

LA SPIAGGIA

Evening

Appetizers

- Lightly breaded Calamari tossed with Sea Salt, Lemon and a light Vinaigrette 10
Bruschetta d'Inverno- Grilled baguette slices topped with Kalamata Olives and Tuscan Pecorino 6.5
Mussels Fra Diavolo- One pound of Mussels in a Spicy Tomato Broth 9
Spinach and Artichoke Dip with Warm Bread 7
Dungeness Crab Cakes served with Roasted Red Pepper Tapenade 10
Steamed Littleneck Clams in a White Wine Basil Sauce 13

Salads

- House Greens with Roma Tomatoes, Cucumbers and Marinated Shallot slices 5
Pear and Blue Cheese over Field Greens drizzled with a Honey- Pepper dressing 7
Caesar Salad topped with a White Anchovy and Red Pepper 7 with Chicken 9 with Shrimp 11

Entrees

- Roasted Lamb Tenderloin glazed with Mint and Green Peppercorns served over Baked Butternut
Squash Polenta with Broccoli 22
Grilled Angus Filet Mignon glazed with Whiskey and served with over Tartufata Smashed Potatoes
with Coriander Carrots and Root Vegetable Yoghurt 27
Colossal Shrimp stuffed with Lime and Garlic and roasted in Prosciutto Caul over Fried Rice
Dumplings with Basil Oil, Wasabi Tobiko and Wilted Arugula 24
Monkfish sautéed in a Tarragon Cream Sauce with Wasabi Tobiko over an Israeli Cous-Cous and
Wild Rice Pilaf with Fried Parsnips 19

Tradicionales

All of our traditional Italian sauces are prepared from scratch, to order. All are available with the following options:

- Spinach 11 Chicken 15 Shrimp 17 Scallops 19
Alfredo- Our most popular Tradicional selection. A cream sauce built around fettuccini pasta, enriched with Parmigiano-Reggiano and garlic.
Pesto- An ancient Italian sauce. We make ours with fresh basil, garlic, and Parmigiano-Reggiano, carried in just a bit of cream over penne pasta.
Scampi-Style- Traditionally served with langoustines, we have adopted the Piedmontese version. Made from reduced Sauternes wine, garlic, and lemon, thickened with just a hint of butter, and tossed with linguini.

Ask your server for today's homemade dessert selection

*All of our entrees are prepared to order by our Executive Chef Jake Cuff, please allow extra time for quality.
18% gratuity may be added to parties of 6 or more, there is a \$2 split plate charge, and a \$10 corkage fee.*