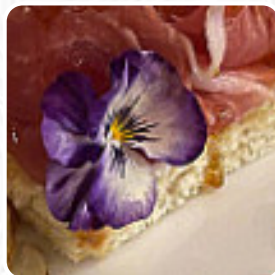




La Trattoria Di Francesco Menu

<https://menulist.menu>

1500 S 1500 EUT 84105, Salt Lake City, United States
(+1)8014190730 - <http://www.latrattoriautah.com/>



The restaurant from Salt Lake City offers 159 different dishes and drinks on the card at an average price of \$28.9. What [User](#) likes about La Trattoria Di Francesco:

Went with a friend just for a casual night out. Our waiter was very kind and observant, he went out of his way to make us comfortable. The food was very saucy, but I enjoyed it. Unfortunately I got full because I was actually foolish prior to the meal and ate a little bit. The ambience was dark and candle lit, a nice setting for a casual dining experience. Would've liked if I went on a Saturday instead and if I had t... [read more](#). The restaurant and its premises are wheelchair accessible and thus usable with a wheelchair or physiological limitations. What [User](#) doesn't like about La Trattoria Di Francesco:

My review of all three is based on the expense of the menu. Service was a bit spotty so I wouldn't change that but this restaurant is not worth the premium prices. I've had better, more interesting, tasty food at places half the price. Also, the HVAC noise(not all will find it annoying) was a distraction, as well as two different music streams playing, one in the bar and one in the restaurant. There are better high-... [read more](#). La Trattoria Di Francesco from Salt Lake City is a suitable bar to a cocktail after work, and sit with friends or alone, and you can look forward to authentic **Italian cuisine** with classics like [pizza](#) and pasta. Also, they serve you **fine [seafood](#) menus**.

La Trattoria Di Francesco Menu



Alcoholic Drinks

ROSSO

Soups

GAZPACHO

Salad

CAESAR SALAD

Starters & Salads

RISOTTO

Beef dishes

BEEF CARPACCIO

Dessert

TARTUFO

Antipasti - starters

CARPACCIO

Fingerfood

CALAMARES

Nudelspezialitäten

LA CARBONARA \$30.0

Red

TENUTA SAN GUIDO SASSICAIA

Chile

ALMAVIVA MAIPO VALLEY ALMAVIVA

Alsace

HUGEL, RIESLING

Pomerol

PETRUS 2001

Margaux

CHÂTEAU PALMER, CHATEAU PALMER,
GRAND CRU CLASSE, 2015

Zuppas

FAVE VELUTATA \$14.0

Châteauneuf-du-Pape

CHATEAU LA NERTHE, CHATEAU LA
NERTHE

Secondi di Mare

POLPO CROCCANTE \$38.0

Collio

VOSCA (FVG) FAMILY OWNED, ORGANIC,
MERLOT SINGLE CRU RONC DOC 2015

Vini Sfusi

ROSSO RISERVA

Saint - Estephe

CHÂTEAU CALON SÉGUR, GRAND CRU
CLASSE, 2005

Bordeaux - Saint - Emilion

CHATEAU LASSEGUE, LASSEGUE

La Trattoria Di Francesco Menu



Paulillac

CHÂTEAU PICHON LONGUEVILLE,
CHATEAU PICHON LONGUEVILLE, 2011

Leaves And Bowls

CLASSIC CAESAR

Neighborhood Burgers

THE CLASSIC

Componi La Tua Bowl/Noodles Box - Proteine

CECI \$14.0

Uncategorized

ANTINORI, CERVARO DELLA SALA

Sparkling

ZONIN VENETO, PROSECCO CUVÉE 1821
NV

VILLA MINELLI (OWNED BY BENETTON
FAMILY) VENETO, PROSECCO DOC

Spain

MUGA- RIOJA RISERVA

PINGUS PSI RIBERA DEL DUERO

Argentina

LUIGI BOSCA MENDOZA, MALBEC DOC

CHEVAL DES ANDES MENDOZA, CHEVAL
DES ANDES

Pauillac

CHÂTEAU PONTET CANET

CHÂTEAU LYNCH BAGES

Austria

LAURENZ V FRIENDLY GRUNER
VELTLINER

KRACHER BURGENLAND, AUSLESE
CUVÉE

Restaurant Category

ITALIAN

DESSERT

Secondi

AGNELLO ALLA ERBE \$58.0

ANATRA ALLA PERA E
GORGONZOLA \$40.0

BACALA DI FRANCESCO \$35.0

USA

FAR NIETE NAPA VALLEY, CABERNET
SAUVIGNON 2017

CONTINUUM NAPA VALLEY, CONTINUUM
PROPRIETARY RED

OPUS ONE NAPA VALLEY, OPUS ONE

Friuli - Venezia Giulia

VECCHIE VIGNE DOC 2015

SAUVIGNON BLANC SELEKCIJA 2017

CHARDONNAY SELEKCIJA 2017

Italy Sparkling

ZONIN- VENETO, PROSECCO CUVÉE
1821 NV

FERRARI TRENTO, BRUT NV

La Trattoria Di Francesco Menu



MONTE ROSSA FRANCIACORTA, BLANC
DE BLANCS P.R. BRUT

Slovenia Collio Sloveno

MARJAN SIMCIC CEGLO, TEODOR
ROSSO, 2013

MERLOT OPOKA, 2013

MERLOT RESERVE, 2011

Sicily

CUSUMANO PALERMO, NSOLINA WHITE

ALTA MORA CASTIGLIONE DI SICILIA,
ETNA BIANCO

DONNAFUGATA, BELL'ASSAI
(FRAPPATO)

ALTA MORA CASTIGLIONE DI SICILIA,
ETNA ROSSO

Carne

FILETTO DI MAIALE \$30.0

LA CARNE SICILIANA

LA CARNE FUNGHI E TARTUFO

LA CARNE FRANCESCANA

LA CARNE DI FRANCESCO

Salads

LA CAESAR DI GUSTAVO (2
PEOPLE OR MORE) \$22.0

LA SICILIANA SALAD (2 PEOPLE
OR MORE) \$20.0

RADICCHIO (2 PEOPLE OR MORE) \$20.0

CAPRESE DI BURRATA AL
TARTUFO \$20.0

CAESAR SALAD

SIDE CAESAR SALAD

Tuscany

MANNUCCI DROANDI (BIODYNAMIC),
CHIANTI COLLI ARETINI

BANFI MONTALCINO, CHIANTI CLASSICO
RISERVA

ANTINORI MONTEPULCIANO,
TIGNANELLO

LAMBARDI MONTALCINO, ROSSO DI
MONTALCINO 2016

LAMBARDI MONTALCINO, BRUNELLO DI
MONTALCHINO DOCG, 2014

CASANOVA DI NERI MONTALCINO,
TENUTA NUOVA 2013

Piedimonte

LANGHE NEBBIOLO DOCG 2016

BARBARESCO STARDERI DOCG 2015

BARBARESCO CANOVA CIABOT
RISERVA DOCG 2009

GAJA BARBARESCO, BARBARESCO
2016

PAOLO MANZONE BAROLO, BAROLO
SERRALUNGA D'ALBA DOCG 2015

BAROLO RISERVA MERIAME DOCG 2013

These types of dishes are being served

PASTA

BREAD

SALAD

APPETIZER

FISH

OYSTERS

Pasta

CARBONARA

La Trattoria Di Francesco Menu



PASTA CARBONARA
ALFREDO
FETTUCCINE ALFREDO
FETTUCCINE
PAPPARDELLE
RAVIOLI

Antipasti

FAGOTTINO DI CARPACCIO \$25.0
TARTARE DI MANZO IN BELLA VISTA \$28.0
COUS-COUS AL PROFUMO DI MARE \$22.0
ARANCINO NERO AL RAGU DI SALSICIA \$15.0
ARANCINO AL PROSCIUTTO COTTO \$15.0
BRUSCHETTA CON RICOTTA LIMONE \$15.0
BURRATA

Dishes are prepared with



CHICKEN
DUCK
CORN

MELON
MOZZARELLA PASTA
ARUGULA
CRUDE
BEEF

Red Wine

GIUSEPPE FRANCESCO, ROSSO
CANTINE COLOSI MALFA, SALINA ISOLE EOLIE, NERO D'AVOLA DOC

MANNUCCI DROANDI (BIODYNAMIC) CHIANTI COLLI ARETINI
TRAVERSA BARBARESCO, BARBERA D 'ALBA BURDINOTA CIABOT DOC 2017
RONCUS (FVG) FAMILY OWNED, ORGANIC, MERLOT IGT 2016
VAL DI MIEZ IGT 2015
DOLFO CEGLO, PINOT NOIR 2017
CABERNET SAUVIGNON RESERVE, 2011
ZAMPATO VIPAVA VALLEY, CABERNET SAUVIGNON 2017

Burgundy

DOMAINE CHANSON VIRE CLESSE
WILLIAM FEVRE CHABLIS, LA MEULIERE CHABLIS
DOMAINE LOUIS LATOUR CHABLIS, BOURGOGNE CHARDONNAY
DOMAINE LOUIS LATOUR CHABLIS, CORTON CHARLEMAGNE
DOMAINES LEFLAIVE PULIGNY MONTRACHET, MACON VERZE
FAIVELEY, PULIGNY MONTRACHET
VINCENT GIRARDIN MONTRACHET, CHASSAGNE MONTRACHET LE CAILLERET
ALBERT BICHOT, FIXIN
DOMAINE FAIVELEY, NUITS ST.GEORGES 2012

Primi

LE TRE PASTE \$55.0
TORTELLONI EMILIANI \$30.0
SPAGHETTI AL LIMONE E CAVIALE \$35.0
FRASHARELLI FAGGIOLI E COZZE \$35.0
FETTUCCINE TRATTORIA DI FRANCESCO \$49.0

La Trattoria Di Francesco Menu



RAVIOLONI BRANZINO	\$35.0
TORTELLONI AL BACCALÀ	\$30.0
PACCHERI AL PESTO E BOTTARGA	\$30.0
PACCHERI ALLA PUTTANESCA	\$20.0
FETTUCCINE ALFREDO DI FRANCESCO	\$30.0

France Champagne

POL ROGER EPERNAY, BRUT RESERVE
LAURENT PERIER, TOURS SUR MARNE, BRUT
LOUIS ROEDERER, REIMS, BRUT PREMIER
BOLLINGER, Aÿ SPECIAL CUVÉE BRUT, SPECIAL CUVÉE
RUINART, REIMS, BLANC DE BLANCS
RUINART, REIMS, ROSÉ R
BILLECART-SALMON, MAREUIL-SUR-Aÿ, BRUT ROSÉ
DOM PERIGNON, EPERNAY, DOM PERIGNON CUVÉE 2009
KRUG, REIMS, GRANDE CUVÉE BRUT

SALON, LE MESNIL-SUR-OGER, CUVÉE S BLANC DE BLANCS BRUT 2002

White wine

CUSUMANO PALERMO, INSOLINA WHITE
DONNAFUGATA MARSALA, ANTHILIA
ICONIQ FRIULI VENEZIA GIULIA IGT CHARDONNAY 2018
RONCUS COLLIO (FVG), FAMILY OWNED, ORGANIC, COLLIO BIANCO DOC 2016
RIBOLLA GIALLA IGT 2017
VOSCA COLLIO (FVG), FAMILY OWNED, ORGANIC, PINOT GRIGIO DOC 2016
SAUVIGNON BLANC DOC 2017
CHARDONNAY DOC 2017
ZAMPATO VIPAVA VALLEY, SAUVIGNON BLANC 2017
DOLFO BRDA, CEGLO, CHARDONNAY 2016
ROSE 2018 (100% PINOT NOIR)
MARJAN SIMCIC BRDA, CEGLO, PINOT GRIGIO 2017 (JAMES SUCKLING 94P)
DENIS DUBOURDIEU CHATEAU CANTEGRIL- SAUTERNES, CHATEAU CANTEGRIL

La Trattoria Di Francesco Menu



La Trattoria Di Francesco

1500 S 1500 EUT 84105, Salt
Lake City, United States

Opening Hours:
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 17:00-22:00

Made with menulist.menu

