



ANTIPASTO & INSALATA

Split salads shared on 2 plates, \$3. additional

Caesar Salad

Crisp romaine lettuce, classic caesar dressing, garlic croutons \$12.

Insalata Trentino

Fresh beets, mixed organic greens, dana blue cheese, red onions, walnuts, sherry vinaigrette \$13.

Insalata Mista

Mixed organic greens, tomatoes, cucumber, carrots, balsamic vinaigrette \$8.

Antipasto Freddo

Fresh mozzarella, tomato, roasted pepper, greens, xv olive oil dust, balsamic caviar \$14.

Calamari Fritti

Arborio crusted fried calamari, tomato dipping sauce \$16.

Zuppa di Clams

Steamed littleneck clams, white wine-clam broth, tomato concasse, fresh herbs, crostini \$15.

Eggplant Rollatini

Thinly sliced pan-fried eggplant, ricotta stuffing, mozzarella, marinara sauce \$13.

Gamberi alla Scampi

Jumbo shrimp, lemon-wine sauce, garlic, parsley \$16.

PASTA

can be ordered as an appetizer

Tortellini Giancarlo

Tri color cheese filled tortellini, peas, prosciutto, mushrooms, cream sauce \$26.

Gnocchi al Pesto

Potato pasta, basil pesto, pine nuts \$23.

Farfalle La Spiaggia

Bowtie pasta tossed with wilted arugula, plum tomato, pignoli, garlic, xv olive oil and shaved Reggiano \$24.

Linguini Veneziana

Linguini pasta, fresh chopped clams, chopped shrimp, spicy clam sauce \$30.

Penne Bolognese

Penne pasta with classic Italian meat sauce, homemade ricotta \$24.

Linguini with Broccoli Rabe

Linguini pasta, broccoli rabe, white beans, garlic, xv olive oil, parmigiano \$24.

SECONDI

Side orders of penne or linguini marinara, \$7. - garlic & oil \$8. sauté spinach \$9. polenta fries \$7.

Please, 1 entrée minimum per person and \$12. plate sharing charge

Please be patient, all food is cooked to order

Gamberi Oreganato

Jumbo shrimp, herbed breadcrumb stuffing, linguini, white wine-garlic sauce \$35.

Petto di Pollo Marsala

Chicken breast, marsala wine-sage sauce, mushrooms, whipped potato, summer vegetable \$28.

Agnello alla Griglia

New Zealand rack of lamb, marsala-mint demi glace, whipped potato, summer vegetable \$42.

Vitello Saltimbocca

Veal scallopine, prosciutto and sage, melted mozzarella, sautéed spinach, marsala wine sauce, whipped potato \$37.

Seafood fra Diavolo

Shrimp, clams, calamari, scungilli, mussels, linguini, spicy tomato sauce \$37.

Salmone della Casa

Organic Scottish salmon fillet, cornmeal crust, olive-sundried tomato tapenade, polenta fries, spinach \$34.

Scaloppine di Vitello Piccata

Veal scaloppine, white wine-lemon sauce, capers, whipped potato, summer vegetable \$34.

Gamberi con Salsa di Spumante

Jumbo shrimp, champagne cream, wild mushrooms, whipped potato, summer vegetable \$35.

LaSPIAGGIA
GRAND CUCINA ARTISTICA

