

Medusa Trattoria

Appetizers

Fresh Artisan Mozzarella \$10
evoo, Maldon salt, basil

Meatball \$8 each
beef, pork, veal, ricotta, mozzarella, basil

Seared Scallops \$13
served with a garlic and fennel cream sauce

Wood Fired Ribs \$12
served with cherry peppers and fennel

Rosemary-Lemon Wings \$10
wood fired chicken wings, tossed with rosemary and sea salt,
served with grilled lemon and roasted tomatoes

Shrimp Scampi \$8
sauteed shrimp, served in a white wine-butter sauce

Broccoli Rabe \$8
garlic, evoo, lemon, breadcrumb

Roasted Asparagus \$7
served with fontina cheese and chili oil

Burrata \$12
house made burrata, heirloom tomato, balsamic reduction

Bacon Twists \$6
thick cut bacon, wrapped in dough, fried, served
with brown sugar glaze

Salads

Add Chicken \$3, Add Shrimp \$5

Caesar Salad \$14
romaine, croutons, shaved parm, caesar dressing

House Salad \$13
romaine, cherry tomato, red onion, balsamic vinaigrette

Neopolitan Pizzas

Signature Pies

Olivieri \$17
sliced ribeye, sauteed onion, american, mozzarella,
pickled cherry pepper, cracked black pepper

Scampi \$17
shrimp, mozzarella, scampi sauce,
red pepper flake, fried lemon wheel, parsley

Classic Reds

Pepperoni and Oregano \$16
natural casing pepperoni, fresh dried oregano,
tomato sauce, fresh mozzarella

Sausage and Fennel \$16
fresh pork sausage, braised fennel, fennel fronds,
tomato sauce, fresh mozzarella, cracked black pepper

Margherita \$14
tomato sauce, fresh mozzarella
vegan served with no cheese

Classic Whites

Rosemary \$14
evoo, garlic, ricotta, fresh rosemary, mozzarella, sea salt

Crudo \$17
prosciutto, arugula, shaved parmesan,
mozzarella, evoo

Quattro Formaggi \$15
mozzarella, parmesan, gorgonzola, scamorza

Pastas

Clams and Macaroni \$16
Charred leek pasta, in a white wine broth,
served with chili oil

Shrimp Bolognese \$14
fettuccine with shrimp bolognese sauce

Pappardelle \$15
ribbon pasta, served with pork sausage and
fennel, in an anise cream sauce

Spaghetti and Meatballs \$15
Spaghetti, served in marinara sauce with meatballs

Gnocchi \$14
house made potato pasta, served in a
jalapeno cream sauce with roasted red pepper puree

Bucatini Carbonara \$15
peas, pancetta, and egg yolk served in a sage-brandy cream

Scallops and Pasta \$18
seared scallops with angel hair pasta,
served in a fennel cream sauce

Pork Ragu \$14
Rigatoni, served with pork gravy

Entrees

Entrees served with a choice of
broccoli rabe, roasted fennel, or spaghetti

Nonna's Lasagna \$18
Grandma's classic lasagna

Chicken Cutlet \$18
Italian breaded chicken breast,
served with roasted red pepper puree,
broccoli rabe, and provolone cheese

Steak Pizzaiola \$22
Ribeye steak, covered with marinara,
fresh mozzarella, and breadcrumbs

please inform your server of any dietary restrictions or allergies
consuming raw or undercooked food may increase your chances for foodborne illnesses