



ANTIPASTI *appetizers*

CALAMARI FRITTI lightly fried crisp, arugula, side pomodoro & grilled lemon \$15.95

CAPRESE fresh buffalo mozzarella, ripe tomato, fresh basil pesto, balsamic glaze \$13.95

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

MOZZARELLA IN CARROZZA baked mozzarella, toasted Italian bread, sundried tomato cream & pesto \$13.95

BRUSCHETTA POMODORO romas, basil, garlic & grilled crostinis \$13.95

BRUSSELS SPROUTS garlic, prosciutto, parmesan & chile flakes \$12.95

ITALIAN MEATBALLS homemade, ground beef & pork, marinara, mozzarella, parmigiano reggiano & crispy tuscan kale \$13.95

INSALATE *salad*

INSALATA DELLA CASA house salad romaine, artichokes, hearts of palm, mushrooms, red cabbage, shaved red onions, tomatoes & our creamy Italian style house dressing \$8.50

VENETIAN romaine, pine nuts, fontina cheese, kalamata olives, diced roma tomatoes, sundried tomato vinaigrette & croutons \$7.50

INSALATA QUINOA mixed greens, quinoa, charred roasted corn, toasted almonds & balsamic vinaigrette \$7.50

CAESAR romaine salad tossed with our caesar dressing, garlic croutons & parmesan \$8.50 + anchovies upon request +\$2

INSALATA RUSTICA grilled corn, avocado, almonds, goat cheese, dates, cherry tomatoes, croutons & herb vinaigrette \$9.95 + with grilled atlantic salmon \$22.95 + with grilled chicken breast \$17.95

LE PASTE *pastas*

-sub gluten free penne pasta +2.50

LOBSTER ANGEL HAIR tender lobster & crabmeat flamed in brandy, garlic, tomatoes, olive oil, spinach & touch cream \$34.95

QUATTRO FORMAGGI fontina, gorgonzola, mozzarella & parmesan with a touch of cream & finished in the oven \$24.95

RIGATONI POLLO E BASILICO charbroiled chicken, sundried tomatoes, white wine, garlic, crushed chilies, parmesan, basil & a hint of cream \$26.95

giving back! \$1 donated to HBEF
(Hermosa Beach Education Foundation)

LINGUINE & CLAMS littleneck clams, garlic, olive oil, white wine, oregano & crushed chiles \$29.95

GNOCCHI AL PESTO handmade light ricotta dumplings, basil pesto, garlic, cream & parmesan \$24.95
SUB chunky pomodoro sauce, pink sauce or alfredo

LINGUINE ALLA BUCANIERA calamari, clams, mussels, scampi tossed with garlic, white wine, sweet peppers, oregano, tomatoes & fresh basil \$32.95

LINGUINE E POLLO AL CARTOCCIO chicken, artichokes, herbs, spinach, mushrooms, chives, roasted garlic, olive oil, diced romas wrapped in a foil pouch & baked, then flamed in brandy \$28.95

FETTUCCINE BOLOGNESE "a classic", chunky beef & pork tomato ragu over our fresh fettuccine noodles \$26.95

RISOTTI & *gluten free*

PENNE PRIMAVERA ~gluten free / vegan~ spinach, mushrooms, tomatoes, carrots, zucchini, squash & gluten free penne pasta \$22.95

RISOTTO AL FILETTO simmered in chicken broth, chunks of filet mignon, garlic, onions, olive oil, parmesan, portobellos & cream \$32.95

FARRO RISOTTO & SHRIMP artichokes, tomatoes, portobellos, green onions, basil, savory wine, parmesan \$28.95 / SUB chicken or sausage

KIDS *bambini* comes with vanilla or spumoni ice cream

SPAGHETTI & marinara \$8 / NOODLES butter & cheese \$8 / KIDS quattro formaggi \$12 / KIDS CHICKEN PARMESAN \$12

IL PESCE FRESCO *fresh fish & seafood*

SALMON AL VODKA fresh salmon lightly breaded, sautéed crispy in a pink vodka sauce with artichokes, portobello mushrooms, fresh spinach & goat cheese crumbles / angel hair pasta aglio olio \$32.95

SHRIMP SCAMPI ALL'AGLIO large jumbo shrimp sautéed in olive oil, white wine, garlic / sautéed garlic spinach & angel hair aglio olio \$29.95

PESCE DEL GIORNO (grilled, blackened, sauteed / lemon butter, lemon caper butter) brushed in olive oil & fresh herbs / rosemary potatoes, fresh sauteed vegetables
~atlantic salmon~ \$32.95 ~fresh catch of the day~ \$Mkt

MANZO + VITELLO *beef & veal*

FILETTO DI MANZO BEARNAISE tender filet mignon, artichokes & mushrooms sautéed in sherry wine topped with tarragon sauce / served with rosemary potatoes, roasted baby carrots & sautéed garlic spinach \$38.95

PICCATA DI VITELLO tender veal medallions sautéed in a lemon butter, capers & white wine sauce served with rosemary parmesan potatoes & roasted baby carrots \$37.95

OSSOBUCO DI VITELLO giant veal shank, baked until fork tender, braised with fresh vegetables, herbs, red wine & tomato mushroom sauce / your choice of risotto or fettuccine \$42.95

POLLAMI *chicken*

CHICKEN PICCATA lemon caper butter & mushrooms / rosemary parmesan potatoes & roasted baby carrots \$28.95

POLLO PARMIGIANA thin breaded chicken breast, marinara, oregano, mozzarella & angel hair aglio olio \$27.95

FESA DI POLLO thin breaded chicken breast sautéed golden brown topped with angel hair pasta, romas, garlic & fresh spinach \$27.95 ~ SUB sicilian anchovy aglio olio angel hair (bread crumbs & chilies / available upon request)

CHICKEN MARSALA marsala mushroom sauce / rosemary parmesan potatoes & roasted baby carrots \$28.95

POLLO IMBOTTITO boneless chicken breast stuffed with prosciutto & mozzarella cheese, creamy porcini mushroom sauce / angel hair aglio olio & sautéed garlic spinach \$29.95

TRATTORIA RUSTICA *classics*

MELANZANE EGGPLANT AL FORNO ~vegetarian~ baked eggplant stuffed with mozzarella, porcini mushrooms, zucchini, yellow squash, fresh basil, olive oil, garlic, marinara sauce & a touch of cream \$25.95

CHICKEN POLENTA LASAGNA ~gluten free~ thin polenta "corn-meal" sheets layered with ricotta cheese, chicken sausage, fresh herbs & mozzarella, pink marinara sauce & parmesan cheese \$25.95

SIDE *dishes*

SAUTÉED GARLIC SPINACH chopped, garlic, chile flakes \$7.95

ROASTED BABY CARROTS \$7.95 / **ROSEMARY PARMESAN POTATOES** \$7.95