

## STARTERS

### CALAMARI

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

## 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 \$13

### RISOTTO AL FILETTO

simmered in chicken broth, filet mignon  
onions, garlic, olive oil, parmesan,  
portobellos & cream \$18

### LUNCH LASAGNA & SALAD

chicken polenta lasagna or eggplant al forno  
along with a caesar or house salad \$15

## KIDS bambini

spaghetti • noodles with butter and cheese  
kids quattro formaggi • cheese ravioli \$12

with kids drink & ice cream

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

### CHICKEN PARM SANDWICH

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

BISTRO STEAK SANDWICH arugula, caramelized onions,  
peppers & mushrooms, fontina cheese, 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 +ADD FRIED EGG \$2

choice of cheese: cheddar, fontina, swiss, mozzarella, blue cheese  
shredded lettuce, tomato, red onion, pickle, hawaiian bun \$12

\*\*\$1 donated to Hermosa Beach Little League for every item sold \*\*

## SALADS

### 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

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

BBQ CHICKEN avocado, tomato, onion,  
blue cheese crumbles & bbq ranch dressing \$15

### CHARBROILED SALMON SALAD

"the original", romaine, capers, tomatoes, parmesan, pesto vinaigrette \$18

### INSALATA DELLA CASA ~ "HOUSE SALAD"

romaine, hearts of palm, artichokes, mushrooms, onions, creamy Italian \$12  
+ADD CHICKEN \$4, SALMON \$8

## ENTREES

POLLO PARMIGIANA marinara, mozzarella, angel hair aglio olio \$18

CHICKEN PICCATA lemon caper butter, angel hair aglio olio \$18

PESCE & CHIPS tempura batter, sea salt fries \$15

TUSCAN CHICKEN tomatoes, artichokes, capers,  
fresh basil, balsamic, asparagus & farro \$16

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

### SIMPLY GRILLED ~ FRESH PESCE

simply grilled with fresh herbs OR lemon butter  
& fresh seasonal vegetables

salmon \$18 ~ mahi mahi \$18 ~ swordfish \$20

mimosa \$10  
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sangria  
.....

our special house recipe,  
red or white \$10

passion bellini  
.....  
prosecco & passion fruit \$10

beer  
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Peroni \$7

Stella Artois \$7

Coors Light \$6

Ballast Sculpin IPA \$8

Angry Orchard \$6

Birra Moretti

L'Autentica

(Euro Pale Lager) \$7

Birra Moretti

La Rossa

(Doppelbock) \$7

beverages  
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Iced Tea

Arnold Palmer

Acqua Pana

Pellegrino (sm or lg)

Coffee

Espresso

Latte

sodas

Coke, Diet Coke,

Ginger Ale, Sprite

Rootbeer, Lemonade



HERMOSA BEACH, CA



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## by the glass

### WHITES

	<i>glass</i>	<i>bottle</i>
<b>Zerbina Rosa di Ceparano</b> Rosé (Romagna) 2016	11	39
<b>Casali Maniago</b> Sauvignon Blanc (Friuli) DOC	12	42
<b>Chateau Montelena Riesling</b> (Potter Valley, Mendocino) 2016	15	53
<b>Rocca di Montemassi</b> 'Vermentino' (Tuscany) DOC	10	35
<b>Schiopetto</b> Pinot Grigio (Venezia Giulia) 2015	11	39
<b>Villa Sparina</b> 'Gavi di Gavi' (Piedmont) DOCG 2016	12	42
<b>Antinori</b> 'Bramito' Chardonnay (Umbria) DOC 2015	12	42
<b>L'Oliveto</b> Chardonnay (Russian River) 2014	12	42
<b>Jordan</b> Chardonnay (Russian River) 2014	18	63
<b>La Marca</b> Prosecco <b>(Veneto) NV</b>	10 (split)	
<b>Moët &amp; Chandon</b> 'Imperial Brut' Champagne NV	18 (split)	

### REDS

	<i>glass</i>	<i>bottle</i>
<b>Poggio Basso</b> Chianti (Tuscany) DOCG 2015	10	35
<b>Felsina</b> 'Berardenga' Chianti Classico (Tuscany) DOCG 2014	16	56
<b>Accornero</b> 'Campmoro' Barbera (Piemonte) DOC 2014	11	39
<b>La Ca' Nova</b> 'Estate' Barbaresco (Piemonte) DOCG 2013	20	70
<b>Stroppiana</b> 'San Leandro' Barolo (Piedmont) DOCG 2012	22	77
<b>Montepeloso</b> 'A Quo' Tuscan Blend (Tuscany) 2014	16	56
<b>Barrique</b> Pinot Noir (Sonoma Coast) 2015	14	49
<b>Melville</b> 'Santa Rita Hills' Pinot Noir (Central Coast) 2014	18	63
<b>Starmont</b> Merlot (Los Carneros) 2014	14	49
<b>Bench</b> 'Knights Valley' Cabernet Sauvignon (Sonoma) 2015	13	48
<b>Gibbs</b> '3 Clones' Cabernet Sauvignon (Napa Valley) 2014	18	63

## featured FRANK FAMILY VINEYARDS

<b>Chardonnay</b> (Carneros, Napa) 2015	20	70
<b>Cabernet</b> (Carneros, Napa) 2014	25	100 200 mag

### PROSECCO & bubbles

	<i>bottle</i>
<b>Bortolomiol</b> Valdobbiadene Prosecco Superiore Brut DOCG 2016	30
<b>Montesal</b> 'Vigna di Paradis' Prosecco (Veneto) 2016	48
<b>Louis Roederer</b> 'Estate' Brut Anderson	54
<b>Domaine Carneros</b> Vintage Brut Rose 2013	71
<b>Nicholas Feuillate</b> Brut Rose Champagne (France) NV	105
<b>Veuve Clicquot</b> 'Yellow Label' Brut (France) NV	119
<b>Dom Perignon</b> (France) 2006	300
<b>Louis Roederer Cristal</b> Brut (France) 2009	350