

ANTIPASTO BUFFET

Our chilled Italian antipasto buffet and salad bar is all made fresh daily with organic ingredients from the Santa Monica Farmer's Market.



Available Monday-Saturday 11:30am - 2:30pm

Entrée...14

Appetizer...9

8/7/10

Appetizers

- Burrata alla Caprese** Burrata Cheese, Market Heirloom Tomato, Basil Oil, Balsamic Reduction...12
- Vitello Tonnato** Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli...10 
- Provolone con Verdure** Grilled Provolone Cheese, Grilled Market Vegetables, Basil-Garlic Oil...12 
- Zuppa Fresca** Chilled Market Tomato and Cucumber Gazpacho, Sautéed Seafood...10
- Minestrone** Traditional Vegetable Soup...7

Large Salads

- Filetto e Insalata** Filet Mignon Tenders, Fresh Arugula, Market Cherry Tomatoes, Parmesan Cheese...15
- Insalata dell' Alleanza** Italian Cobb: Mixed Baby Greens, Crispy Pancetta, Gorgonzola, Tomato, Avocado, Garlic-Parmesan Croutons, Balsamic Vinaigrette...13
- Insalata di Pollo con Gorgonzola** Grilled Chicken Breast, Warm Gorgonzola Dressing, Walnuts, Salad...14
- Insalata Nizzarda** Seared Polenta-Crusted Ahi Tuna, Romaine, Green Beans, Potato, Roma Tomato, Egg, Olives, Onions, Anchovies, Citronette Dressing...15
- Insalata Cesare con Salmone** Grilled Salmon Fillet, Romaine, Creamy Caesar, Parmesan Pizza Bread...14

Panini

Sandwiches served with Coleman's Farm Organic Market Lettuce.

- Euro Burger** Italian Hamburger, Robiola Cheese, Michetta...13
- Panino Prosciutto e Mozzarella** Parma Prosciutto, Fresh Mozzarella, Roma Tomato, Ciabattina...12
- Panino con Verdure** Grilled Vegetables, Mozzarella, Pesto Spread, Whole Wheat Ciabatta...11
- Focaccia di Pollo** Herb Chicken Breast, Roma Tomato, Baby Frisee, Jalapeno Aioli, Focaccia...13



House Specialty from Bellagio, Lake Como

18% Gratuity added to parties of 6 or more • Split plate charge \$5.00 • Corkage fee \$20.00


Pastas & Risottos

Pasta and risotto are available in appetizer or entree portion.

All pasta is made fresh, in-house, daily.

Capellini alla Checca Angel Hair, Chopped Tomato, Garlic, Basil...9/13

Spaghetti allo Scoglio Spaghetti, Mixed Seafood, Lightly Spicy Arrabiata Sauce...12/16

Tagliolini Lago e Monti Spinach Tagliolini, Tiger Shrimp, Portobello,
Cherry Tomato-White Wine Sauce...11/16 

Mezzalune di Tartufo Molise Black Truffle Half Moons, Tuscan Pecorino Cheese, Sage Butter...15/20

Penne del Cliente Penne, Chicken, Broccoli, Mushrooms, Arrabiata Sauce...11/15

Ravioli di Aragosta con Aneto Lobster-Dill-Ricotta Ravioli, Meyer Lemon, Parsley, Butter Sauce...14/18


Spaghetti alla Bolognese Spaghetti, Bolognese Meat Sauce...12/16

Linguine alla Carbonara Linguine, Creamy Pancetta-Parmesan Sauce...10/14

Risotto Gorgonzola e Barbabietole Gorgonzola Risotto, Farmer's Market Beets...12/16

Risotto di Zucca e Capesante Butternut Squash Risotto, Seared Scallops, Balsamic Glaze...12/16

Main Courses

Trota alla Comasca Rainbow Trout in Lemon-Caper-Parsley, Zucchini,
Potato-Leek "Au Gratin"...18 

Filetto di Bue al Pepe Verde Grilled Niman Ranch All-Natural Filet Mignon, Green Peppercorn Sauce,
Fingerling Potatoes, Baby Carrots...19 

Branzino Cileno agli Agrumi Grilled Wild Chilean Sea Bass (MSC Certified, Environmentally Sustainable),
Market Citrus Sauce, Grilled Vegetables, Balsamic Reduction...20

Trancio di Salmone al Limone Atlantic Salmon Fillet, Garlic-Lemon Sauce, Spinach...18

Saltimbocca di Pollo Pounded Chicken Breast, Fontina Cheese, Ham, Sautéed Spinach, Roasted
Fingerling Potatoes...17 

Pizzas

Pizza Margherita Fresca Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...10

Pizza Prosciutto e Rucola Prosciutto, Arugula, Mozzarella, Tomato...12

Pizza Diavola Spicy Salame Calabrese, Oregano, Mozzarella, Tomato...11

Pizza Tartufo Stracchino, Truffle Essence, Arugula, Smoked Prosciutto...13



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TWO-COURSE LUNCH MENU

16

To start, choose:

Minestrone	Traditional Vegetable Soup
Tavola Fredda	Chilled, Assorted Appetizers Buffet

Followed by choice of:

Vitello Tonnato	Chilled Veal Tenderloin, Creamy Tuna-Caper Aioli
Insalata di Pollo	Grilled Chicken Breast, Warm Gorgonzola Dressing, Toasted Walnuts, Mixed Salad
Insalata dell' Alleanza	Italian Cobb: Mixed Baby Greens, Crispy Pancetta, Gorgonzola, Tomato, Avocado, Croutons, Balsamic Vinaigrette
Euro Burger	Italian Hamburger, Robiola Cheese, Michetta
Capellini alla Checca	Angel Hair, Chopped Tomato, Garlic, Basil
Risotto Gorgonzola e Barbabietole	Gorgonzola Risotto, Farmer's Market Beets
Linguine alla Carbonara	Linguine, Creamy Pancetta-Parmesan Sauce
Pizza Prosciutto e Rucola	Prosciutto, Arugula, Mozzarella, Tomato

** no substitutions please **