

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 4*
Hazelnut, Pear and Blue Cheese over Field Greens drizzled with a Honey- Pepper dressing 5
Caesar Salad topped with a White Anchovy and Red Pepper 5 with Chicken 7 with Shrimp 9

Entrees

- Blackened New York Strip Steak served with Gorgonzola over Roasted Shallot Smashed Potatoes with Eggplant Spears 24*
Vegetable Lasagna Alfredo 15
Grilled Keta Salmon served with a Soy Sauce Aioli over Truffle Risotto with Asparagus 20
Bone-in Pork Chop served with a Dijon Sage Sauce and Three Cheese Souffled Potatoes with Wilted Spinach 18

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- This sauce is 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.