



## STARTERS

### CALAMARI

side pomodoro & grilled lemon \$14

### BRUSSELS SPROUTS

garlic, prosciutto, parmesan, \$10

### MOZZARELLA IN CARROZZA

baked mozzarella, Italian bread, sundried tomato cream & pesto \$12

### CLASSIC CAPRESE

mozzarella, basil, balsamic glaze \$12

### INSALATA DELLA CASA

our "house salad", romaine, hearts of palm, artichokes, mushrooms, onions, creamy Italian \$12  
ADD CHICKEN \$4, SALMON \$8

## ZUPPA

### MUSHROOM SOUP

shiitake mushrooms, cream, herbs \$9

### ITALIAN WEDDING

vegetables, swiss chard, meatball \$9

### LUNCH SOUP & SALAD

italian wedding or mushroom soup, small house or caesar salad \$12

## LUNCH PASTAS

### LOBSTER ANGEL HAIR

tender lobster & crabmeat flamed in brandy, roasted garlic, tomatoes, olive oil, spinach & a touch of cream \$18

### FETTUCCINE BOLOGNESE

rich ragout of beef, vegetables, mushrooms, herbs, red wine reduction & a touch of pomodoro \$14

### LUNCH CANNELONI

crepes filled with veal, chicken, ricotta, spinach & herbs with cream sauce or marinara \$14

### RIGATONI POLLO BASILICO

chicken, sundried tomatoes, garlic, crushed chilies, parmesan, fresh basil & a hint of cream \$14

**Giving Back: \$1 donated to  
Hermosa Beach Education Foundation**

## SANDWICHES

*all served with garlic fries (sub house salad or arugula pasta salad)*

### CHICKEN PARM SANDWICH

marinara & mozzarella on house baked soft Italian roll \$14

### BISTRO STEAK SANDWICH

arugula, caramelized onion & mushroom, fontina, garlic aioli \$16

### ITALIAN MEATBALL \$14

marinara & mozzarella on house baked soft Italian roll

### GRILLED CHICKEN SANDWICH

swiss, lettuce, tomato, red onion & garlic mayo \$14

### HBLL CHEESE BURGER

choice of cheese: cheddar, fontina, swiss, mozzarella, blue cheese shredded lettuce, tomato, onion, pickle, hawaiian bun \$12  
+ADD FRIED EGG \$2

## INSALATE

### BLACKENED SALMON CAESAR

romaine, housemade croutons, traditional caesar \$18

### SEASIDE SHRIMP & KALE

cucumbers, quinoa, grapes, tomatoes, avocado, pumpkin seeds, parmesan & citrus vinaigrette \$18

### INSALATA POLLO RUSTICA

grilled chicken, grilled corn, avocado, almonds, goat cheese, cherry tomatoes, croutons, dates & herb vinaigrette \$16

### BBQ CHICKEN

avocado, tomato, onion, blue cheese, tortilla strips & bbq ranch dressing \$15

### FILET MIGNON COBB

greens, roasted peppers, tomato, bacon, mushrooms, blue cheese crumbles, asparagus, avocado, chipotle ranch \$18

### AHI NICIOSE

arugula, cabbage & romaine, egg, potato, capers, olives, cherry tomatoes, cucumber, & sesame vinaigrette \$18

### CHARBROILED SALMON SALAD

served over romaine, capers, tomatoes, parmesan, pesto vinaigrette \$18

## LUNCH ENTREES

### POLLO PARMIGIANA

marinara, mozzarella, angel hair aglio olio \$19

### CHICKEN PICATTA

lemon caper butter, angel hair aglio olio \$19

### STEAK FRITÉ

8 oz, filet mignon, bearnaise or blue cheese crumbles, garlic fries \$21

### PESCE & CHIPS

tempura batter, sea salt fries & tartar sauce \$15

### TUSCAN CHICKEN

cherry tomatoes, artichokes, capers, basil, balsamic, asparagus over farro \$18

### SIGNATURE GRILLED ~ FRESH FISH

simply grilled with fresh herbs OR lemon butter & seasonal vegetables

*SALMON \$20 ~ MAHI MAHI \$20 ~ SWORDFISH \$25*