

PEANUT PARK

TRATTORIA

ANTIPASTI

MEATBALLS | 18

neck bone gravy, stracciatella, parm

SAUSAGE & PEPPERS | 24

grilled italian sausage, charred peppers, stracciatella, lemon zest

BURRATA | 22

cherry and rhubarb mostarda, arugula, shaved fennel

FRITO MISTO | 24

calamari, prawn, giardiniera, pomodoro, anchovy aioli

CHICORY CAESAR | 18

endive, radicchio, frisee, watermelon radish, focaccia crumb, parm

INSALATA | 18

celery, pea tendrils, fried capers, ceci, ricotta salata, olive oil, lemon

SNACK PLATE | 30

duck prosciutto, pecorino sardo, marinated white anchovies, castelvetro olives, pickled peppers, crostini

ROASTED CARROTS | 18

whipped ricotta, pistachio pesto, pickled peppers, honey, fried basil

RAPINI | 16

lemon, garlic, parm

PARMESAN FRIES | 12

rosemary, garlic oil, parm

PIZZA

CLASSIC | 22

PEPPERONI WHIPPED RICOTTA | 26

JALAPEÑO PEPPERONI | 26

FUNGI | 26

SOPPRESSATA HONEY | 28

PISTACHIO PESTO | 28

PASTA

CAMPANELLE | 26

oyster mushrooms, preserved lemon, herbs, ricotta

LINGUINI | 32

little neck clams, white wine sauce, calabrian chili, herbs

GEMELLI | 26

parmesan fonduta, grilled asparagus, chive, sorrel salsa verde

PAPPARDELLE | 34

twelve hour short rib ragu, parmigiano reggiano

RIGATONI | 26

vodka sauce, pancetta, chive, focaccia crumb

BAKED ZITI | 24

tempesta 'nduja, stracciatella, scamorza cheese

ENTREES

CHICKEN PARM | 26^{half} / 34^{full}

pomodoro, basil, fresh mozzarella
add angel hair pasta +11

HOUSE BURGER* | 22

1/2lb wagyu beef, aged cheddar, pickles, caramelized onion, calabrian chili aioli

CHICKEN PICCATA | 36

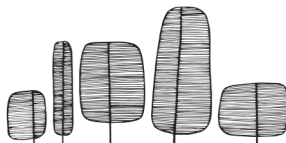
charred half chicken, grilled ramps, charred snow peas, piccata sauce

SALMON | 34

fennel au gratin, dill salsa verde

BISTECCA* | 62

filet mignon, roasted red pepper salsa, grilled onion, arugula



Proprietors: Dave Bonomi & Antonio Fiasche | Chef de Cuisine: Melody Arnold
Design: Medium Rare | Artwork: Tony Fitzpatrick

Due to the skyrocketing costs of operating a small business,
a 3.99% service charge will be applied to all sales.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.

* These items are cooked to order

PEANUT PARK

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SPUMANTE



Castelnuovo Prosecco DOC / Italy	12	-
Bricco Riella Moscato DOCG / Italy	12	-
Poggio Costa Prosecco Rose DOC / Italy	12	-
Collet Champagne Brut / France	-	91
Drappier Carte d'Or 1.5L Champagne / France	-	220

ROSATO



Donna Laura Ali Rose / Italy	14	-
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BIANCO



Lagaria Pinot Grigio Delle Venezie DOC / Italy	12	-
Domaine Fleuriet Sauvignon Blanc / Sancerre/ France	13	-
Aviary Chardonnay / California	13	-
Tenuta Le Colombo Vermentino / Italy	13	-
La Capranera Falanghina / Italy	-	52
Abbazia Di Novacella Pinot Grigio / Italy	-	62
Sandhi Central Coast Chardonnay / California	-	64

ROSSO



WillaJory PinotNoir / Oregon	13	-
Mauro Molino Langhe Nebbiolo / Italy	14	-
Caparzo Sangiovese / Italy	12	-
Farnetella Chianti Colli Senesi DOCG / Italy	14	-
Paolo Scavino Dolcetto d'Alba / Italy	14	-
Highway 12 Cabernet / Napa	14	-
The Pairing Pinot Noir / California	-	64
Felsina Beradenga Chianti Classico Riserva / Italy	-	79
Ridge Vineyards 'Three Valleys' Blend / Sonoma	-	67
Avignonesi Vino Nobile de Montepulciano DOCG / Tuscany	-	64
Mendel Cabernet Sauvignon / Argentina	-	65
Paitin Barbaresco DOCG / Italy	-	96
Paolo Scavino Barolo DOCG / Italy	-	96
Camigliano Brunello DOCG / Tuscany	-	125
Old Ghost Zinfandel / California	-	94
Niebaum-Pennino Cabernet Sauvignon / Napa	-	119



ITALIAN FAVORITES

NEGRONI / \$16

gin, campari, sweet vermouth,
orange twist

APEROL SPRITZ / \$16

aperol and prosecco on ice
with an orange twist

BELLINI / \$16

italian white peach,
prosecco

LIMONCELLO SPRITZ / \$16

house made limoncello and prosecco
over ice with a lemon slice

PEANUT PARK FRENCH 75 / \$16

gin, house made limoncello,
prosecco

ITALIAN MULE / \$16

ginger-infused vodka,
marcona almond syrup, ginger beer

HOUSE SPECIALTIES

CUCUMBER GIMLET / \$16

gin, fresh cucumber,
lime

BLACKBERRY MARGARITA / \$16

tequila, blackberry liqueur,
lime juice

CARMINE'S FIG TREE / \$16

rye, italian fig, honey, lemon,
italian spices

FRONT PORCH SWING / \$16

peach, lemon, honey,
bourbon

GUAVA MOJITO / \$16

mint, guava liqueur, lime,
white rum

MEZCAL SPICED-SOUR / \$16

mezcal, cardamom syrup, lemon,
smoked jalapeño, egg white

ELDERFLOWER MARTINI / \$16

vodka, dry vermouth,
elderflower liqueur

PEANUT PARK OLD FASHIONED / \$18

bourbon, demerara, angostura bitters,
orange bitters, orange oil, cherry, big cube

NON-ALCOHOLIC

CITRUS SPRITZ / \$12

fresh lemon juice,
cucumber, bubbles

CRODINO N/A SPRITZ / \$12

orange cream and bitter orange
served on ice

BERRY SMASH / \$12

seasonal berries, fresh lime juice,
house made hibiscus syrup, bubbles



DRAFTS

Menabrea Bionda / 4.8% / \$8

Italian Lager / Menabrea / Italy

Birra Moretti / 4.6% / \$8

Pale Lager / Udine / Italy

ANTI-HERO / 6.7% / \$9

American IPA / Revolution / Chicago

Menabrea Amber / 5.0% / \$8

Amber Lager / Menabrea / Italy

BLUE MOON / 5.4% / \$8

Belgian Style Wheat Ale / Blue Moon / Denver

COORS LITE / 4.2% / \$7

Lager / Molson Coors / Golden, CO



BOTTLES

PERONI / 5.0% / \$8

Italian Lager / Peroni / Italy

Birra Moretti La Rossa / 5.0% / \$8

Amber Lager / Udine / Italy

MILLER LITE / 4.2% / \$6

Lager / Miller / Milwaukee

MILLER HIGH LIFE / 4.6% / \$6

American Pilsner / Miller / Milwaukee

PERONI N/A / 0.0% / \$8

Non-Alcoholic Lager / Peroni / Italy

ASK ABOUT OUR ROTATING SEASONAL BEER SELECTIONS!

PEANUT PARK

TRATTORIA

ANNA'S TIRAMISU

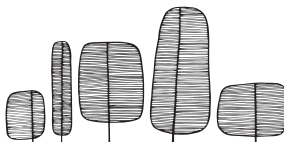
lady fingers, marscapone cheese, rum

10

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 / \$7

House Rosé · House Red · House White

Draft Beer / \$4

EAT

Any Pizza / \$16

Wagyu Beef Burger and Fries / \$18

Bolognese Fries / \$14

PEANUT PARK

TRATTORIA

KIDS MENU

CHICKEN FINGERS

sliced & breaded chicken cutlet / \$10

FRIED CALAMARI

a whole squid / \$10

HOMEMADE PASTA

you pick: spaghetti or rigatoni

buttered / \$9

pomodoro (red sauce) / \$10

KID ONLY PIZZA

cheese / \$12

sausage or pepperoni / \$14

SHIRLEY TEMPLE

ginger ale, grenadine, lime, cherry / \$2
