

## ANTIPASTI E INSALATE

Mista Italiana Assorted baby field greens lightly dressed in house-made balsamic dressing	\$6.75
Caesar Romaine lettuce, house-made Caesar dressing, croutons, and Parmesan	\$8.75
Polpette di Pomodoro All beef meatballs in a tomato basil sauce	\$12.75
Caprese Fresh Buffalo Mozzarella, tomato, and fresh basil	\$12.75
Tricolore "The Colors of Italian Flag" Baby arugula, radicchio and Belgium endive with our house-made balsamic dressing	\$10.75

## I RISOTTO

ARBORIO RICE

Risotto Primavera Fresh garden vegetables, tomato, and basil sauce	\$18.75
Risotto Verde Chicken, Fontina cheese, and spinach in extra virgin olive oil and garlic	\$20.75
Risotto Gamberoni Our famous "Pink Sauce," a blend of tomato, garlic and Parmesan	\$23.75

## I SECONDI

*All entrées served with fresh vegetables and roasted rosemary potatoes  
or side of spaghetti Aglio e Olio*

Pollo Limone Chicken breast with a vibrant lemon butter reduction	\$18.75
Pollo Balsamico Chicken breast in a garlic, rosemary, balsamic reduction	\$20.75
Pollo Funghi Chicken breast with fresh mushrooms, splash of white wine and olive oil	\$21.75
Pollo Marsalla Chicken breast sautéed in Marsala wine and mushrooms	\$21.75
Pollo Pizzaiola Chicken breast sautéed in tomato, garlic and oregano sauce	\$20.75
Pollo Parmigiana Lightly breaded chicken sautéed in tomato, garlic and oregano sauce, topped with mozzarella	\$24.75
Bisteca di Manzo Grilled New York Steak seasoned and grilled to perfection	\$27.75
Scallopini Piccata Veal medallions sautéed in lemon, butter and capers	\$23.75
Scallopini Marsala Veal medallions sautéed in red Marsala wine sauce and mushrooms	\$23.75
Scallopini Parmigiana Lightly breaded veal sautéed in tomato, garlic and oregano sauce topped with mozzarella	\$25.75
Pesce del Giorno Catch of the Day	Market Price

# Al dente

trattoria toscana & bar

A quaint cucina with a decidedly European atmosphere.  
Serving Palm Springs and the valley for more than 25 years.

## LE PASTE

LINGUINE • SPAGHETTI • FETTUCCINI • PENNE  
*Gluten-free choice Penne only*

Aglio e Olio Fresh fragrant garlic and olive oil	\$11.75
Arrabbiata, "Angry Style" Tomato, garlic and crushed red pepper	\$13.75
Bolognese Tomato and meat sauce slowly-cooked with Chianti	\$16.75
Pomodoro e Basilico Fresh tomato and basil sauce	\$13.75
Checca Freshest chopped tomato, basil, olive oil and garlic	\$13.75
Primavera Fresh garden vegetables in tomato and basil sauce	\$14.75
Al Salmone Smoked salmon in a creamy cognac sauce	\$16.75
Alle Vongole Fresh manila clams, garlic, olive oil with white wine and fragrant herbs (Red sauce available)	\$22.75
Frutti di Mare Calamari, shrimp, clams, and mussels in tomato garlic sauce	\$23.75
Caprese Fresh chopped tomato, garlic, Buffalo Mozzarella garlic, and basil	\$14.75
Pesto Fresh basil and herbs, garlic, olive oil, pine nuts, Parmesan and a touch of cream	\$16.75
Polpette Marinara All beef meatballs in marinara sauce	\$21.75
Quattro Formaggio Gorgonzola, Romano, Fontina, and Parmesan blended in creamy sauce	\$16.75
Carbonara Italian Pancetta, bacon cream, egg yolk finished with Parmesan	\$15.75
Primavera con Pollo Seasonal garden vegetables with chicken in velvety light cream sauce	\$18.75
Ravioli Ricotta e Spinaci Pasta enveloping fresh Ricotta cheese and spinach in tomato basil sauce	\$17.75
Ravioli Aragosta Lobster-filled in "Our Famous Pink Sauce" (tomato, cognac and cream)	\$21.75

Add to any pasta:

Shrimp \$6 or Chicken \$4 or Italian Sausage \$5

*"Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illness."*



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DOLCE

Please inquire with your server for additional items.

- New York Cheesecake \$7.75
Traditional way "New York-Style" with cream cheese
Tiramisu "Pick Me Up" \$8.75
Made in house with ladyfingers dipped in espresso, layered with Italian Mascarpone cheese and cocoa
Canolli Fatti in Casa \$7.75
House-made canolli with sweetened Ricotta cheese, orange lemon zest, sprinkled with chocolate chips
Sorbetto del Girono \$6.75

SPECIALTY COCKTAILS

- Malfy Coast Cucumber Martini \$13.00
Malfy Italian gin and cucumber
Deep Ruby \$13.00
Deep Eddy Ruby Red Grapefruit Vodka, Prosecco and lemon
P.S. Apple \$13.00
Crown Royal, Apple Liqueur, cranberry juice and splash of soda
Aperol Spritz \$12.00
Aperol, Prosecco and soda

BEVANDE

- Espresso \$4.75
Double Espresso \$7.00
Cappuccino \$7.00
Double Cappuccino \$8.75
Café Latte \$7.75
San Pellegrino Sparkling \$5.25
San Benedetto \$5.25
Soft Drinks \$3.25
Juice \$3.25

VINO

House Wine by the Glass — \$9.00
House Wine by the Bottle — \$28.00

VINO ROSSO

- Chianti
Pinot Noir
Cabernet Sauvignon

VINO BIANCO

- Pinot Grigio
Chardonnay
Moscato

Prosecco

Corkage Fee: \$15.00

BIRRA

DOMESTIC

- Coors Light
Sierra Nevada
Lagunitas IPA
Michelob Ultra
Bucklers Non A

IMPORTED

- Peroni
Blue Moon
Corona
Dolomiti Rossa

