



## DOLCE

*Please inquire with your server for additional items.*

### Spumoni

Layered rum, chocolate, hazelnut, strawberry and pistachio ice cream with cherries on a light graham cracker crust

### Dolce del Giorno

Ask your server for today's selection

### New York Cheesecake

Made the traditional way, New York style with cream cheese

### Tiramisu "Pick Me Up"

House-made ladyfingers dipped in espresso, layered with mascarpone cheese and cocoa

### Limoncello Tartufo

Lemon gelato with a heart of limoncello, covered in meringue sprinkles

### Cannoli Fatti in Casa

House-made crispy cannoli shells filled with sweetened Ricotta cheese, orange, lemon zest, and dark chocolate chips

### Gelato Royal Capuccino

Decadent dark and rich royal capuccino gelato

### Gelato di Vaniglia

Decadent, creamy and smooth vanilla bean gelato

### Sorbetto del Giorno

Ask your server for today's selection

### Affogato

Vanilla gelato "Drowned" with a shot of hot espresso

## BEVANDE

Coffee • Espresso • Double Espresso

Cappuccino • Double Cappuccino • Café Latte

Italian Sparkling • Italian Still • Soft Drinks

Hot or Iced Tea • Juice



trattoria toscana & bar

Envisioned by the late "Bobby"  
Riccio and his wife Kendra . . .  
continuing to this day.

OPEN

Sunday thru Thursday • 4:00 to 9:00 pm  
Friday & Saturday • 4:00 to 10:00 pm

PATIO DINING  
TAKEOUT & DELIVERY

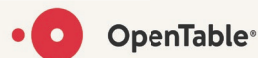
Uber Eats



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trattoria toscana & bar

A quaint cucina with a decidedly European atmosphere.  
Serving Palm Springs and the valley for 30 years.



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## ANTIPASTI E INSALATE

### **Mista Italiana**

Assorted baby field greens lightly dressed in house-made balsamic dressing

### **Tricolore “The Colors of Italian Flag”**

Baby arugula, radicchio and Belgium endive  
with our house-made balsamic dressing

### **Caesar**

Romaine lettuce, house-made Caesar dressing, croutons, and Parmesan  
Add to Salad: Shrimp or Chicken

### **Polpette di Pomodoro**

All beef meatballs in a tomato basil sauce

### **Caprese**

Fresh Buffalo Mozzarella, tomato, and fresh basil

### **Pepperoni Arrostiti**

Roasted bell peppers served with gorgonzola or goat cheese

### **Antipasto di Gamberoni**

Jumbo shrimp on the grill braised with garlic, olive oil, and lemon

## ZUPPE

### **Zuppa del Giorno**

Our chef's house made soup of the day

### **Minestrone**

“Tuscan Style” garden vegetables in light tomato broth

### **Pasta e Fagioli**

“Seasonal” small pasta, pancetta, and cannellini bean soup

### **Cacciucco**

Mussels, clams, shrimp, and calamari in garlic tomato broth,  
(may be ordered in a white broth)

### **Zuppa Cozze e Vongole**

Mussels and Manila clams in a red or white broth

## I RISOTTO

ARBORIO RICE

### **Risotto Primavera**

Fresh garden vegetables, tomato, and basil sauce

### **Risotto di Porcini or Tres Funghi**

Dry porcini mushrooms in a blend of white wine, garlic, and Parmesan  
Tres Funghi: Mix of three mushrooms in a blend of white wine, garlic,  
and Parmesan

### **Risotto di Gamberoni**

Our famous “Pink Sauce,” tomato, cognac, garlic,  
and touch of cream, with jumbo shrimp

### **Risotto Verde**

Chicken, Fontina cheese, and spinach in extra virgin olive oil and garlic

## 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

### **Pollo Balsamico**

Chicken breast in a garlic, rosemary, balsamic reduction

### **Pollo Funghi**

Chicken breast with fresh mushrooms, splash of white wine and olive oil

### **Pollo Marsalla**

Chicken breast sautéed in Marsala wine and mushrooms

### **Pollo Parmigiana**

Lightly breaded chicken sautéed in tomato, garlic and oregano sauce,  
topped with mozzarella

### **Pollo Pizaiola**

Chicken breast sautéed in tomato, garlic and oregano sauce

### **Bisteca di Manzo**

Grilled New York Steak seasoned and grilled to perfection

### **Scallopini Piccata**

Veal medallions sautéed in lemon, butter and capers

### **Scallopini Marsala**

Veal medallions sautéed in red Marsala wine sauce and mushrooms

### **Scallopini Parmigiana**

Lightly breaded veal sautéed in tomato, garlic and oregano sauce  
topped with mozzarella

### **Gamberoni Griglia**

Jumbo shrimp braised in garlic and olive oil, butterflied  
and grilled to perfection

### **Salmon Filet**

Salmon Filet grilled to perfection

### **Pesce del Giorno**

Catch of the Day

## LE PASTE

*Choice of Pasta*

LINGUINE • SPAGHETTI • FETTUCCINI • PENNE

*Gluten-free choice Penne for additional fee*

### **Aglio e Olio**

Fresh fragrant garlic and olive oil

### **Arrabbiata, “Angry Style”**

Tomato, garlic and crushed red pepper

### **Bolognese**

Tomato and meat sauce slowly-cooked with Chianti

### **Pomodoro e Basilico**

Fresh tomato and basil sauce

### **Al Salmone**

Smoked salmon in a creamy cognac sauce

### **Alle Vongole / Cozze**

Fresh manila clams or mussels, garlic, olive oil with white wine, and fragrant herbs  
(Red sauce available)

### **Frutti di Mare**

Calamari, shrimp, clams, and mussels in tomato garlic sauce

### **Caprese**

Fresh chopped tomato, garlic, Buffalo Mozzarella garlic, and basil

### **Pesto**

Fresh basil and herbs, garlic, olive oil, pine nuts, Parmesan,  
with or without cream

### **Polpette Marinara**

All beef meatballs in marinara sauce

### **Quattro Formaggio**

Gorgonzola, Romano, Fontina, and Parmesan blended in creamy sauce

### **Carbonara**

Pancetta (Italian bacon), creamy egg yolk finished with Parmesan

### **Primavera**

Seasonal garden vegetables over pasta and your choice of red or white sauce

### **Primavera con Pollo**

Seasonal garden vegetables with chicken (red or white sauce)

### **Ravioli Ricotta e Spinaci**

Pasta enveloping fresh Ricotta cheese and spinach in tomato basil sauce

### **Ravioli Aragosta**

Lobster-filled in “Our Famous Pink Sauce” (tomato, cognac and cream)

## ADD TO ANY PASTA

Shrimp • Chicken • Italian Sausage • Meatballs (3)

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