PEANUT PARK
TRATTORIA

ANTIPASTI

POLPETTE | 16
pork & beef meatballs, pomodoro, parmigiano reggiano

SAUSAGE & PEPPERS | 18
italian sausage, seasonal peppers, beer sauce, grilled focaccia

FOCACCIA | 17
grilled focaccia, whipped ricotta, honey

BURRATA | 19
butternut squash puree, brown butter vinaigrette, pistachio

CHICORY | 16
bitter greens, fennel, bread crumb, caesar dressing

INSALATA DI CASA | 18
leafy greens, italian dressing, capers, cherry tomatoes, chickpeas, salumi lardons, pecorino

CALAMARI FRITTI | 21
calabrian aioli, pomodoro, parsley

SALUMI | 26
prosciutto, assorted tempesta salumi, assorted cheese, house pickles / add 'nduja +4

PASTA

ANGEL HAIR | 23
amatriciana, guanciale, stracciatella, basil

RIGATONI | 24
bolognese, parmigiano reggiano, cabernet vinegar

PAPPARDELLE | 26
braised lamb sugo, roasted onion, fried bread

LINGUINI | 28
blue crab, calabrian compound butter, crispy shallots

GNOCCHI | 23
vodka sauce, pancetta lardons, bread crumbs, chives

ORECCHIETTE | 23
italian sausage, cherry tomatoes, rappini

AGNOLOTTI | 26
spring vegetable pesto, goat cheese, asparagus, chili oil

ZITI | 24
baked ziti, house gravy, mozzarella

SECONDI

HALF CHICKEN | 34
mashed potatoes, roasted carrots, salsa verde

POLLO PARMIGIANA | 34
pomodoro, basil, mozzarella

HOUSE BURGER | 22
8oz wagyu burger, american cheese, caramelized onion, calabrian aioli

MAIALE | 36
polenta, apple chutney, pork jus

BRANZINO | 38
brown butter vinaigrette, grilled lemon

BISTECCA | 76
22oz ribeye, roasted garlic butter, grilled lemon

CONTORNI

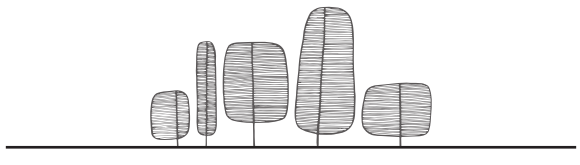
BROCCOLINI | 12
grilled broccolini, honey dijonnaise, lemon vinaigrette, spiced peanuts

POLENTA | 10
parmesan polenta

CAVOLETTI | 11
fried brussel sprouts, lemon honey, roasted squash

HOUSE FRIES | 9
rosemary garlic oil, parmigiano reggiano

add marinated chicken breast / shrimp to any dish for +9



Proprietors: Dave Bonomi & Antonio Fiasche (Executive Chef)
Chef de Cuisine: Brandon Cordero | Design: Medium Rare

A 3% credit card processing fee will be applied to all credit card sales.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

PEANUT PARK

TRATTORIA

PIZZA

CLASSIC $19
mozzarella, tomato sauce, garlic, basil

WHITE PIZZA $19
mozzarella, olive oil, garlic, basil

PEPPERONI WHIPPED RICOTTA $23
mozzarella, tomato sauce, garlic, basil

SAUSAGE + STRACCIATELLA $23
mozzarella, tomato sauce, garlic, basil

JALAPEÑO + PEPPERONI $23
mozzarella, garlic cream, chive

FUNGI (seasonal mushroom) $23
mozzarella, truffle cream, garlic

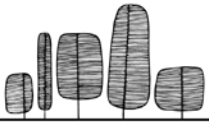
MEAT $23
mozzarella, tomato sauce,
pork sausage, pepperoni, garlic

SOPPRESSATA + HONEY $23
tomato sauce, mozzarella, basil

PISTACHIO PESTO $24
mozzarella, pork sausage, honey

MARKET PIZZA (mkt)
seasonal pizza of the week

BUILD YOUR OWN $17
cheese, sauce, parmesan, then add:
sausage / pepperoni / sopressata $3
mushroom / onion $2.5
garlic (free)



PEANUT PARK

TRATTORIA

LUNCH MENU

STARTERS

BURRATA | 19
butternut squash puree,
brown butter vinaigrette, pistachio
add chicken or shrimp +9

CALAMARI FRITTI | 21
fried calamari, pomodoro,
calabrian aioli, lemon

CHICORY | 18
bitter greens, fennel, bread crumbs,
caesar dressing
add chicken or shrimp +9

POLPETTE | 16
pork & beef meatballs, pomodoro,
parmigiano reggiano

INSALATA DI CASA | 18
leafy greens, italian dressing, capers,
cherry tomatoes, chickpeas, salumi lardons

FOCACCIA | 17
grilled focaccia,
whipped ricotta, honey

SANDWICHES

CHICKEN PARM | 18
chicken parm cutlet, fresh
mozzarella, pomodoro,basil

PORCHETTA | 19
shaved tempesta porchetta, ajus,
stracciatella, pickled red onion

HOUSE BURGER | 22
8oz wagyu burger, american cheese, caramelized onion, calabrian aioli
add egg+2 bacon +3

PASTA

ANGEL HAIR | 23
amatriciana, guanciale,
stracciatella, basil

RIGATONI | 24
bolognese, parmigiano reggiano,
cabernet vinegar

PAPPARDELLE | 26
braised lamb sugo, roasted onion,
fried bread

GNOCCHI | 23
vodka sauce, pancetta lardons,
bread crumbs, chives

MAINS

SHRIMP ALLA DIAVOLA | 18
spicy pomodoro, chili oil, garlic, butter

PORCHETTA | 26
pork jus, bitter green salad

POLLO PARMIGIANA | 34
pomodoro, basil, mozzarella

BRANZINO | 38
brown butter vinaigrette, grilled lemon

SIDES

BROCCOLINI | 12
grilled broccolini, honey dijonnaise,
lemon vinaigrette, spiced peanuts

FRIES | 9
garlic/rosemary oil,
parm, parsley

CAVOLETTI | 12
fried brussel sprouts, lemon honey,
roasted squash

PEANUT PARK

TRATTORIA

SPUMANTE

Acinum Prosecco DOC / Italy	10	-
Bricco Riella Moscato DOCG / Italy	9	
Champagne Collet 'Brut' / France		90
Drappier Carte d'Or 1.5L Champagne / France	-	220

ROSATO

Klinker Brick Bricks & Roses Rose / California	11	48

BIANCO

Lagaria Pinot Grigio Delle Venezie DOC / Italy	9	-
Babich Sauvignon Blanc / New Zealand	12	-
Stephen Vincent Chardonnay / California	11	
Arcese Natural Bianco / Italy	13	-
Paolo Scavino Sorriso Arneis Sauvignon Blanc / Italy	12	-
Ovum Old Love Gewurztraminer Riesling / Oregon	-	48
Abbazia Di Novacella Pinot Grigio / Italy	-	58
Sandhi Central Coast Chardonnay / California	-	62

ROSSO

The Pinot Project Pinot Noir / California	10	-
Monte Rio Cellars Skull Red Zin Blend / California	12	
Monte Antico Rosso Toscana Super Tuscan / Italy	9	-
Farnetella Chianti Colli Senesi DOC / Italy	12	-
Pecchenino San Luigi Dogliani DOCG Dolcetto / Italy	12	-
Iconic Sidekick Cabernet / California	11	-
Rossofongoli Umbria Rosso / Italy	13	-
The Paring Pinot Noir / California		62
Felsina Beradenga Chianti Classico Riserva / Italy	-	78
Ridge Vineyards 'Three Valleys' Blend / Sonoma		68
Avignonesi Vino Nobile de Montepulciano / Tuscany		62
Mendel Cabernet Sauvignon / Argentina		64
Paitin Barbaresco DOCG / Italy	-	94
Giovanni Rosso Barolo DOC / Italy	-	96
Camigliano 'Brunello DOCG' / Tuscany		124
Rombauer Vineyards Zinfandel / California	-	90
Niebaum-Pennino Cabernet Sauvignon / Napa		118

ITALIAN FAVORITES

NEGRONI / $13
gin, campari, sweet vermouth, orange twist

APEROL SPRITZ / $13
aperol and prosecco on ice with an orange slice

LIMONCELLO SPRITZ / $13
house made limoncello and prosecco over ice with a lemon slice

ITALIAN MULE / $14
disaronno, fresh lime juice, house made ginger syrup, ginger soda

HOUSE SPECIALTIES

RASPBERRY GIMLET / $13
gin, raspberry liqueur, fresh lime juice

KENTUCKY BEEHIVE / $13
bourbon, fresh lemon juice, locally sourced honey, bitters

HIBISCUS FIZZ / $14
tequila, fresh lime juice, house made hibiscus syrup, topped with soda water

STRAWBERRY NEGRONI SOUR / $14
gin, campari, sweet vermouth, fresh lemon juice, strawberry liqueur

PURPLE HAZE / $14
rum, violet liqueur, fresh lemon juice, house made hibiscus syrup, strawberry liqueur

CINNAMON APPLETINI / $14
vodka, apple cider, lemon juice, house made cinnamon syrup

NON-ALCOHOLIC

CITRUS SPRITZ / $10
fresh lemon juice, cucumber, mint, citrus soda

BERRY SMASH / $11
seasonal berries, fresh lime juice, house made hibiscus syrup, bubbles

DRAFTS

STELLA ARTOIS / 6.2% / $7
Pilsner / Stella Artois / Belgium

PERONI / 5.0% / $7
Italian Lager / Peroni / Italy

ANTI-HERO / 6.7% / $8
American IPA / Revolution / Chicago

BLUE MOON / 5.4% / $7
Belgian Style Wheat Ale / Blue Moon / Denver

GOOSE ISLAND IPA / 5.9% / $8
English Style IPA / Goose Island / Chicago

COORS LITE / 4.2% / $6
Lager / Molson Coors / Golden, CO

ASK ABOUT OUR SEASONALLY ROTATING BEER SELECTIONS!

BOTTLES

MILLER LITE / 4.2% / $6
Light Lager / Miller Brewing / Milwaukee

MILLER HIGH LIFE / 4.6% / $6
American Pilsner / Miller Brewing / Milwaukee

MENABREA BLONDE / 4.8% / $7
Blonde Lager / Menabrea / Italy

MENABREA AMBER / 5.0% / $7
Amber Lager / Menabrea / Italy

PEANUT PARK

TRATTORIA

ANNA'S TIRAMISU

lady fingers, marscapone cheese, rum

10

CANNOLI

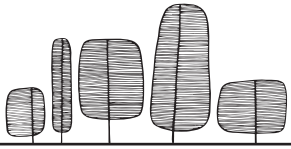
shell stuffed with sweetened ricotta,
chocolate chips and candied fruit

8

GELATO

ask your server for our rotating
gelato and sorbet flavors

4



AFTER-DINNER DRINKS

Lucano Amaro / $9

Drambuie / $9

Candolini Grappa / $11

Fernet Branca / $11

Leatherbee Fernet / $11

Tawney 10 yr / $11

Romana Sambuca / $12

Montenegro Amaro / $12

St Remy VSOP / $13

Glenfiddich 12 yr / $13

Remy Martin VSOP / $16

Tawney 20 yr / $16

Macallan 12 yr / $21

Michele Chiarlo Moscato / Italy / $8

LIMONCELLO / $8

Ask your server for our selection
brought to you by Giambrone

ESPRESSO / $3

CAPPUCCINO / $4

HOT TEA / $6

Rare Tea Cellars selection:
Earl Grey Crema, Black Tea, Decaf Black Tea

Add Godiva or Baileys to any above / $8

PEANUT PARK

TRATTORIA

HAPPY HOUR

DRINK

Classic Cocktails / $10

Select Wine / $6

House Rosé · House Red · House White

- rotating selection -

Bottles and Cans / $5

- some exclusions apply -

Drafts / $4

EAT

Sliders / $5 each

Chicken Parm · organic chicken, pomodoro sauce, fresh mozzarella

Burger · beef, american cheese, crispy onions, dijonnaise

Peanut Park Meatball · pomodoro sauce, fresh mozzarella

- all sliders served on challah -

Patate Crocante / $5

crispy hand cut potatoes

Cotenna di Maiale / $4

pork rinds dusted with fennel, cheese & chili flake