



## ANTIPASTI starters

**CALAMARI FRITTI** lightly fried crisp with arugula, side pomodoro & lemon \$13.95

**ARTICHOKES CARCIOFFI FRITTI** served in olive oil garlic, white wine, oregano, parsley & lemon juice \$10.95

**CAPRESE** buffalo mozzarella, ripe tomato, fresh basil pesto, balsamic glaze \$12.95

**MOZZARELLA IN CARROZZA** baked mozzarella between toasted Italian bread, sundried tomato cream & pesto \$11.95

**CLASSIC BRUSCHETTA** romas, basil, garlic with toasted crostinis \$11.50

**BRAISED BRUSSELS SPROUTS** garlic, prosciutto, parmesan & chilies \$10.95

**MUSSELS ARBIATTA** green mussels, italian sausage & arbiatta sauce \$10.95

## ZUPPA soup

**ITALIAN WEDDING (gf)** meatballs, pasta, vegetables, chicken & swiss chard \$9.95

**PASTA E FAGGIOLI WHITE BEAN** white cannellini beans & tomato broth, pasta threads, garbanzos, garlic, celery, tomatoes & oregano \$9.95

**ZUPPA DI FUNGHI E MADEIRA** shiitake & porcini mushrooms, madeira wine \$9.95

## INSALATE salads

**INSALATA DELLA CASA house salad** romaine, artichokes, hearts of palm, mushrooms, red cabbage, shaved red onions, tomatoes & our creamy Italian style house dressing \$11.95

**VENETIAN SALAD** romaine, toasted pine nuts, fontina, kalamata olives, diced roma tomatoes, sundried tomato vinaigrette & olive croutons \$10.95

**INSALATA QUINOA** mixed greens, quinoa, charred roasted corn, almonds & balsamic \$10.95

**TRADITIONAL CAESAR SALAD** romaine, traditional Caesar, homemade toasted garlic croutons \$11.50 (anchovies upon request +\$2)

## BEVS sodas

coke, diet coke, sprite, ginger ale, rootbeer, lemonade

**SAN PELLEGRINO, ACQUA PANNA ICED TEA, CRANBERRY, OJ, APPLE COFFEE, CAPPUCCINO, LATTE**

## LE PASTE pastas

### RIGATONI POLLO E BASILICO

charbroiled chicken, sundried tomatoes, white wine, garlic, crushed chilies, parmesan, basil & a hint of cream \$23.95

**GIVING BACK! \$1 donated to HBEF** for each item sold (Hermosa Beach Education Foundation)

### SCAMPI ALL'AGLIO

shrimp sautéed in olive oil, white wine, garlic & herbs with angel hair aglio olio \$29.95

### CANNELLONI

delicate crepes filled with chunks of fillet mignon, zucchini, yellow squash, carrots, parmesan & spices in a pink sauce with basil pesto accent \$20.95

### QUATTRO FORMAGGI

rigatoni, four cheeses: gorgonzola, fontina, mozzarella & parmesan \$23.95 ~ ADD grilled chicken \$4

### GNOCCHI AL PESTO

handmade light ricotta, basil pesto, garlic, touch of cream and parmesan. \$20.95  
~ SUB chunky pomodoro sauce, pink sauce or alfredo

### LINGUINE CLAMS

littleneck clams, garlic, olive oil, white wine, chopped oregano & crushed chiles \$24.95

### LOBSTER ANGEL HAIR

tender lobster & crabmeat flamed in brandy, sautéed with roasted garlic, tomatoes, olive oil, spinach & a touch of cream \$33.95

### LINGUINE ALLA BUCANIERA

calamari, clams, mussels, scampi tossed with garlic, wine, sweet peppers, oregano, whole tomatoes & fresh basil \$27.95

### PAPPARDELLE GENOVESE

garlic, basil, romas, pine nuts, red potatoes, olive oil & parmesan \$17.95 ~ ADD grilled chicken \$4 ~ ADD shrimp \$6

### FETTUCCINE BOLOGNESE

rich ragout of beef, vegetables, mushrooms, herbs, red wine reduction & a touch of pomodoro \$23.95

## RISOTTI & farro

### FARRO RISOTTO & SHRIMP

artichokes, tomatoes, portobellos, green onions, basil, savory wine, parmesan \$24.95 ~ SUB chicken or sausage

### BROWN RICE PRIMAVERA (gf)

spinach, mushrooms, tomatoes, carrots, zucchini & squash with organic brown rice gluten free fettuccine \$20.95

### RISOTTO AL FILETTO

simmered in chicken broth, chunks of fillet mignon, onions, garlic, olive oil, parmesan, portobellos & cream \$27.95

## KIDS bambini

spaghetti • noodles with butter and cheese  
kids quattro formaggi • cheese ravioli

*comes with kids drink & ice cream scoop*

## IL PESCE FRESCO fresh fish & seafood

**SALMON AL VODKA** fresh salmon lightly breaded and sautéed crispy in a pink vodka sauce with artichokes, portobello mushrooms, spinach & topped with goat cheese crumbles ~ angel hair pasta aglio olio \$27.95

**CIOPPINO SYRACUSA** traditional seafood stew of fresh fish, shrimp, crabmeat, mussels, clams, fresh herbs garlic, onions, peppers, tomatoes, white wine, parsley & crushed chilies ~ giant floating garlic croutons for garnish \$30.95

**SCALONE ADRIANA** blend scallops & abalone fillets together, sauteed in lemon butter & white wine served with roasted rosemary potatoes, braised spinach & caramelized carrots. \$27.95

## SIMPLY GRILLED FISH (gf) pesce alla griglia

**SIMPLY GRILLED**, fresh fish, brushed in olive oil & fresh herbs served with mashed potatoes, braised spinach & caramelized carrots (sub blackened, lemon butter or lemon caper butter)

**salmon** \$30.95 **swordfish** \$32.95 **mahi mahi** \$30.95

## ENTRATAS mains & veal

**FILETTO DI MANZO BEARNAISE** tender filet mignon, artichokes & mushrooms sautéed in sherry wine topped with tarragon ~ served with rosemary potatoes, caramelized carrots & braised spinach \$36.95

**SALTIMBOCCA ALLA ROMANA** veal scaloppine, prosciutto, sage, fontina cheese, marsala wine, served with rosemary potatoes, caramelized carrots & braised spinach \$32.95

**OSSOBUCCO DI VITELLO** giant veal shank braised in fresh vegetables, herbs & spices in our barolo wine & tomato mushroom sauce over your choice of risotto or fettuccine \$36.95

**PICCATA DI VITELLO** tender veal medallions sautéed in a lemon butter, white wine sauce served with rosemary potatoes, caramelized carrots and braised spinach \$32.95

## POLLAMI chicken

**CHICKEN PICCATA** lemon caper butter & mushrooms, roasted rosemary potatoes & caramelized carrots \$23.95

**POLLO PARMIGIANA** thin breaded chicken breast, marinara, oregano & mozzarella ~angel hair aglio olio \$24.95

**FESA DI POLLO** breaded thin chicken breast sautéed golden brown, angel hair pasta, romas, garlic & spinach \$23.95 ~ SUB sicilian anchovy aglio olio angel hair with bread crumbs & chilies (available upon request)

**POLLO IMBOTTITO** boneless chicken breast stuffed with prosciutto & mozzarella, creamy porcini mushroom sauce ~ served with angel hair aglio olio and braised spinach \$24.95

**CHICKEN MARSALA** marsala mushroom sauce with with roasted rosemary potatoes & caramelized carrots \$24.95

## TRATTORIA RUSTICA classics

**MELANZANE eggplant AL FORNO** baked eggplant stuffed with mozzarella ~ in marinara sauce, porcini mushrooms, zucchini, yellow squash, fresh basil, olive oil, garlic & a touch of cream \$20.95

**CHICKEN POLENTA LASAGNA (gf)** thin polenta "corn-meal" sheets layered with ricotta cheese, chicken sausage, fresh herbs & mozzarella, pink marinara & parmesan cheese \$20.95

**CHICKEN & THREE CHEESE RAVIOLI** stuffed with grilled chicken, roasted garlic, ricotta, mozzarella, parmesan, fresh basil, rosemary, pink vodka sauce, artichokes & fresh basil \$23.95 ~ SUB homemade pomodoro sauce

**CONCHIGLIONI** giant shells stuffed with veal, chicken, ricotta, spinach, herbs, pomodoro & pesto. \$19.95

## FAVORITI

**FLAMED FILET MIGNON & SHRIMP SCAMPI** tomatoes, red onions, basil, red and yellow peppers, garlic, crushed chilies, mushrooms, chimichurri herb marinade & roasted red rose potatoes flamed in brandy table-side \$38.95

**LINGUINE E POLLO AL CARTOCCIO** chicken, artichokes, herbs, spinach, mushrooms, chives, roasted garlic, olive oil, diced roma tomatoes wrapped in a foil pouch & baked then flamed in brandy table-side \$26.95