

DUE TO MARKET, PRICES ARE SUBJECT TO CHANGE

ANTIPASTI E INSALATE

Add to Salad: Shrimp \$8 or Chicken \$5 — Appetizer/Salad split charge \$2.50

Mista Italiana	\$7.75
Assorted baby field greens lightly dressed in house-made balsamic dressing	
Caesar	\$9.75
Romaine lettuce, house-made Caesar dressing, croutons, and Parmesan	
Polpette di Pomodoro	\$14.75
All beef meatballs in a tomato basil sauce	
Caprese	\$15.75
Fresh Buffalo Mozzarella, tomato, and fresh basil	
Tricolore "The Colors of Italian Flag"	\$13.75
Baby arugula, radicchio and Belgium endive with our house-made balsamic dressing	
Gamberoni Griglia	\$18.75
Jumbo shrimp brushed with garlic and extra virgin olive oil. Perfectly grilled.	

I RISOTTO

ARBORIO RICE

Risotto Primavera	\$21.75
Fresh garden vegetables, tomato, and basil sauce	
Risotto Gamberoni	\$28.75
Jumbo shrimp in our famous "Pink Sauce," velvety tomato, cognac & touch of cream	

I SECONDI

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

Pollo Limone	\$23.75
Chicken breast with a vibrant lemon butter reduction	
Pollo Balsamico	\$23.75
Chicken breast in a garlic, rosemary, balsamic reduction	
Pollo Funghi	\$24.75
Chicken breast with fresh mushrooms, splash of white wine and olive oil	
Pollo Marsalla	\$24.75
Chicken breast sautéed in Marsala wine and mushrooms	
Pollo Pizzaiola	\$25.75
Chicken breast sautéed in tomato, garlic and oregano sauce	
Pollo Parmigiana	\$26.75
Lightly breaded chicken sautéed in tomato, garlic and oregano sauce, topped with mozzarella	
Bisteca di Manzo	\$31.75
Grilled New York Steak seasoned and grilled to perfection	
Scallopini Piccata	\$27.75
Veal medallions sautéed in lemon, butter and capers	
Scallopini Marsala	\$27.75
Veal medallions sautéed in red Marsala wine sauce and mushrooms	
Scallopini Parmigiana	\$28.75
Lightly breaded veal sautéed in tomato, garlic and oregano sauce topped with mozzarella	
Gamberoni Griglia	\$29.75
Jumbo shrimp braised in garlic and olive oil, butterflied and grilled to perfection	
Salmon Filet	\$30.75
Grilled to perfection	
Pesce del Giorno	Market Price
Catch of the Day	



A quaint cucina with a modern Italian 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	\$14.75
Fresh fragrant garlic and olive oil	
Arrabbiata, "Angry Style"	\$16.75
Tomato, garlic and crushed red pepper	
Bolognese	\$19.75
Tomato and meat sauce slowly-cooked with Chianti	
Pomodoro e Basilico	\$16.75
Fresh tomato and basil sauce	
Our Famous "Pink Sauce"	\$18.75
Velvety tomato, cognac & touch of cream	
Primavera	\$17.75
Fresh garden vegetables in tomato and basil sauce	
Al Salmone	\$19.75
Smoked salmon in a creamy cognac sauce	
Alle Vongole	\$25.75
Fresh manila clams, garlic, olive oil with white wine and fragrant herbs (Red sauce available)	
Frutti di Mare	\$27.75
Calamari, shrimp, clams, and mussels in tomato garlic sauce	
Caprese	\$18.75
Fresh chopped tomato, garlic, Buffalo Mozzarella garlic, and basil	
Pesto	\$19.75
Fresh basil and herbs, garlic, olive oil, pine nuts, Parmesan and a touch of cream (may be ordered without cream)	
Polpette Marinara	\$21.75
All beef meatballs in marinara sauce	
Quattro Formaggio	\$19.75
Gorgonzola, Romano, Fontina, and Parmesan blended in creamy sauce	
Carbonara	\$19.75
Pancetta (Italian bacon), creamy egg yolk finished with Parmesan	
Primavera con Pollo	\$21.75
Seasonal garden vegetables with chicken in velvety light cream sauce	
Ravioli Ricotta e Spinaci	\$20.75
Pasta enveloping fresh Ricotta cheese and spinach in tomato basil sauce	
Ravioli Aragosta	\$24.75
Lobster-filled in "Our Famous Pink Sauce" (tomato, cognac and cream)	

Add to any pasta:

Shrimp \$8 • Chicken \$5 • Italian Sausage \$6
Meatballs 3 for \$7

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

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ZUPPE

Zuppa del Giorno Our chef's house made soup of the day	\$7.75
Minestrone "Tuscan Style" garden vegetables in light tomato broth	\$8.75
Pasta e Fagioli (seasonal Oct-May) "Seasonal" small pasta, pancetta and cannellini bean soup	\$8.75
Zuppa Cozze e Vongole Mussels and Manila clams in a red or white broth	\$16.75

VINO

House Wine by the Glass — \$11.00
House Wine by the Bottle — \$37.00

VINO ROSSO

Chianti
Pinot Noir
Cabernet Sauvignon

VINO BIANCO

Pinot Grigio
Chardonnay
Moscato

Sparkling Wine by the Glass — \$10.00
Prosecco Rosé

Corkage Fee: \$20.00

BEVANDE

Espresso	\$4.75
Double Espresso	\$7.75
Cappuccino	\$7.75
Double Cappuccino	\$9.75
Café Latte	\$7.75
San Pellegrino Sparkling (Large Bottle)	\$7.25
San Benedetto Still (Large Bottle)	\$7.25
Soft Drinks	\$3.75
Juice	\$3.75



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SPECIALTY COCKTAILS

Aperol Spritz Aperol, Prosecco, and Fresh Lemon	\$13.00
Pear Martini Grey Goose Pear, Amaretto, and Fresh Lemon	\$14.00
Palm Springs Blue Hypnotic Liqueur, Absolut, and Fresh Lemon	\$13.00
G's Negroni Gin, Tequila, Cranberry, Lemonade, and a Splash of Campari	\$14.00
Green Passion Malibu Rum, Midori, and Pineapple Juice	\$14.00
Smooth Rider Pama, Ketel One Vodka, and Cranberry Juice	\$14.00
Makers Old Fashioned Makers Mark Whiskey, Soda, and Muddled Orange	\$13.00
The Kennedy Ketel One Vodka, Orange, Soda, and Cranberry	\$13.00

BIRA

DOMESTIC \$5.50

IMPORTED \$6.50

Coors Light	Peroni
Sierra Nevada	Blue Moon
Lagunitas IPA	Corona
Bucklers Non-A	Negra Modelo

