

DINNER WITH A SPARKLE

GLASS OF PROSECCO
or
REFRESHING BELLINI
made with peach and prosecco
6

MARTINIS

TRONCO-TINI MARTINI
New Amsterdam Gin or Svedka Vodka
served straight up or on the rocks
with stuffed olives gorgonzola 7

LEMONCELLO MARTINI
Lemoncello, Svedka Citron Vodka and a
lemon peel rubbed lightly over the rim 7

ESPRESSO MARTINI
Van Gogh Double Espresso Vodka, Espresso
and Kahlua – cream on request 7

WINES BY THE GLASS

For a selection of wines by the bottle,
please ask your server for our wine list

RED

Chianti, Rocca delle Macie.....	7
Cabernet Sauvignon, Silver Palm.....	6
Cabernet Sauvignon, Ghost Pines.....	8
Merlot, Red Rock.....	6
Merlot, Frei Brother.....	7.5
Pinot Noir, Kenwood.....	7
Pinot Noir, Next.....	8
Zinfandel, Ravenswood Vintners Blend.....	6
Shiraz, Marquis Philips.....	7

WHITE

Chardonnay, William Hill.....	6.5
Chardonnay, Franciscan.....	8
Pinot Grigio, Zenato.....	6
Pinot Grigio, Maso Canali.....	7
Riesling, S.A. Prum.....	6
Sauvignon Blanc, Whitehaven.....	7

SPARKLING

Prosecco, Zardetto.....	6
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HALF BOTTLES

Chianti, Castello di Bossi.....	23
Merlot, Swanson.....	27
Pinot Noir, Saintsbury.....	27

AMERICAN BEERS

2.75

COORS LIGHT BUD LIGHT
MILLER LITE MICHELOB ULTRA

IMPORTED & CRAFT BEERS

4

PERONI MORETTI GUINNESS CORONA
SAM ADAMS SAM ADAMS SEASONAL
THOMAS CREEK RED ALE

BOTTLED WATER

ACQUA PANNA small 3.75 large 5.50
SAN PELLEGRINO 16.9 ounce 3

BEVERAGES

2

COFFEE TEA SOFT DRINKS

CHILDREN'S MENU Available upon request

ANTIPASTI

ANTIPASTO FOR TWO OR FOUR

Provolone, salami, prosciutto, olives, roasted red peppers,
artichoke hearts and soppressata – anchovies on request
For two 15 For four 19

MARYLAND CRABCAKE

Fresh lump crabmeat drizzled with our
roasted red pepper sauce. Truly a house special
and a MUST for crab cake lovers 10

STEAMED MUSSELS

Sautéed in white wine, garlic, lemon
and crushed red pepper 8

FRESH MUSHROOM CAPS

Sautéed in olive oil, white wine and garlic 7

CALAMARI

Tender fried calamari served with our
roasted red pepper sauce 8

BAKED MOZZARELLA

Baked breaded mozzarella cheese with tomato sauce 8

TRY MAMA TRONCO'S DELICIOUS
HOMEMADE PIZZA AS AN APPETIZER

MAMA TRONCO'S HOMEMADE PIZZA

Mama Tronco introduced pizza to Columbia.
The crust is still rolled by hand and cut into squares
so you know it is homemade.

TOMATO AND CHEESE

Small 10 Medium 13 Large 16

COMBINATION

Sausage, onions, hamburger, bell peppers, onion
and mushrooms Small 14 Medium 17 Large 20

ZUPPA

CARMELLA'S HOMEMADE CHICKEN SOUP

A family recipe passed on from generation to generation

DEL GIORNO

Please ask your server for the soup of the day

INSALATE

ANTIPASTO

A platter of mixed greens, tomatoes, provolone cheese,
salami, soppressata, bell peppers, onions and olives
tossed with our special house dressing 12

MOZZARELLA CAPRESE

Fresh mozzarella, tomato and basil.
Served with olive oil and balsamic vinegar 9

THE VILLA TRONCO

Mixed greens and tomato topped with provolone
and our special Villa Tronco dressing 5

BRING HOME THE TASTE OF VILLA TRONCO

HOMEMADE SALAD DRESSING 6 per bottle
VILLA TRONCO ROAST GROUND COFFEE 8

Visit our Specialty Section
for Imported Italian Products

Share your Happiness!

Gift Certificates available for Lunch, Dinner and all
of our delicious homemade and imported products.

ENTRÉES

Fresh homemade bread and Italian Salad served with all Entrées

PESCI

MARYLAND STYLE CRAB CAKES

Fresh lump crab meat drizzled with our roasted red pepper sauce and served with linguine 25

SEAFOOD ITALIANO

Shrimp, scallops, mussels, clams and calamari sautéed in marinara sauce and served over linguine 25

CREAMY SEAFOOD PESTO

Mussels, shrimp and scallops sautéed in a creamy pesto sauce and served over linguine 21

SHRIMP SCAMPI

Jumbo shrimp sautéed in white wine, butter, garlic and lemon juice and served over angel hair 20

LINGUINE WITH CLAM SAUCE

Little neck whole clams sautéed in olive oil, garlic, oregano and parsley – your choice red or white sauce 18

SEAFOOD ALFREDO

Fettuccine tossed with shrimp and scallops in an Alfredo sauce 21

SHRIMP FETTUCINE TRONCO

Sautéed shrimp tossed with fettuccine and our butter, cream and cheese sauce 22

CARNE

FILET MIGNON

Eight ounce grilled choice beef tenderloin served with mushrooms and linguine 26

FILET MIGNON AND CRAB CAKE

Eight ounce grilled choice beef tenderloin and our Maryland style crab cake with a side of linguine 32

POLLO

VILLA TRONCO

Boneless chicken breast sautéed in a sherry wine and cream sauce topped with mushrooms, artichoke hearts and sun-dried tomatoes served over linguine 18

PICCATA

Chicken breast dusted with flour, simmered in butter, lemon, white wine and capers and served with linguine 17

PARMIGIANA

Boneless breast of chicken topped with tomato sauce and mozzarella cheese, then baked and served with linguine 16

CACCIATORE

Boneless breast of chicken sautéed in olive oil, wine, tomato sauce, mushrooms, onions and garlic. Served with linguine 16

MARSALA

Chicken sautéed with olive oil, mushrooms and marsala wine. Served with linguine 17

VITELLO

SALTIMBOCCA

Scaloppine seasoned with mushrooms and sage, layered with thin slices of prosciutto and mozzarella, and simmered in white wine. Served with linguine tomato sauce 21

PICCATA

Scaloppine dusted with flour, simmered in olive oil, lemon, white wine and capers. Served with linguine 19

PARMIGIANA

Breaded veal cutlet topped with tomato sauce and mozzarella cheese, then baked. Served with linguine 19

MARSALA

Scaloppine sautéed in olive oil, mushrooms and marsala wine. Served with linguine 19

LINGUINE

TOMATO SAUCE 10 MARINARA 11
ITALIAN SAUSAGE 14 FRESH MUSHROOMS 12
MEAT SAUCE 12 MEAT BALLS 15 PESTO 15

PASTA

COMBO PIATTO

Lasagna, cheese ravioli and Fettuccine Tronco 16

PASTA PRIMAVERA

Squash, zucchini, broccoli, onions and tomatoes sautéed in olive oil and garlic and tossed with angel hair 15

LASAGNA

Layered ground beef, parmesan cheese, ricotta and pasta baked with tomato sauce and mozzarella cheese 14

CHEESE RAVIOLI

Our own ravioli filled with ricotta and parmesan cheese and topped with tomato sauce 14

EGGPLANT PARMIGIANA

Layers of pan-seared eggplant, parmesan cheese and tomato sauce with melted mozzarella cheese and served with linguine 15

FETTUCINE ALLA TRONCO

Butter, cream and cheese sauce 15

CHEESE MANICOTTI

Manicotti filled with ricotta, parmesan, egg and parsley and finished with mozzarella cheese and tomato sauce 14

DOLCI

TIRAMISU

AMARETTO BREAD PUDDING

CANNOLI

GELATO

CARMELLA'S FAMOUS CHEESECAKE Amaretto Plain Chocolate Oreo Marble
WHOLE CHEESECAKES AVAILABLE for 35