



## ANTIPASTI *appetizers*

**CALAMARI FRITTI** lightly fried crisp, arugula, side pomodoro & grilled lemon \$16.95

**CAPRESE** buffalo mozzarella, ripe tomato, balsamic glaze \$13.95

**STEAK CARPACCIO** thinly sliced raw beef, arugula, capers, olive oil, fresh lemon & parmesan \$16.95

**GRILLED ARTICHOKE** brushed in olive oil & herbs with caper aioli \$13.95

**MOZZARELLA IN CARROZZA** baked mozzarella between toasted Italian bread, sundried tomato cream & pesto \$14.95

**BRUSCHETTA POMODORO** romas, basil, garlic & grilled crostinis \$13.95

**MUSSELS ARRABIATA** green mussels, italian sausage \$15.50

**ITALIAN MEATBALLS** homemade, ground beef & pork, marinara, melted mozzarella, parmigiano reggiano & crispy tuscan kale \$14.95

## ZUPPA *soup* (bowl)

**ITALIAN WEDDING** homemade meatballs, chicken broth, fresh vegetables, roasted chicken, pasta & tuscan kale \$10.95

**SEASONAL SOUP** chef selection ~ inspired by the season \$10.95

## 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 \$9.50

**VENETIAN** romaine, toasted pine nuts, fontina cheese, kalamata olives, diced roma tomatoes, sundried tomato vinaigrette & croutons \$8.50

**INSALATA QUINOA** mixed greens, quinoa, charred roasted corn, toasted almonds & balsamic vinaigrette \$8.50

**CAESAR** romaine salad tossed with our house caesar dressing, garlic croutons & parmesan \$9.50 (anchovies upon request +\$2)

**INSALATA RUSTICA** mixed greens, grilled corn, avocado, almonds, goat cheese, dates, cherry tomatoes, croutons & herb vinaigrette \$10.95

## 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 \$39.95

**QUATTRO FORMAGGI** rigatoni pasta, fontina, gorgonzola, mozzarella & parmesan cheese with a touch of cream & finished in the oven \$28.95

**RIGATONI POLLO E BASILICO** chicken, sundried tomatoes, white wine, garlic, crushed chilies, parmesan, basil & a hint of cream \$28.95

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

**LINGUINE & CLAMS** littleneck clams, garlic, olive oil, white wine, oregano & crushed chiles \$30.95

**SPAGHETTI CARBONARA** pancetta, parmigiano reggiano, cracked black pepper, tossed with a farm fresh egg yolk \$25.95

**GNOCCHI AL PESTO** handmade light ricotta dumplings, basil pesto, garlic, cream & parmesan \$24.95  
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 \$27.95  
SUB homemade pomodoro sauce

**LINGUINE ALLA BUCANIERA** calamari, clams, mussels, scampi tossed with garlic, white wine, sweet peppers, oregano, tomatoes & fresh basil \$35.95

**PAPPARDELLE** ~vegetarian~ tomato confit, fresh spinach, housemade ricotta \$24.95

**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 \$30.95

**FETTUCCINE BOLOGNESE** "a classic", chunky beef & pork tomato ragu over our fresh fettuccine noodles \$29.95

**PASTA DEL GIORNO** daily chef selection \$Mkt

## RISOTTI & *gluten free*

**FARRO RISOTTO & SHRIMP** artichokes, tomatoes, portobellos, green onions, basil, savory wine, parmesan \$30.95 / SUB chicken or sausage

**RISOTTO AL FILETTO** simmered in chicken broth, chunks of filet mignon, garlic, onions, olive oil, parmesan, portobellos & cream \$34.95

**PENNE PRIMAVERA** ~gluten free / vegan~ spinach, mushrooms, tomatoes, carrots, zucchini, squash & gluten free penne pasta \$25.95

## 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 \$34.95

**SHRIMP SCAMPI ALL'AGLIO** large jumbo shrimp sautéed in olive oil, white wine, garlic / sautéed garlic spinach & angel hair aglio olio \$34.95

**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 \$35.95

**PESCE DEL GIORNO** (grilled, blackened, sauteed / lemon butter, lemon caper butter) brushed in olive oil & fresh herbs / mashed potatoes, sautéed garlic spinach & roasted baby carrots

~atlantic salmon~ \$34.95 ~fresh catch of the day~ \$Mkt

## MANZO *beef*

**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 \$45.95

**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 \$48.95

## POLLAMI *chicken*

**CHICKEN PICCATA** lemon caper butter & mushrooms / rosemary parmesan potatoes & roasted baby carrots \$31.95

**POLLO PARMIGIANA** thin breaded chicken breast, marinara, oregano, mozzarella & angel hair aglio olio \$31.95

**FESA DI POLLO** thin breaded chicken breast sautéed golden brown topped with angel hair pasta, romas, garlic & fresh spinach \$30.95 ~ SUB sicilian anchovy aglio olio angel hair (bread crumbs & chilies / available upon request)

**CHICKEN MARSALA** marsala mushroom sauce / rosemary parmesan potatoes & roasted baby carrots \$31.95

**POLLO IMBOTTITO** boneless chicken breast stuffed with prosciutto & mozzarella cheese, creamy porcini mushroom sauce / angel hair aglio olio & sautéed garlic spinach \$31.95

## 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 \$27.95

**CHICKEN POLENTA LASAGNA** ~gluten free~ thin polenta "corn-meal" sheets layered with ricotta cheese, chicken sausage, fresh herbs & mozzarella, pink marinara sauce & parmesan cheese \$28.95

## SIDE *dishes*

**BRUSSELS SPROUTS** garlic, prosciutto, parmesan & chiles \$13.95

**SAUTÉED GARLIC SPINACH** chopped, garlic, chile flakes \$8.95

**MASHED POTATOES** \$7.95 / **ROASTED BABY CARROTS** \$7.95

**ROSEMARY PARMESAN POTATOES** \$7.95

## KIDS *bambini* comes with kids drink +vanilla or spumoni ice cream scoop

**KIDS SPAGHETTI & marinara** \$10 / **KIDS CHEESE RAVIOLI** \$12

**KIDS NOODLES** butter & cheese \$10

**KIDS CHICKEN PARMESAN** \$16 / **KIDS quattro formaggi** \$14

**KIDS FILET MIGNON** 4 oz with parmesan potatoes & baby carrots \$18