

LA SPIAGGIA

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

- Pan-Fried Salmon with an Almond Brown Butter over Quinoa and Sautéed Eggplant 17*
Grilled Angus Filet Mignon with Garlic Confit and Gorgonzola Butter served over an Oyster-Asiago Risotto Cake with Summer Squash 27
Crispy Duck Breast with Three Olive Mango Tapenade served with Twice Cooked Purple Potatoes and Sautéed Broccoli 19
Wild Striped Bass with Coriander served with Smashed Potatoes and Roasted Butternut Squash 21

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.