Oberon, Cabernet18

Cardeto, Rosso..... 8

Franco Serra, Santa Barbara..... 9

Original Troppo Filet

8oz center cut, whipped potatoes, Troppo Zip Sauce, grilled asparagus 35.95

Bone In Filet

10oz center cut certified angus, whipped potatoes, asparagus, roasted garlic butter 45.95

Peppered Tuna

sashimi grade ahi, fresh polenta, red pepper tapenade, crispy brussels sprouts 27.95

New York Strip

14oz char-broiled with blue cheese crust, mushroom risotto 29.95

Veal Shank

tomato broth, whipped potatoes, cannellini beans, escarole, fresh sage 22.95

Ribeye

16oz, seared mushrooms & onions, fresh polenta, roasted garlic butter 34.95

Bone-In Pork Chop

seared hot damn apples, bleu cheese crumbles, fresh polenta 24.95

Enhancements

Whipped Potatoes 5
Fresh Polenta 4

Mushroom Risotto 5
Grilled Asparagus 4

Crispy Brussels Sprouts 5
Green Beans 4

Broccoli 4
Sautéed Mushrooms 6

Specialties

Chicken Marsala

thinly pounded sauteed chicken, button mushrooms, fettuccine, marsala wine 19.95

Salmon

Atlantic-lemon grilled, fresh polenta, asparagus, roasted garlic-caper butter 24.95

Scallops

tuscan kale, roasted mushrooms, whipped potato, lemon pepper cream 24.95

Crispy Roasted Chicken

white wine brine, oven-roasted, kale, mushroom risotto, pesto cream 18.95

THE Mac n Cheese

white cheddar, smoked gouda, cavatappi, herb breadcrumbs 15.95

19.95 Filet

5 oz petite, whipped potatoes, zip sauce...everyone deserves to eat like a King once in awhile!

Peasants Pasta

cavatappi, sweet peas, prosciutto de parma, pulled chicken 18.95

Pasta

Pappardelle a' la Vodka

prosciutto, caramelized onions, fresno chili, shaved parmesan, fennel salami, provolone 19.95

Pumpkin Ravioli

squash cream sauce, maple, toasted walnuts 15.95

Shrimp Linguine

Gulf Shrimp, Spinach, Tomato, Lemon Alfredo 23.95

Spaghetti Bolognese

beef bolognese, shaved parmesan, fresh basil 16.95

Linguine Carbonara

black pepper, pancetta, sweet peas, fresh egg upon request 17.95

Ravioli Primavera (Gluten Free)

romano & kale stuffed, fresh lemon alfredo, baby spinach 17.95

Mushroom Risotto

sun-dried tomatoes, fresh mushrooms, roasted pepper, spinach, charred lemon, pesto 16.95