



ANTIPASTI *appetizers*

CALAMARI FRITTI lightly fried crisp, arugula, side pomodoro & grilled lemon \$18.95

ARANCINI tender risotto, beef & parmigiana reggiano coated in breadcrumbs & fried crisp over marinara \$17.95

CAPRESE buffalo mozzarella, ripe tomato, balsamic glaze \$17.95

BAKED FETA roasted garlic, sundried tomato, castelvetrano 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 \$15.95

MUSSELS ARRABIATA green mussels, italian sausage \$18.95

ITALIAN MEATBALLS homemade, ground beef & pork, marinara, melted mozzarella, parmigiano reggiano & crispy tuscan kale \$18.95

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 mixed greens, quinoa, charred roasted corn, toasted almonds & balsamic vinaigrette \$12.50

CAESAR romaine salad tossed with our house caesar dressing, garlic croutons & parmesan \$13.50 (anchovies upon request +\$2)

INSALATA RUSTICA mixed greens, grilled corn, avocado, almonds, goat cheese, dates, cherry tomatoes, croutons & herb vinaigrette \$14.95

LE PASTE *pastas*

-sub gluten free penne pasta or zucchini noodles +2.50

LOBSTER ANGEL HAIR tender lobster & crabmeat flamed in brandy, sautéed with garlic, tomatoes, olive oil, spinach & touch of cream \$42.95

QUATTRO FORMAGGI rigatoni pasta, fontina, gorgonzola, mozzarella & parmesan cheese with a touch of cream & finished in the oven \$29.95

RIGATONI POLLO E BASILICO chicken, sundried tomatoes, white wine, garlic, crushed chilies, parmesan, basil & a hint of cream \$29.95

giving back! \$1 donated to HBEF (Hermosa Beach Education Foundation)

SPAGHETTI CARBONARA pancetta, parmigiano reggiano, cracked black pepper, tossed with a farm fresh egg yolk \$27.95

LINGUINE & CLAMS littleneck clams, garlic, olive oil, white wine, oregano & crushed chiles \$34.95

GNOCCHI AL PESTO handmade light ricotta dumplings, basil pesto, garlic, cream & parmesan \$26.95
SUB chunky pomodoro sauce, pink sauce or alfredo

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, sweet peppers, oregano, tomatoes & fresh basil \$37.95

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

FETTUCCINE BOLOGNESE "a classic", chunky beef & pork tomato ragu over our fresh fettuccine noodles \$32.95

PASTA DEL GIORNO daily chef selection, pasta of the day \$Mkt

RISOTTI & *gluten free*

FARRO RISOTTO & SHRIMP artichokes, tomatoes, portobellos, green onions, basil, savory wine, parmesan \$32.95 / SUB chicken or sausage

RISOTTO AL FILETTO simmered in chicken broth, chunks of filet mignon, garlic, onions, olive oil, parmesan, portobellos & cream \$38.95

PENNE PRIMAVERA ~ *gluten free / vegan* ~ spinach, mushrooms, tomatoes, carrots, zucchini, squash & gluten free penne pasta \$27.95

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 \$59.95

POLLAMI *chicken*

CHICKEN PICCATA lemon caper butter & mushrooms / rosemary parmesan potatoes & roasted baby carrots \$34.95

POLLO PARMIGIANA thin breaded chicken breast, marinara, oregano, mozzarella & angel hair aglio olio \$34.95

FESA DI POLLO thin breaded chicken breast sautéed golden brown topped with angel hair pasta, romas, garlic & fresh spinach \$34.95 ~ SUB sicilian anchovy aglio olio angel hair (bread crumbs & chilies / available upon request)

CHICKEN MARSALA marsala mushroom sauce / rosemary parmesan potatoes & roasted baby carrots \$35.95

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

SIDE *dishes*

BRUSSELS SPROUTS garlic, prosciutto, parmesan & chiles \$16.95

SAUTÉED SPINACH chopped, garlic, chile flakes \$13.95 / **ROASTED BABY CARROTS** \$11.95

MASHED POTATOES \$11.95 / **ROSEMARY PARMESAN POTATOES** \$12.95

KIDS bambini (11 and under) comes with kids drink +vanilla or spumoni ice cream scoop

SPAGHETTI & marinara \$14 / **NOODLES butter & cheese** \$12

KIDS CHEESE RAVIOLI \$15

KIDS CHICKEN PARMESAN \$19 / **KIDS quattro formaggi** \$18

KIDS FILET MIGNON 4 oz with parmesan potatoes & baby carrots \$26