

ANTIPASTI E INSALATE

Add to Salad: Shrimp \$7 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	\$13.75
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	\$11.75
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	\$20.75
Risotto Verde Chicken, Fontina cheese, and spinach in extra virgin olive oil and garlic	\$22.75
Risotto Gamberoni Our famous "Pink Sauce," a blend of tomato, garlic and Parmesan	\$26.75

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	\$21.75
Pollo Balsamico Chicken breast in a garlic, rosemary, balsamic reduction	\$21.75
Pollo Funghi Chicken breast with fresh mushrooms, splash of white wine and olive oil	\$22.75
Pollo Marsalla Chicken breast sautéed in Marsala wine and mushrooms	\$22.75
Pollo Pizzaiola Chicken breast sautéed in tomato, garlic and oregano sauce	\$21.75
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	\$29.75
Scallopini Piccata Veal medallions sautéed in lemon, butter and capers	\$25.75
Scallopini Marsala Veal medallions sautéed in red Marsala wine sauce and mushrooms	\$25.75
Scallopini Parmigiana Lightly breaded veal sautéed in tomato, garlic and oregano sauce topped with mozzarella	\$25.75
Gamberoni Griglia Jumbo shrimp braised in garlic and olive oil, butterflied and grilled to perfection	\$27.75
Pesce del Giorno Catch of the Day	Market Price



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	\$12.75
Arrabbiata, "Angry Style" Tomato, garlic and crushed red pepper	\$14.75
Bolognese Tomato and meat sauce slowly-cooked with Chianti	\$17.75
Pomodoro e Basilico Fresh tomato and basil sauce	\$14.75
Checça Freshest chopped tomato, basil, olive oil and garlic	\$15.75
Primavera Fresh garden vegetables in tomato and basil sauce	\$15.75
Al Salmone Smoked salmon in a creamy cognac sauce	\$17.75
Alle Vongle Fresh manila clams, garlic, olive oil with white wine and fragrant herbs (Red sauce available)	\$23.75
Frutti di Mare Calamari, shrimp, clams, and mussels in tomato garlic sauce	\$25.75
Caprese Fresh chopped tomato, garlic, Buffalo Mozzarella garlic, and basil	\$15.75
Pesto Fresh basil and herbs, garlic, olive oil, pine nuts, Parmesan and a touch of cream	\$17.75
Polpette Marinara All beef meatballs in marinara sauce	\$19.75
Quattro Formaggio Gorgonzola, Romano, Fontina, and Parmesan blended in creamy sauce	\$17.75
Carbonara Pancetta (Italian bacon), creamy egg yolk finished with Parmesan	\$17.75
Primavera con Pollo Seasonal garden vegetables with chicken in velvety light cream sauce	\$19.75
Ravioli Ricotta e Spinaci Pasta enveloping fresh Ricotta cheese and spinach in tomato basil sauce	\$18.75
Ravioli Aragosta Lobster-filled in "Our Famous Pink Sauce" (tomato, cognac and cream)	\$22.75

Add to any pasta:

Shrimp \$7 • Chicken \$5 • Italian Sausage \$5 • Meatballs \$3 each

"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	\$6.75
Minestrone "Tuscan Style" garden vegetables in light tomato broth	\$7.75
Pasta e Fagioli "Seasonal" small pasta, pancetta and cannellini bean soup	\$8.75
Zuppa Cozze e Vongole Mussels and Manila clams in a red or white broth	\$14.75

DOLCE

Please inquire with your server for additional items.

Spumoni Layered rum, chocolate, hazelnut, strawberry and pistachio ice cream with cherries	\$7.75
Dolce del Giorno Ask your server for today's selection	\$9.75
New York Cheesecake Made the traditional way, New York style with cream cheese	\$7.75
Tiramisu "Pick Me Up" House made ladyfingers dipped in espresso, layered with mascarpone cheese and cocoa	\$8.75
Limoncello Truffle Lemon gelato with a heart of limoncello, covered in meringue sprinkles	\$8.75
Canoli Fatti in Casa House-made cannoli with sweetened Ricotta cheese, orange lemon zest, sprinkled with chocolate chips	\$8.75
Gelato Choice of: chocolate, white chocolate, or cappuccino gelato	\$7.75
Sorbetto del Girono Ask your server for today's selection	\$6.75

BEVANDE

Espresso	\$4.75
Double Espresso	\$7.75
Cappuccino	\$7.75
Double Cappuccino	\$9.75
Café Latte	\$7.75
San Pellegrino Sparkling	\$6.75
San Benedetto Still	\$6.75
Soft Drinks	\$3.75
Juice	\$3.75



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SPECIALTY COCKTAILS

Malfy Coast Cucumber Martini Malfy Italian gin and cucumber	\$14.00
Deep Ruby Deep Eddy Ruby Red Grapefruit Vodka, Prosecco and lemon	\$13.00
Aperol Spritz Aperol, Prosecco and soda	\$12.00

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

BIRA

DOMESTIC \$5

Coors Light
Sierra Nevada
Lagunitas IPA
Bucklers Non-A
Sam Adam's

IMPORTED \$6

Peroni
Blue Moon
Corona
Moretti Rossa

