



cold ANTIPASTI

BRUSCHETTA DUO

ricotta, pesto & tomato confit \$13.95

CARPACCIO

thinly sliced beef, parmesan, capers, olive oil, lemon & arugula \$15.95

WILTED RADICCHIO

warm castelfranco, point Reyes blue cheese, honey pine nuts, balsamic vinegar \$12.95

ZUPPE *soup*

ITALIAN WEDDING

fresh vegetables, tuscan kale, chicken, pasta, meatballs \$10.95

LUNCH SOUP & SALAD

italian wedding soup with small house or caesar or farmer's market greens \$14.95

BRUNCH

sat & sun 11:30a-3p only

VEGGIE FRITTATA

mozzarella, parmesan, asparagus, grilled pea greens, porcini mushrooms, house pesto, with farmer's market greens, balsamic drizzle & sea salt \$13.95

EGGS ARRABIATA

medium eggs, arrabiata sauce, breakfast parmesan potatoes \$14.95

BERRY BREAD PUDDING

FRENCH TOAST

fresh berries, King's hawaiian slices, real maple syrup \$13.95

EGGS & ASPARAGUS

medium eggs, crispy prosciutto, parmesan, tomato confit & breakfast parmesan potatoes \$14.95

POLENTA BENEDICT

polenta cakes with pancetta, poached egg, basil, roasted tomato hollandaise & breakfast parmesan potatoes \$14.95

INSALATE

add grilled chicken \$6 / grilled shrimp \$7 / filet \$18

add grilled or blackened salmon \$10

ITALIAN CHOP

mozzarella, mortadella, pepperoni, basil, cherry tomato, calabrian chilis & red wine vinaigrette \$11.95

STRAWBERRY & POMEGRANATE BURRATA

spinach, pomegranate molasses, strawberry, almonds, lemon juice, \$10.50

INSALATA RUSTICA

baby lettuce, grilled corn, avocado, almonds, goat cheese, croutons, cherry tomatoes, dates & herb vinaigrette \$9.95

GRILLED KALE

pine nuts, parmesan, fried capers, chili oil, tuscan kale, lemon & olive oil \$9.95

INSALATA CAPRESE

fresh mozzarella, tomato, basil, balsamic glaze & olive oil \$14.95

CAESAR

romaine, croutons & parmesan \$8.50
(anchovies or capers available upon request)

INSALATA DELLA CASA

"our house salad", romaine, hearts of palm, artichokes, mushrooms, onions, creamy Italian \$8.50

italian classics

POLLO PARMIGIANA

marinara, mozzarella, angel hair aglio olio \$17.95

LOBSTER ANGEL HAIR

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

FETTUCCINE BOLOGNESE

"a classic", chunky beef & pork tomato ragu over our fresh fettuccine noodles \$19.95

FRESH ATLANTIC SALMON

simply grilled, olive oil & fresh herbs OR lemon butter served with fresh seasonal vegetables \$20.95

LUNCH LASAGNA & SALAD

chicken polenta lasagna or eggplant al forno along with small house or caesar or farmer's market greens \$16.95

RIGATONI E POLLO BASILICO

our house specialty! charboiled chicken, sundried tomatoes, garlic, crushed chilies, parmesan, fresh basil & a hint of cream \$15.95

giving back: \$1 donated to HBEF

hot ANTIPASTI

CALAMARI FRITTI

fried crisp, house pomodoro \$15.50

BRAISED MEATBALLS

mozzarella, parmigiano reggiano marinara & crispy kale \$11.95

PIZZA AL TAGLIO

rectangle flatbreads, thick roman-style

MARGHERITA

tomato sauce, fresh basil \$12.95

BUTCHER'S

pepperoni, mushroom & italian sausage \$13.95

RICOTTA & MORTADELLA

garlic, olive oil, green onion \$14.95

FIG & PROSCIUTTO

talleggio cheese, arugula, fig jam \$14.95

HALF FLATBREAD PIZZA

with caesar or house or farmer's market greens \$15.95

SANDWICHES

garlic fries or farmers market greens

TUSCAN CHICKEN

arugula, fontina cheese, pancetta, tomato confit, pesto aioli, ciabatta \$15.95

MEATBALL

house braised meatballs & soft roll with marinara & mozzarella \$14.95

THE ITALIAN

prosciutto, pepperoni, mortadella, mozzarella, tomato, onion, lettuce, italian seasoning, oil & vinegar, lemon aioli, skinny roll \$14.95

CAPRESE SANDWICH

mozzarella, basil, baby lettuce, tomato, sundried tomato aioli, ciabatta \$15.95

CHICKEN PARM SANDWICH

marinara & mozzarella on fresh baked soft roll \$15.95

~ by the glass ~

rose & bubbles

	glass	bottle
La Marca Prosecco (Veneto) NV		10 (split)
Moët & Chandon 'Imperial Brut' Champagne NV		18 (split)
Domaine de Fontaine Rosé (Corbières)	12	42
Zerbina Rosa di Ceparano Rosé (Romagna)	12	42
Felsina Spumante Brut Rose (Tuscany)		50

whites

	glass	bottle
Domaine Pichot Vouvray Chenin Blanc, France	11	39
Trimbach Riesling Alsace, France	12	42
Pieropan Soave Classico DOC (Veneto)	10	35
Granbazan Albarino (Rias Baixas, Spain)	12	42
Casali Maniago Sauvignon Blanc (Friuli, Venezia) DOC	12	42
Duckhorn Sauvignon Blanc (Napa)	15	52
Schiopetto Pinot Grigio (Venezia Giulia)	12	42
Martellotto Melodeon Chardonnay (S. Barbara)	14	49
Antinori 'Bramito' Chardonnay (Umbria) DOC	14	49
Jordan Chardonnay (Russian River) DOC	18	63
Frank Family Chardonnay (Carneros, Napa)	18	63

reds

	glass	bottle
Poggio Basso Chianti (Tuscany) DOCG	10	35
Vina Alberdi Reserva Tinto (Spain)	13	48
Barrique Pinot Noir (Sonoma Coast)	14	49
Melville 'Santa Rita Hills' Pinot Noir (Santa Barbara)	17	60
Starmont Merlot (Carneros)	15	52
Montepeloso 'A Quo' Tuscan Blend (Tuscany)	16	56
Saint Cosme Côtes du Rhône, France	10	35
Chateau Beaumont Haut-Medoc Bordeaux	16	56
Bonfante Barolo (Piemonte) DOCG	18	63
Marchese Antinori Chianti Classico Riserva DOCG	25	89
Bench 'Knights Valley' Cabernet Sauvignon (Sonoma)	14	49
Gibbs '3 Clones' Cabernet Sauvignon (Napa Valley)	16	56
Aleksander 'by Sasha Vujacic' Blend (Paso Robles)	20	80
Frank Family Cabernet (Napa Valley)	20	80

corkage \$30 (1st btl) + \$40 (2nd btl) + \$50 (3rd btl) + \$10 ea (thereafter)

please ~ no outside wines served in the cellar

mimosa \$10
fresh oj, prosecco

UNLIMITED MIMOSA
oj, guava, cranberry juice
& house prosecco \$18
(two hour max, please no sharing)

sangria
red or white \$10

passion bellini
prosecco & passion fruit \$10

italian spritz \$10
classic summer spritz,
gancia americana, orange
& prosecco

BEER

Peroni \$7
Stella Artois \$7
Coors Light \$6
Ballast Sculpin IPA \$8
Angry Orchard \$6
Moretti L'Autentica
(Euro Pale Lager) \$7
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



HERMOSA BEACH, CA