

LA SPRANZA

Evening

Appetizers

- Lightly breaded Calamari tossed with Sea Salt, Lemon and a light Vinaigrette 10*
Bruschetta Primavera- Grilled Baguette slices topped with Fresh Mozzarella, Tarragon and Basil 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

Salads

- House Greens with Roma Tomatoes, Cucumbers and Marinated Shallot slices 5*
Hazelnut, 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

- Ahi Tuna Grilled Rare and served with an Olive Puree over Twice Cooked Purple Potatoes with Wilted Spinach 20*
Marinated New York Strip Steak served with a Cherry-Fig Compote over Roasted Garlic Smashed Potatoes and Summer Squash 22
Wild Keta Salmon with a Butter Cracker Crust served with a Cucumber Dill Sauce over Saffron Clam Rice with Asparagus Prosciutto Bundles 21
Grilled Bone-In Pork Chop topped with a Pear-Apple Chutney and served with Polenta and Dressed Greens 16

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 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.*