

TRY ONE OF OUR NEW FRESH BAKED PIZZAS!

LA MARINA

trattoria

APPETIZERS

BRUSCHETTA CAMPAGNOLA \$11

Toasted peasant bread topped with roma tomatoes, basil, mixed grilled vegetables and shaved parmigiano cheese.

CALAMARI E GAMBERI FRITTI \$18

Lightly breaded, fried shrimp and squid served with spicy tomato dipping sauce.

CARPACCIO SCOTTATO DI BUE \$17

Seared crusted herb and pepper beef served with arugula, shaved parmigiano and balsamic reduction.

INSALATA MARINA \$19

Mixed seafood marinated with extra virgin olive oil, lemon and herbs served over a bed of warm potatoes, arugula and red onion.

BABY MELANZANE ALLA PARMIGIANA \$16

Baked baby eggplant layered with tomato sauce, fresh basil, melted mozzarella and parmigiano cheese.

CAPRESE \$16

Ripe tomatoes layered with fresh mozzarella cheese, basil and E.V. olive oil.

COZZE E VONGOLE ALLA TOSCANA \$18

White wine sautéed mussels and clams with Tuscan style beans and sun dried tomatoes served with garlic crostini.

ANTIPASTO MISTO \$18

Combination of grilled vegetables, bruschetta, meats mozzarella and marinated homemade olives.

GAMBERI ALLA MILANESE \$18

Pan fried shrimp breaded Milanese style served with fresh tomatoes, basil, garlic and E.V. olive oil and lemon.

POLPETTE DELLA NONNA \$12

Homemade meatballs served with sweet basil, tomato sauce and rustic garlic bread.

BURRATA E PROSCIUTTO \$18

Fresh creamy mozzarella cheese with Parma prosciutto, arugula and roasted tomatoes.

SALADS & SOUPS

ADD GRILLED CHICKEN \$8

ADD GRILLED SHRIMP \$9

SOUP OF THE DAY \$10

Ask Server

SAPORI \$14

Baby mixed greens, roasted red beets, goat cheese and candied walnuts in a balsamic dressing vinaigrette.

LA MARINA CHOPPED \$14

Finely chopped mixed greens, olives, tomatoes and garbanzo beans in a balsamic vinaigrette dressing.

CESARE \$14

Heart of romaine lettuce with homemade Caesar dressing, Italian pancetta, parmigiano and croutons.

BEET SALAD \$16

Roasted red beets, arugula and charred tomatoes.

RUSTICA \$16

Arugula, radicchio, Belgian endive, fennel, roasted shallots and tomatoes tossed with lemon vanilla vinaigrette topped with gorgonzola cheese.

ENTREES

POLLO MARSALA \$29

Sautéed chicken breast with marsala wine, mushrooms and shallots. Served with mashed potatoes and vegetables.

ROLLATINO DI POLLO \$29

Sautéed chicken breast filled with roasted artichokes, spinach and mozzarella, wrapped with prosciutto. Served with grilled asparagus and roasted bell pepper stuffed with mashed potato.

POLLO LIMONE \$28

Chicken breast sautéed with white wine, capers and lemon juice. Served with roasted potatoes and vegetables.

POLLO MILANESE \$27

Breast of chicken, breaded and sautéed. Served with mashed potatoes and vegetables.

POLLO PARMIGIANA \$29

Breaded chicken breast baked with mozzarella cheese and tomato sauce. Served with roasted potatoes and vegetables.

VITELLO MILANESE \$35

Veal scaloppini breaded and sautéed, topped with arugula and shaved parmigiano. Served with roasted potatoes and sautéed spinach.

VITELLO ALLA PRINCIPESSA \$35

Veal scaloppini topped with asparagus, parmigiano and mozzarella cheese in a porcini sauce. Served with mashed potatoes.

LOMBATINA EMILIANA \$34

Broiled pork chop topped with smoked mozzarella cheese and prosciutto in a white wine sage sauce. Served with vegetable skewers and rosemary roasted potatoes.

FILETTO DI SOGLIOLA AI CARCIOFI \$32

Fillet of sole sautéed in lemon Chardonnay sauce, then oven baked with potatoes, roasted tomatoes and artichokes.

AGNELLO AL PORTO \$39

New Zealand rack of lamb with port wine and rosemary sauce. Served with asparagus and roasted garlic mash potatoes.

SALMONE PEPATO \$32

Fresh grilled pepper crusted salmon with a basil lemon sauce. Served with vegetable skewers and rosemary roasted potatoes.

GAMBERONI AL VERDE \$33

Jumbo prawn shrimp marinated in herbs and lemon white wine sauce, grilled to perfection. Served with vegetable skewers and rosemary roasted potatoes.

PESCE DEL GIORNO

Special fresh fish of the day.
Ask Server

CONSUMER ADVISORY

Consuming raw or undercooked shellfish, may increase your risk of food borne illness.

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PASTA

TONNARELLI PESCATORA \$29

Fresh square spaghetti pasta with mixed seafood: calamari, shrimp, clams and mussels in a fresh garlic tomato sauce or white wine sauce.

RAVIOLI TARTUFATI \$27

Homemade cheese filled pasta with a mix of wild mushrooms in a truffle butter, sage sauce.

FETTUCCINE DEI CASTELLI \$26

Flat ribbon pasta with porcini mushrooms, asparagus, artichokes and Guanciale (Italian bacon) in an E.V. olive oil garlic sauce.

FARFALLE ALLA CARRETTIERA \$26

Bowtie pasta with a roasted garlic cream sauce, chicken, prosciutto, mushrooms and peas.

SPAGHETTI ALLE VONGOLE \$28

Pasta with Mediterranean clams sautéed with garlic, fresh parsley, E.V. olive oil and white wine.

PENNE DEL CACCIATORE \$26

Shaved veal, beef and Italian sausage sautéed with mixed herbs in a rich tomato marsala sauce served over penne pasta.

RAVIOLI POMODORO \$24

Homemade ricotta cheese pasta pillows with tomato, basil and garlic

LASAGNA \$26

Homemade lasagna layered with our traditional meat sauce, béchamel, mozzarella and parmigiano cheese.

TAGIATELLE BOLOGNESE \$26

Wide egg noodles with our traditional, slow cooked ground beef sauce. [Homemade meatballs add \\$6](#)

ORECCHIETTE AMATRICIANA \$25

Pasta and Guanciale (Italian bacon), red onions and basil in a mild spicy tomato sauce.

FARFALLE VODKA \$24

Bowtie pasta in a creamy pink sauce with shallots and capers.
Add Chicken \$6 Add Shrimp \$7

SPAGHETTI CARBONARA \$25

Pasta with Guanciale (Italian bacon) in a creamy parmigiano sauce with egg yolk and black pepper.

TONNARELLI CACIO E PEPE \$24

Fresh square spaghetti pasta with course, toasted black pepper in a creamy pecorino sauce.

PENNE ARRABBIATA \$24

Pasta with chili flakes and fresh garlic in a spicy tomato sauce.
Add Chicken \$6 Add Shrimp \$7

FETTUCCINE PESTO \$25

Pasta in a traditional pesto sauce with pine nuts, sweet basil, garlic, a touch of cream and parmigiano.
Add Chicken \$6 Add Shrimp \$7

HOMEMADE GNOCCHI

GNOCCHI BOLOGNESE \$26

Traditional homemade meat sauce. Best in town!

GNOCCHI PESTO \$25

Sweet basil, pine nuts, parmigiano, garlic and a touch of cream.

GNOCCHI QUATTRO FORMAGGI \$25

Gorgonzola, parmigiano, pecorino and mozzarella cheese with a touch of cream sauce.

GNOCCHI VODKA \$25

Creamy pink sauce with shallots and capers.

GNOCCHI AMATRICIANA \$25

Guanciale (Italian bacon), red onions and basil in a mild spicy tomato sauce.

N.Y. STYLE PIZZA - 12"

We make our dough from scratch. Our sauce is made with California plum tomatoes and we use Grande mozzarella cheese from Wisconsin.

PLAIN CHEESE \$19

add toppings: pepperoni, sausage, mushrooms, onions, basil, garlic, anchovy, olives & bell peppers. \$2 per topping.

CARNIVORA \$22

Pepperoni & Sausage.

MARGHERITA \$22

Basil, garlic & evoo.

DELLA CASA \$26

Pepperoni, sausage, onions, mushrooms.

BIANCA (no tomato sauce) \$24

Ricotta, Spinach & Garlic.

VEGETARIAN \$24

Onions, mushrooms, bell peppers.