

ANTIPASTI E INSALATE

Add to Salad: Shrimp \$8 or Chicken \$5

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

I RISOTTO

ARBORIO RICE

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

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

Al dente

trattoria toscana & bar

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

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."

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 Nov-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 — \$10.00

House Wine by the Bottle — \$30.00

VINO ROSSO

Chianti
Pinot Noir
Cabernet Sauvignon

VINO BIANCO

Pinot Grigio
Chardonnay
Moscato
Prosecco

Corkage Fee: \$18.00

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	\$12.00
Pear Martini Grey Goose Pear, Amaretto, and Fresh Lemon	\$12.00
Palm Springs Blue Hypnotic Liqueur, Absolut, and Fresh Lemon	\$12.00
G's Negroni Campari Gin, Tequila, Cranberry, and Lemonade	\$12.00
Green Passion Malibu Rum, Midori, and Pineapple Juice	\$12.00
Smooth Rider Pama, Ketel One Vodka, and Cranberry Juice	\$12.00
Makers Old Fashioned Makers Mark Whiskey, Soda, and Muddled Orange	\$12.00
The Kennedy Ketel One Vodka, Orange, Soda, and Cranberry	\$12.00

BIRA

DOMESTIC \$5.50

IMPORTED \$6.50

Coors Light
Sierra Nevada
Lagunitas IPA
Bucklers Non-A

Peroni
Blue Moon
Corona
Negra Modelo

