

# Antipasto - Humble Beginnings

## Caldi-Hot

<b>Gamberoni al Forno</b> 12.00 <i>Jumbo Shrimp wrapped in Prosciutto with fresh-diced tomatoes in a Buerrblanc sauce.</i>	<b>Zuppa di Vongole or Zuppa di Cozze</b> 10.00 <i>Baby Manila clams or New Zealand Mussels in red or white sauce.</i>
<b>Involtoni Di Melanzana</b> 12.00 <i>Eggplant stuffed with Ricotta, baked in a tomato sauce and melted Mozzarella</i>	<b>Mozzarella In Carrozza</b> 8.00 <i>Deep fried bread battered Mozzarella.</i>
<b>Peperoni Arrostito Ripieni</b> 10.00 <i>Stuffed roasted peppers with Mozzarella and Prosciutto in brandy sauce.</i>	<b>Portebello Ripieno</b> 12.00 <i>Stuffed Portobello Mushroom with crab meat.</i>
	<b>Pasta e Fagioli</b> 6.00 <i>Pasta and Cannellini bean soup.</i>
	<b>Calamari Fritti</b> 10.00 <i>Fried Calamari</i>

## Freddi-Cold

<b>Carpaccio di Manzo Parmigiano</b> 12.00 <i>Thin sliced raw beef with shaved Parmigiano and truffle extra virgin olive oil.</i>	<b>Antipasto Fantasia per 2</b> 12.00 <i>Assortment of cold Italian antipasto for 2.</i>
<b>Insalata di Gamberetti</b> 10.00 <i>Cold shrimp with extra virgin oil &amp; lemon vinaigrette over baby field greens.</i>	<b>Assagio Di Formaggio</b> 15.00 <i>Cheese Platter.</i>
<b>Mozzarella e Prosciutto</b> 10.00 <i>Fresh Mozzarella and Prosciutto.</i>	

## Pasta-Pasta

<b>Cavatelli con Salsiccia</b> 17.00 <i>Sweet Italian sausage, broccoli, sun-dried tomato garlic and broth.</i>	<b>Penne Arrabbiata</b> 17.00 <i>Spicy tomato sauce, hot cherry peppers and black olives.</i>
<b>Fettuccini al Forno</b> 18.00 <i>Cream sauce oven baked with diced beef, Shitake mushrooms,</i> <i>diced tomato and seasoned breadcrumbs.</i>	<b>Spaghetti Mare e Terra</b> 20.00 <i>Clams and shrimp in a Plum tomato sauce with diced Arugula.</i>
<b>Penne Siciliana</b> 17.00 <i>Fresh pomodoro sauce with eggplant and freshly diced Mozzarella.</i>	<b>Linguini con Vongole</b> 20.00 <i>Baby manila clams in red or white sauce.</i>
<b>Gnocchi Aurora</b> 17.00 <i>Homemade gnocchi in a pink sauce and melted Mozzarella.</i>	<b>Capellini Primavera</b> 17.00 <i>Light tomato sauce and mixed vegetables.</i>
<b>Capellini Rustico</b> 20.00 <i>Sautéed shrimp and Shitake mushrooms in garlic and oil broth.</i>	<b>Spaghetti Pomodoro</b> 16.00 <i>Fresh tomato sauce and basil.</i>
	<b>Rigatoni con Vodka</b> 17.00 <i>Pink vodka sauce.</i>

## Risotti-Risotto

<b>Risotto Pescatore</b> 22.00	<b>Risotto al Funghi</b> 16.00 <i>A combination of sautéed mixed mushrooms in a truffle extra virgin olive oil and garlic.</i>
<b>Risotto con Salsiccia</b> 18.00 <i>Combination of fresh seafood in a light Plum tomato sauce. Sweet Italian sausage, mushroom, radicchio finished in a truffle extra virgin olive oil.</i>	

# Piatti Principali - Main Entrees

## Pollo-Chicken

<b>Pollo Balsamico</b> 20.00 <i>Boneless chicken pieces with artichoke hearts, sun dried tomatoes, white wine and balsamic vinegar.</i>	<b>Pollo Scarpariello</b> 20.00 <i>Boneless breast chicken with, sausage, mushroom, potato, garlic, rosemary, white wine sauce.</i>
<b>Pollo Cardinale</b> 20.00 <i>Roasted peppers, mozzarella and diced tomatoes over breast of chicken.</i>	<b>Pollo Toscano</b> 20.00 <i>Sautéed chicken breast, topped with spinach and grilled portobello mushroom, in a marsala wine sauce.</i>

## Pesce-Seafood

<b>Tonno Toscano</b> 26.00 <i>Ahi-Tuna pan seared in a sesame crust over a Tuscany salsa (served rare).</i>	<b>Snapper Marechiaro</b> 26.00 <i>Pan sauteed with garlic, mussels &amp; clams in a light tomato sauce.</i>
<b>Gamberoni alla Griglia</b> 26.00 <i>Seasoned grilled shrimp over mixed vegetables, and finished in a garlic, lemon, wine sauce.</i>	<b>Capesanti E Gamberoni</b> 25.00 <i>Sea Scallops and shrimps sauteed in garlic, wine, lemon, butter sauce over spinach.</i>
<b>Salmone alla Griglia *Chef Specialty</b> 26.00 <i>Grilled salmon with our Dijon sauce over vegetables.</i>	

## Carne-Meats

<b>Vitello Portobello</b> 22.00 <i>Veal sautéed with sliced Portobello, roasted peppers in brandy wine sauce.</i>	<b>Costoletta di Vitello Madeira</b> 34.00 <i>Grilled veal chop with roasted peppers, shallots in a Madeira wine sauce.</i>
<b>Vitello Rossini</b> 22.00 <i>Battered veal topped with sliced Prosciutto, mozzarella and tomato, with white wine sauce and a touch of garlic.</i>	<b>Fiorentina Alla Griglia</b> 42.00 <i>24oz Porterhouse, peppercorn brandy sauce.</i>
<b>Vitello Siciliano</b> 22.00 <i>Veal sautéed with artichoke hearts, sun-dried tomatoes and diced Prosciutto in white wine sauce.</i>	<b>Costata di Manzo</b> 28.00 <i>Rib Eye steak charcoal grilled and topped with Port wine sauce, garnished with roasted potatoes.</i>
<b>Vitello Saltibocca</b> 22.00 <i>Layered with prosciutto, spinach, mozzarella marsala wine sauce.</i>	<b>Bistecca A Ferro Giambotta</b> 27.00 <i>Grilled N.Y. sirloin topped with sauteed onions, peppers, potatoes, mushrooms, wine sauce.</i>
<b>Filetto Di Manzo</b> 30.00 <i>8oz Filet served over grilled portobello and mashed potatoes, finished with aged balsamic vinegar sauce.</i>	

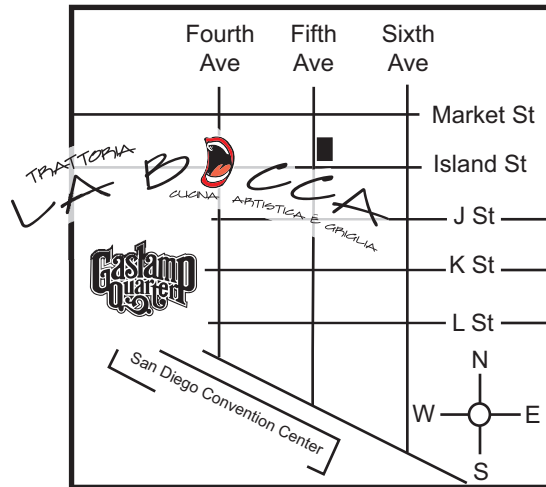
## Insalate-Salads

<b>Insalate Cesare</b> 7.00 <i>Caesar salad.</i>	<b>Insalata Portobello</b> 7.00 <i>Arugula salad with sliced grilled Portobello mushrooms.</i>
<b>Insalata Misticanza</b> 6.00 <i>Mixed baby greens.</i>	<b>Insalata di Casa</b> 7.00 <i>Baby greens mixed with broccoli florets, sliced mushrooms, cherry tomatoes and Pecans.</i>
<b>Insalata Di Asparagi</b> 7.00 <i>Arugula, ripiccio, and mixed greens with asparagus.</i>	

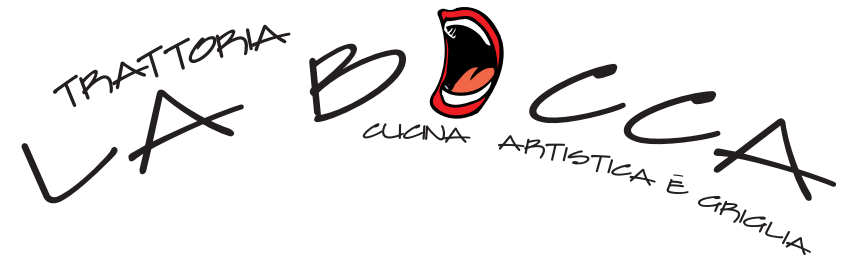
## Contorni-Sides

<b>Broccoli Aglio e Olio</b> 7.00 <i>Sautéed broccoli in extra virgin olive oil and garlic.</i>	<b>Puré Patate</b> 7.00 <i>Mashed potatoes.</i>
<b>Spinaci Aglio e Olio</b> 7.00 <i>Sautéed spinach in extra virgin olive oil and garlic.</i>	<b>Rabbini Aglio e Olio</b> "Priced Accordingly" <i>Sautéed broccoli Rabe in extra virgin olive oil and garlic.</i>

## Dinner Take-Out



Located in San Diego's Historic Gaslamp District!



An invitation to experience the true Italian way of life; Where passion and love come together in every dish. Bringing exciting flavors from Tuscany to Sicily and from our home to your table. We hope you enjoy the experience.

“Boun Appetito”

515 5th Avenue San Diego, California 92101  
619 232-3352 • Fax 619 232-5128  
[www.trattorialabocca.com](http://www.trattorialabocca.com)