

Antipasti

First/Primi

Zuppa di Cozze \$9

Mussels in spicy marinara or white wine and garlic

Calamari Misti \$10

Crispy semolina crusted squid, fennel, lemon, salsa verde, aioli

Pizzette Montanare \$9

Sicilian Street pizza, tomato sauce, white anchovy, mozzarella

Bruschetta del Giorno MP

Grilled house made bread with seasonal toppings

Antipasti, means "before the meal" and is the traditional first course of an Italian meal. All our antipasti are meant to be either eaten as an appetizer or served "family style" for sharing.

Cheeses/Formaggi \$12

Chef's selection of artisan cheeses, fruit preserves, truffle honey

Piatto Sagra \$15

An assortment of Italian cured meats and cheeses, chianti mustard, preserves

Salumi \$11

An assortment of Italian cured meats, chianti mustard, peperonata

Salad/Insalate

chicken or calamari \$4, shrimp \$5

Arugula \$7/\$11

Pear, pancetta, gorgonzola, walnuts, honey/truffle vinaigrette

Cesare \$6/\$10

Romaine, parmigiana, garlic croutons

Tre Colore \$6/\$11

Arugula, radicchio, endive, orange, goat cheese, pecans, balsamic

Burrata \$9

Cheese stuffed mozzarella, walnut/ beet agro-dulce, endive, balsamic

Pizza Classica

Margherita \$11

San Marzano tomato sauce, mozzarella, olive oil, basil

Calabrese Vesuvio \$12

Spicy salami, mozzarella, capers, olives, peperoncini, tomato sauce, folded

Pancia \$13

Porkbelly, caramelized onion, mushroom, roasted peppers, gorgonzola, balsamic

Prosciutto Arugula \$14

Tomato sauce, fontina, herbs, prosciutto, arugula

Our pizzas are made to "True Neopolitan" Pizza Standards, The pizza is formed by hand and is cooked in our wood oven at 800 degrees. This high temperature creates a light fluffy crust, with flame blackened blisters. Excess sauce, cheese and toppings creates a pizza center that is generally soft and/or wet. This does not mean that the pizza is undercooked and is a typical characteristic of authentic pizza. Don't see your favorite toppings, Just ask!

Pizza Sagra

Aglio & Salsiccia \$13

Roasted garlic, roasted pepper, sausage, peperoncini, mozzarella

Cozze Affumicato \$14

Smoked mussels, fennel, black olives, grana padano, gremolata

Funghi \$14

Mushroom, caramelized onions, fresh herbs, fontina

Sagra \$15*

Tomato sauce, egg, grana padano, spinach, mozzarella, truffle oil

Pasta/le paste

All of our pastas are made in house daily

Bucatini alle Funghi \$15

Mushroom ragout, pinenuts, arugula, mushroom broth, crème fraiche, buckwheat pasta

Maccheroni al Forno \$16

Diced chicken breast, spinach, fontina, bread crumbs, truffle oil, spinach macaroni

Casarecci alla Arrabiata \$15

Homemade sausage, salami, olive tapenade, mozzarella, spicy tomato sauce, S shaped pasta

Risotto alla Pescatore \$22

Shrimp, crab, clams, mussels, saffron, tomato with slow cooked Italian rice

The oven/dal forno

Involtini di Pollo \$20

Apricot, pistachio & goat cheese ricotta stuffed chicken, cauliflower risotto, black truffle

Trota dal Forno \$24

Crab stuffed trout, preserved citrus/roasted fennel, barley risotto, salsa rosa

Porchetta \$22

Prosciutto wrapped & fennel stuffed pork loin, sweet potato hash, cauliflower

Brasato di Manzo \$23

Braised beef short ribs, oil cured olive polenta, winter greens, orange gremolata

Sides/Contorni

Lattuga D'Inverno \$5

Winter greens, garlic, raisins, fennel

Polenta \$6

Poached egg, crème fraiche

Cavolfiore \$5

Wood fire roasted, cauliflower bagna cauda

Barley Risotto \$5

Barley risotto style, gremolata

Barbietole \$5

Roasted beets, goat cheese, pinenuts, mustardo

Pasta Marinara \$5

Spaghetti, tomato sauce

*Consumer Advisory Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of food borne illness. Please let us know if you have any allergies or dietary restrictions. Gluten free items available upon request.

Our olives may contain pits, our fish probably has bones, and our pizzas usually aren't round.

We support local, sustainable, and organic practices. We grow our own! Some dishes may change because of seasonal availability

Coffee/Caffe



Pluma Mtn. Mexico

Espresso \$2.5

Pure, rich coffee

Cappuccino \$3.5

Espresso, frothed milk

Mocha \$4

Chocolate, espresso, steamed milk, cocoa

Latte \$3.5

Espresso, steamed milk

French Press \$3

Coffee pot

Shakeratta \$3

Ice, espresso, symple syrup

Stash Tea \$3.5

Organic-Breakfast blend, Earl Grey, Green, or Chamomile

Drinks/Bevande

Limonata al Rosmarino \$4

(Rosemary lemonade) fresh lemons, rosemary and soda

Baby Bellini \$4

Sparkling water, peach puree

Orzata Spritz \$4

Almond, lemon, soda

Italian Soda \$3

Peach, blood orange, sage grapefruit

Italian Mineral Water \$3/L\$5

Panna (flat), Pellegrino (sparkling)

Campari Soda \$5

Campari, sparkling water, lime (Slightly alcoholic)

Pepsi, Diet Pepsi, Dr.

Pepper,Sprite & Iced Tea \$2.5

Fountain (free refills)

Weekends Brunch

Voted Best Brunch 2 years in a row



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\$1 Mimosas
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TUESDAY

ALL YOU
CAN EAT
MUSSELS

\$12

While supplies last

HAPPY HOUR

Monday-Friday 4 pm-7pm

1/2 price pizzas. \$2 off all specialty cocktails, beer and wine

On our patios or at the bar.

In Italy, Sagras are community-based festivals that celebrate a local dish or a featured local ingredient. At Sagra Trattoria, we continue that time-honored tradition by offering our own version of classic Italian food in a relaxed, yet elegant setting reminiscent of a rustic Italian farmhouse. Inspired by the bistro-style meals served at Italy's many railway stations, chef Pellegrini's menu features a combination of Old World traditions with subtle yet sophisticated renditions of contemporary Italian fare. The highest priority is placed on using the freshest ingredients available to create memorably delicious meals. Each day, we make our own dough, pasta and mozzarella to produce a dozen delectable pizzas, all cooked to Neapolitan perfection on a flat stone in our authentic wood-burning oven. In a hurry? Sample our imported Italian cheeses, or try the delicious salumi plate – a delightful selection of Italian meats and pickles. Wash it all down with a quartino of rosso from our extensive Italian wine list, and voila! – your train has arrived!



Order online!

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18% gratuity automatically added on all parties of 6 or more.
Please drink, Don't drive.