



Welcome to Bebo Trattoria!

Traditionally, the Italian trattoria is a casual local eatery with a seasonal menu of chef's specialties. It has always been my passion to bring the real culinary traditions of Italy to my restaurants, and Bebo Trattoria is my way of sharing the authentic Italian experience I enjoy when I visit trattorias back home in Torino. Chef Amy Brandwein and I are honored to cook for you, and look forward to seeing you again and again. Buon Appetito!

- Roberto Donna

It is not typical in Italian tradition to offer olive oil during the meal, therefore we will serve only upon request at no additional charge. For a finer quality olive oil, similar to Extra Vergine Olio d'Oliva Zamparelli from Campania (3-olives awarded in Italy) there will be a charge of \$1.50. There is an additional \$1.50 charge for Parmesan cheese & balsamic vinegar served only upon request.

SALUMI*

CACCIATORINI - The "Hunters Sausage"; long before jerky was born, this dry, cured sausage was a country side favorite in the northern hills of Italy	\$6.00
COPPA - Dry, cured pork shoulder with mild spices	\$8.00
CULATELLO - A "Cream of the Crop" center cut prosciutto	\$8.00
GUANCIALE - Cured pork cheeks	\$8.00
MORTADELLA - The real Italian bologna, speckled with whole pistachios; a true Italian favorite	\$6.00
PANCETTA PEPATA - Prepared using the ancient Italian method of curing pork belly; salted with herbs and olive oil & pressed between granite slabs	\$7.00
PROSCIUTTO BIELLESE - A real delicacy; this ham is produced by a small ham producer using the long honored tradition of curing - time...time...time	\$9.50
PROSCIUTTO COTTO AL ROSMARINO - Oven roasted ham, with no fillers, with a fairly strong rosemary scent	\$8.00
SOPPRESSATA - A sweet tasting coarsely-ground cured pork accented with spices from the Piemontese region of Italy	\$7.00
SOPPRESSATA PICCANTE - The devilish sister to the Sopressata	\$7.00
SPECK - A smoked pepper-cured prosciutto with flavors originating from the Northeastern Alps	\$8.00

INSALATE

CONDIGLIONE - Tomato, sweet peppers, onion, cucumber, garlic, basil, green olives & mustard-lemon dressing	\$6.95
INSALATA DI CESARE - Romain lettuce with a homemade Caesar dressing	\$7.95
INSALATA MISTA - Mixed salad	\$6.00
LA BELGA CON I FRICOLINI DI SPINACI; "BEBO's Grandmother's Favorite" - Belgian lettuce served with a spinach frittata & mustard dressing	\$8.95
RADICCHIO E SCAROLA CON LE FETTINE DI MANZO* - Marinated & grilled skirt steak served over a salad of radicchio, escarole and spinach with a basil-Gorgonzola walnut dressing	\$12.95
ROMANA CON IL PETTO DI POLLO - Grilled chicken breast & roasted shallots atop Romaine lettuce with Caesar dressing	\$9.95
RUCOLA E PARMIGIANO - Rucola salad with a lemon dressing & topped with Parmesan cheese	\$7.95

ZUPPE

ZUPPA DI SCAROLA CON POLPETTINE ALLA "Sig. Magliocchetti" - The Wedding Soup; braised Escarole with potato & mini meatballs	\$6.50
PASTA E FAGIOLI - Barloti beans and Ditalini pasta with pancetta and tomato	\$6.50

** These items contain or may contain raw or undercooked ingredients. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PASTE

CANNELLONI ALLA NAPOLETANA - Homemade baked cannelloni filled with Ricotta cheese & ham, topped with a pork sausage ragu	\$13.95
FETTUCCINE ALLA BOLOGNESE - Homemade fettuccine tossed with a meat ragu	\$12.95
LASAGNETTE AL BOLOGNESE - Thin layers of homemade pasta dressed with a meat ragu	\$13.95
LINGUINE ALLE VONGOLE - Linguine with a sauce of clams and garlic and a touch of hot pepper	\$14.95
PAPPARDELLE AL RAGU DI FUNGHI - Large homemade egg noodles tossed with a ragu of tomato, mushroom, roasted garlic & parsley	\$13.95
SPAGHETTI AL POMODORO - Spaghetti tossed with a cherry tomato sauce	\$9.95

"PIATTO UNICO" - \$15.00

For those short on time, Chef Donna offers an "Express Lunch" 4-Course Platter consisting of the following: Tomato and Mozzarella Cheese Salad, Cannelloni alla Napoletana, Meatballs sautéed and simmered in a Tomato Sauce & Panna Cotta in a Berry Sauce

PANINIS

HOT

Served on Ciabatta bread & dressed with green sauce, braised onions & green peppers and served with homemade fried potato chips

CHICKEN BREAST	\$6.25
HOMEMADE SAUSAGE	\$6.25
MEATBALLS IN TOMATO SAUCE	\$6.95
MILANESE OF HAM AND SWISS CHEESE	\$7.95
PORK SHOULDER	\$6.25
PROSCIUTTO E GORGONZOLA	\$8.95

BEBO'S HOMEMADE BURGER –“SVIZZERA DI MANZO CON LE PATATINE”* - Homemade 12 oz. beef chuck burger ground with oregano, onion & garlic, served with sliced tomato, red onion & lettuce and fried potatoes on the side..... \$9.95

ADDITIONAL TOPPINGS

Broccoli di rabe sautéed with garlic and red crushed pepper	\$2.00
Fontina cheese	\$2.00
Gorgonzola cheese	\$2.00
Provolone cheese	\$1.50

CONDIMENTS AVAILABLE UPON REQUEST:

Mustard, Homemade: Barbeque Sauce, Hot Sauce, Ketchup, Sauerkraut & Relish

COLD

MORTADELLA & PROVOLONE CHEESE	\$6.25
MOZZARELLA CHEESE & TOMATO	\$8.95
PROSCIUTTO & FONTINA CHEESE	\$8.95
SALAMI & GIARDINIERA	\$7.75
TUNA SALAD WITH CELERY & HARD BOILED EGGS	\$6.50

SIDE DISHES

POTATO SALAD	\$1.50
GIARDINIERA (vinegar preserved vegetables)	\$2.00
CHICK PEA SALAD	\$1.50