

STARTERS

CALAMARI FRITTI

lightly fried crisp with pomodoro & grilled lemon \$15.50

BRUSSELS SPROUTS garlic, prosciutto, parmesan & chiles \$11.95

BAKED MOZZARELLA baked mozzarella, Italian bread, sundried tomato cream & pesto \$13.95

CLASSIC CAPRESE mozzarella, basil, balsamic glaze \$14.95

BRAISED MEATBALLS mozzarella, marinara, parmiggianno reggiano & crispy kale \$11.95

BRUSCHETTA POMODORO romas, basil, garlic with homemade grilled bread \$13.95

GRILLED ARTICHOKE brushed in olive oil & herbs with caper aioli \$12.95

ZUPPA

MUSHROOM SOUP shiitake mushrooms, cream, herbs \$10.95

ITALIAN WEDDING vegetables, tuscan kale, meatball \$10.95

LUNCH SOUP & SALAD italian wedding or mushroom soup, small house or caesar salad \$14.95

KIDS bambini

- Spaghetti With Marinara \$8
- Noodles With Butter & Cheese \$8
- Kids Quattro Formaggi \$12
- Kids Cheese Ravioli \$12
- Kids Chicken Parmesan \$12
- Kids Mini 4 Oz Filet Mignon \$15

*with kids drink
& ice cream*

SANDWICHES

all served with garlic fries

(sub house insalata della casa house salad or arugula pasta salad)

CHICKEN PARM SANDWICH

marinara & mozzarella on homemade soft baked Italian roll \$15.95

BISTRO STEAK arugula, caramelized onions, fontina, garlic aioli, peppers & mushrooms on homemade soft baked roll \$17.95

ITALIAN MEATBALL marinara, mozzarella & homemade soft baked Italian roll \$14.95

HBLL CHEESE BURGER +ADD FRIED EGG \$2

choice of cheese: cheddar, fontina, swiss, mozzarella, blue cheese shredded lettuce, tomato, red onion, pickle, hawaiian bun \$13.95

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

SALADS

BLACKENED SALMON CAESAR

romaine, housemade croutons, caesar dressing \$18.95

SEASIDE SHRIMP & KALE

cucumbers, quinoa, grapes, tomatoes, avocado, pumpkin seeds, parmesan & citrus vinaigrette \$18.95

INSALATA POLLO RUSTICA

grilled chicken, grilled corn, avocado, almonds, goat cheese, cherry tomatoes, croutons, dates & herb vinaigrette \$17.95

CHARBROILED SALMON SALAD

"the original", romaine, capers, tomatoes, parmesan, pesto vinaigrette \$18.95

INSALATA DELLA CASA ~ "HOUSE SALAD"

romaine, hearts of palm, artichokes, mushrooms, onions, creamy Italian \$14.95
with chicken \$18.95 / with salmon \$19.95

ENTREES

POLLO PARMIGIANA marinara, mozzarella, angel hair aglio olio \$17.95

CHICKEN PICCATA lemon caper butter, angel hair aglio olio \$17.95

FESA DI POLLO breaded chix breast sauteed with golden brown, angel hair pasta, romas, garlic & spinach \$17.95

FRESH PESCE simply grilled with fresh herbs OR lemon butter & fresh seasonal vegetables *salmon \$mkt ~ fresh catch \$mkt*

LUNCH PASTAS

LOBSTER ANGEL HAIR tender lobster & crabmeat flamed in brandy, roasted garlic, tomatoes, olive oil, spinach & a touch of cream \$23.95

FETTUCCINE BOLOGNESE rich ragout of beef, vegetables, mushrooms, herbs, red wine reduction & a touch of pomodoro \$19.95

RIGATONI POLLO BASILICO chicken, sundried tomatoes, garlic, crushed chilies, parmesan, fresh basil & a hint of cream \$14.95

RISOTTO AL FILETTO simmered in chicken broth, filet mignon, onions, garlic, olive oil, parmesan, portobellos & cream \$21.95

LUNCH LASAGNA & SALAD chicken polenta lasagna or eggplant al forno along with a caesar or house salad \$16.95

mimosa \$10
.....

sangria
.....

our special house recipe,
red or white \$10

passion bellini
.....

prosecco & passion fruit \$10

beer
.....

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
.....

Iced Tea

Arnold Palmer

Acqua Pana

Pellegrino (sm or lg)

Coffee

Espresso

Latte

sodas

Coke, Diet Coke,

Ginger Ale, Sprite

Rootbeer, Lemonade

The
BOTTLE
INN

HERMOSA BEACH, CA

by the glass

whites

	<i>glass</i>	<i>bottle</i>
Domaine Pichot Vouvray Chenin Blanc, France 2015	11	39
Trimbach Riesling Alsace, France 2016	12	42
Pieropan Soave Classico DOC (Veneto) 2016	10	35
Grangazan Albarino (Rias Baixas, Spain) 2017	12	42
Casali Maniago Sauvignon Blanc (Friuli, Venezia) DOC	12	42
Duckhorn Sauvignon Blanc (Napa) 2017	15	52
Schiopetto Pinot Grigio (Venezia Giulia) 2015	12	42
Domaine de Fontaine Rosé (Corbieres) 2018	12	42
Zerbina Rosa di Ceparano Rosé (Romagna) 2016	12	42
Martellotto Melodeon Chardonnay (S. Barbara) '17	14	49
Antinori 'Bramito' Chardonnay (Umbria) DOC 2016	14	49
Jordan Chardonnay (Russian River) DOC 2016	18	63
La Marca Prosecco (Veneto) NV		10 (split)
Moët & Chandon 'Imperial Brut' Champagne NV		18 (split)

reds

	<i>glass</i>	<i>bottle</i>
Poggio Basso Chianti (Tuscany) DOCG 2017	11	35
Vina Alberdi Reserva Tinto (Spain) 2012	13	48
Barrique Pinot Noir (Sonoma Coast) 2016	13	48
Melville 'Santa Rita Hills' Pinot Noir (Santa Barbara) '15	16	56
Starmont Merlot (Carneros) 2014	14	49
Montepeloso 'A Quo' Tuscan Blend (Tuscany) 2014	16	56
Saint Cosme Côtes du Rhône, France 2016	10	35
Bonfante Barolo (100% Nebbiolo) (Piemonte) DOCG 2013	18	63
Bench 'Knights Valley' Cabernet Sauvignon (Sonoma) 2016	13	48
Gibbs '3 Clones' Cabernet Sauvignon (Napa Valley) 2016	16	56
Acumen 'Mountainside' Cab/Bordeaux Blend (Napa) '14	16	56
Robert Keenan Cab Franc 'Spring Mountain' (Napa) '14	25	95

featured

FRANK FAMILY VINEYARDS (Napa Valley)		
Chardonnay (Carneros, Napa) 2016	18	63
Cabernet (Napa Valley) 2015	20	80
		150
		<i>mag</i>



HERMOSA BEACH, CA

PROSECCO & bubbles

	<i>bottle</i>
Bortolomiol Valdobriadene Prosecco Superiore Brut DOCG 2016	30
Felsina Spumante Brut Rose (Tuscany)	50
Marco Bonfante Moscato D'Asti DOCG 2017	25
Marco Bonfante Brachetto D'Aqui DOCG 2016	25
Louis Roederer 'Estate' Brut Anderson	54
Veuve Clicquot 'Yellow Label' Brut (France) NV	99
Nicholas Feuillate Brut Rose Champagne (France) NV	105
Dom Perignon (France) 2006	300
Louis Roederer Cristal Brut (France) 2009	395