

PALUCA TRATTORIA

{STARTERS}

Pomodoro Bruschetta Vine ripened tomato, Sicilian olive oil, garlic, parmesan over croustini	\$9.95
Smoked Salmon Bruschetta Smoked salmon lox, goat cheese, kalamata olives, capers, baby greens, vinaigrette	\$14.95
Sicilian Prawns Prawns sautéed in Sicilian olive oil, capers, kalamata olives, garlic & fresh marinara	\$14.95
Bruschetta Gamberoni Grilled prawns, vine ripened tomato, Sicilian olive oil, garlic, parmesan over croustini	\$15.95
Meatballs in marinara & sweet basil	\$12.95
Pesto Calamari Lightly breaded calamari tossed in fresh pesto	\$12.95
Calamari Fritti Monterey Bay calamari lightly breaded served with housemade tartar	\$12.95

{SOUP & SALAD}

Soup of the Day Bowl \$9.95 Cup \$6.95	
Caprese Tomato, fresh cream burrata, fresh basil, Sicilian olive oil, fig balsamic reduction	\$11.95
Trattoria Salad Mixed greens, walnuts, cranberries, blue cheese, balsamic vinaigrette <i>with Grilled Rosemary Chicken \$16.95</i>	\$9.95
Caesar Salad Romaine, Caesar dressing, parmesan <i>with Grilled Rosemary Chicken \$14.95</i>	\$9.95
Grilled Prawn Salad Pan seared wild prawns, romaine, Caesar dressing, parmesan	\$18.95
Monterey Bay Sand Dabs (lightly breaded & pan seared) over mixed greens, housemade vinaigrette, tomato	\$21.95

{PASTA}

Linguini Aglio e Olio Sautéed garlic, Sicilian olive oil, Italian parsley, chili flake <i>Add Prawns \$23.95</i>	\$14.95
Artichoke & Spinach Ravioli in tomato cream	\$18.95
Lobster Ravioli Stuffed with langostino lobster, fontina cheese in caper garlic cream sauce	\$21.95
Puttanesca Linguini Olives, capers, fresh Sicilian marinara, garlic, chili flake, olive oil, anchovy <i>Add Sand Dabs \$24.95</i>	\$17.95
Carbonara Imported Italian pancetta, egg, light cream over linguini	\$18.95
Gamberoni Wild prawns in a white wine, butter, garlic cream sauce over linguini	\$23.95
Ingridina Smoked Salmon Linguini Light garlic cream, caramelized onion, smoked Norwegian salmon	\$21.95
Pasta Porticello Prawns & local calamari sautéed with capers, Chardonnay, olive oil, Italian parsley over linguine	\$23.95
Gnocchi Potato dumplings stuffed with spinach & ricotta in a fresh housemade marinara	\$18.95
Pesto Scampi Prawns sautéed in garlic, butter, basil pesto, Chardonnay over fettuccine	\$23.95
Linguini ala Arrabiata Prawns sautéed in spicy sauce of garlic, tomatoes, red chili flake, olive oil	\$23.95
Short Rib Ravioli in tomato cream sauce	\$21.95
Sicilian Meatballs Housemade Sicilian meatballs, marinara over linguini	\$19.95
Prawn Carbonara Imported Italian pancetta, egg, light cream, prawns over linguini	\$23.95

{PANINI}

Chicken Pesto Chicken breast, tomato, creamy pesto sauce, havarti cheese, Trattoria salad	\$14.95
Smoked Salmon Lox, capers, caramelized onion, goat cheese, baby greens, Trattoria salad	\$16.95
Meatball Panini Housemade Sicilian meatballs, marinara, parmesan, havarti cheese, Trattoria salad	\$14.95

FISH & CHIPS Beer battered Alaskan cod, housemade tartar	\$16.95
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KIDS Pasta Linguini Alfredo Sauce \$8 | Pasta Linguini Marinara Sauce \$8
Add Grilled Chicken \$6 | Add Meatballs \$6

PLEASE SILENCE ALL ELECTRONICS...ENJOY THE SOUNDS OF THE SEA