



ANTIPASTI appetizers

- CALAMARI FRITTI** lightly fried crisp, arugula, side pomodoro & grilled lemon \$19.95
- ARANCINI** tender risotto, beef & parmigiana reggiano coated breadcrumbs & fried crisp over marinara \$17.95
- CAPRESE** buffalo mozzarella, ripe tomato, balsamic glaze \$18.95
- BAKED FETA** roasted garlic, sundried tomato, castelvetro olives baked with marinara & served with crostinis \$17.95
- STEAK CARPACCIO** thinly sliced raw beef, arugula, capers, olive oil, lemon & parmesan \$18.95
- GRILLED ARTICHOKE** brushed in olive oil & herbs with caper aioli \$15.95
- MOZZARELLA IN CARROZZA** baked mozzarella between toasted Italian bread, sundried tomato cream & pesto \$15.95
- BRUSCHETTA POMODORO** romas, basil, garlic & grilled crostinis \$16.95
- MUSSELS ARRABIATA** green mussels, Garozzo's italian sausage \$17.95
- ITALIAN MEATBALLS** homemade, ground beef & pork, marinara, melted mozzarella, parmigiano reggiano & crispy tuscan kale \$18.95
- BRUSSELS SPROUTS** garlic, prosciutto, parmesan & chiles \$16.95
- ZUPPA soup**
- ITALIAN WEDDING** meatballs, chicken broth, vegetables, chicken, pasta & tuscan kale \$12.95
- SEASONAL SOUP** chef selection ~ inspired by the season \$12.95
- INSALATE salad**
- INSALATA DELLA CASA** house salad romaine, artichokes, hearts of palm, mushrooms, red cabbage, shaved red onions, tomatoes & our creamy Italian style house dressing \$13.50
- VENETIAN** romaine, toasted pine nuts, fontina cheese, kalamata olives, diced roma tomatoes, sundried tomato vinaigrette & croutons \$12.95
- INSALATA QUINOA** greens, quinoa, roasted corn, toasted almonds & balsamic \$12.50
- CAESAR** romaine, garlic croutons our house caesar dressing& parmesan \$13.50 (anchovies +\$2)
- INSALATA RUSTICA** mixed greens, grilled corn, avocado, almonds, goat cheese, dates, cherry tomatoes, croutons & herb vinaigrette \$13.95

LE PASTE pastas

- sub gluten free penne pasta or zucchini noodles +2.50
- RIGATONI POLLO E BASILICO** chicken, sundried tomatoes, white wine, garlic, crushed chilies, parmesan, basil & a hint of cream \$30.95
- giving back!* \$1 donated to HBEE (Hermosa Beach Education Foundation)
- LOBSTER ANGEL HAIR** tender lobster & crabmeat flamed in brandy, sautéed with garlic, tomatoes, olive oil, spinach & touch of cream \$42.95
- LINGUINE & CLAMS** littleneck clams, garlic, olive oil, white wine, oregano & crushed chiles \$34.95
- SPAGHETTI CARBONARA** pancetta, parmigiano reggiano, cracked black pepper, tossed with a farm fresh egg yolk \$28.95
- CHICKEN & THREE CHEESE RAVIOLI** stuffed with grilled chicken, fresh basil, garlic, ricotta, mozzarella, parmesan, rosemary & pink artichoke vodka sauce \$29.95
-SUB homemade pomodoro sauce
- LINGUINE ALLA BUCANIERA** calamari, clams, mussels, scampi tossed with garlic, white wine pomodoro sauce, sweet peppers, oregano, tomatoes & fresh basil \$37.95
- RISOTTO AL FILETTO** simmered in chicken broth, chunks of filet mignon, garlic, onions, olive oil, parmesan, portobellos & cream \$38.95
- SPAGHETTI SAUSAGE & PEPPERS** Garozzo's italian sausage, mushrooms, onions, pomodoro & topped with pine nuts \$29.95
- LINGUINE E POLLO AL CARTOCCIO** chicken, artichokes, herbs, spinach, mushrooms, chives, roasted garlic, olive oil, diced romas wrapped in a foil pouch & baked, then flamed in brandy table-side \$32.95
- PENNE PRIMAVERA** ~gluten free / vegan ~ spinach, mushrooms, tomatoes, carrots, zucchini, squash & gluten free penne pasta \$28.95
- FARRO RISOTTO & SHRIMP** artichokes, tomatoes, portobellos, green onions, basil, savory wine, parmesan \$32.95 /SUB chicken or sausage
- FETTUCCHINE BOLOGNESE** "a classic", chunky beef & Garozzo's pork tomato ragu over our fettuccine noodles \$33.95
- pasta alla tavola**
- QUATTRO FORMAGGI** rigatoni pasta, fontina, gorgonzola, mozzarella & parmesan cheese with a touch of cream & finished in the oven \$29.95
- GNOCCHI AL PESTO** handmade light ricotta dumplings, basil pesto, garlic, cream & parmesan \$26.95
-SUB / chunky pomodoro sauce, pink sauce or alfredo

IL PESCE FRESCO fresh fish & seafood

- SALMON AL VODKA** fresh salmon lightly breaded, sautéed crispy in a pink vodka sauce with artichokes, portobello mushrooms, fresh spinach & goat cheese crumbles / angel hair pasta aglio olio \$38.95
- SHRIMP SCAMPI ALL'AGLIO** large jumbo shrimp sautéed in olive oil, white wine, garlic / sautéed garlic spinach & angel hair aglio olio \$39.95
- CIOPPINO SYRACUSA** "traditional seafood stew" with fresh fish, shrimp, crabmeat, mussels, clams, fresh herbs, garlic, onions, peppers, tomatoes, white wine, parsley & crushed red pepper / garlic croutons garnish \$38.95
- IL PESCE FRESCO** (grilled, blackened, sauteed / lemon butter, lemon caper butter) brushed in olive oil & fresh herbs / mashed potatoes, sautéed garlic spinach & roasted baby carrots
~Atlantic Salmon~ \$35.95 ~Chilean Seabass~ \$Mkt
- PESCE DEL GIORNO** fresh catch of the day, daily chef's preparation \$Mkt

MANZO+VITELLO beef & veal

- FILETTO DI MANZO BEARNAISE** tender filet mignon, artichokes & mushrooms sautéed in sherry wine topped with tarragon sauce / served with rosemary potatoes, roasted baby carrots & sautéed garlic spinach \$52.95
- FLAMED FILET MIGNON & SHRIMP** tomatoes, red onions, basil, red & yellow peppers, garlic, crushed chilies, mushrooms, chimichurri herbs / rosemary parmesan potatoes / flamed in brandy table-side \$56.95
- OSSOBUCCO DI VITELLO** giant veal shank, baked until fork tender, braised with fresh vegetables, herbs, red wine & tomato mushroom sauce / your choice of risotto or fettuccine \$Mkt
- POLLAMI chicken**
- CHICKEN PICCATA** lemon caper butter & mushrooms / rosemary parmesan potatoes & roasted baby carrots \$36.95
- POLLO PARMIGIANA** thin breaded chicken breast, marinara, oregano, mozzarella & angel hair aglio olio \$35.95
- FESA DI POLLO** thin breaded chicken breast sautéed golden brown topped with angel hair pasta, romas, garlic & fresh spinach \$35.95 ~ SUB sicilian anchovy aglio olio angel hair (bread crumbs & chilies / available upon request)
- CHICKEN MARSALA** marsala mushroom sauce / rosemary parmesan potatoes & roasted baby carrots \$36.95
- POLLO IMBOTTITO** boneless chicken breast stuffed with prosciutto & mozzarella cheese, creamy porcini mushroom sauce / angel hair aglio olio & sautéed garlic spinach \$37.95

TRATTORIA RUSTICA classics

- MELANZANE EGGPLANT AL FORNO** ~vegetarian~ baked eggplant stuffed with mozzarella, porcini mushrooms, zucchini, yellow squash, fresh basil, olive oil, garlic, marinara sauce & a touch of cream \$32.95
- CHICKEN POLENTA LASAGNA** ~gluten free~ thin polenta "corn-meal" sheets layered with ricotta cheese, chicken sausage, fresh herbs & mozzarella, pink marinara sauce & parmesan cheese \$33.95
- LASAGNA BOLOGNESE** fresh lasagna noodles layered with our house bolognese sauce, mozzarella, béchamel & parmesan cheese \$33.95
- GAROZZO'S ITALIAN SAUSAGE** over cannellini beans, fennel, chimichurri and EVOO \$29.95

SIDE dishes

- SAUTÉED SPINACH** chopped, garlic, chile flakes \$11.95
- ROASTED BABY CARROTS** \$9.95
- MASHED POTATOES** \$9.95
- ROSEMARY PARM POTATOES** \$9.95
- KIDS bambini** (11 and under) comes with kids drink +vanilla or spumoni ice cream scoop
- SPAGHETTI** \$12 | **NOODLES** butter & cheese \$12
- KIDS QUATTRO FORMAGGI** \$14
- CHEESE RAVIOLI** \$14
- KIDS FILET MIGNON** 4 oz filet mignon steak ' with parmesan potatoes & baby carrots \$19
- KIDS CHICKEN PARM** \$18

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions