

# 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

- Pacific Snapper Stuffed with Olives and roasted with a Raw Tomato Cream Sauce served over Crisp Polenta with Wilted Spinach 20  
Grilled Angus Filet Mignon with a Green Peppercorn Aioli and Capers served over Tartufata Smashed Potatoes with Roasted Yellow Squash and Zucchini 27  
Balsamic Poached Pork Tenderloin served over Smashed Potatoes with Fried Parsnip Curls 19  
Pan-Fried Trout with Crabmeat and Shrimp in a Caramelized Shallot Butter Sauce served with Baked Purple Potatoes and Enoki Mushrooms 20

### 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 cream over penne pasta.  
Scampi-Style- Traditionally served with langoustines, we have adopted the Piedmontese version. Made from reduced Sautesnes 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.*