

Trastevere Menu Hollywood

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Lunch

Le Insalate e Antipasti

Verdure e Caprino 11.00

Grilled Veggie Salad with Arugula, Goat Cheese and Balsamic Dressing (add Grilled Chicken for \$5.00)

Mista e Parmigiano 10.00

Mixed Baby Green Salad with Shaved Parmesan and Lemon Dressing (add Grilled Chicken for \$5.00)

Le Vongole 11.00

Sautéed Manila Clams on a White Wine, Garlic and Parsley Broth, Served with Grilled Bread

La Pasta

Penne e Verdure 10.00

Whole Grain Penne Pasta Tossed with Mixed Vegetables and Extra Virgin Olive Oil

Linguine Gamberi e Pomodorini 11.00

Linguini Pasta Tossed with Cherry Tomato Basil and Shrimp

Rigatoni alla Vodka 11.00

Rigatoni Pasta with Alfredo Pink Sauce and Chicken

Panini with Home-made Focaccia Bread

Panino al Cotto 11.00

Italian Ham, Fresh Mozzarella, and Sliced Tomato with Aioli Sauce

Panino Rustico 11.00

Grilled Chicken Breast with Sliced Tomato, Grilled Eggplant, Lettuce and Honey Mustard Sauce

Panino del Contadino 10.00

Grilled and Marinated Eggplant, Zucchini and Bell Peppers with Fontina Cheese and Basil-Pesto Sauce

Panino al Salmone Affumicato 11.00
Smoked Salmon, Sliced Tomato, Red Onion and Lettuce with Mascarpone Cheese

Wood Oven Pizza

Pizzetta Mozzarella 10.00
Pizza with Tomato Sauce, Mozzarella and Fresh Basil

Pizzetta Salamino 11.00
Pizza with Tomato Sauce, Mozzarella, Spicy Pepperoni Salami and Mushrooms

Pizzetta Tricolore 11.00
Pizza with Tomato Sauce, Mozzarella and Assorted Vegetables

Lunch Combo

Combinazione di Pollo 13.00
Grilled Chicken Breast with Rosemary Garlic Sauce, Served with Sautéed Broccoli and Penne Pasta on a Tomato Sauce

Combinazione di Pesce 14.00
Grilled Atlantic Salmon with Mushroom Sauce, Served with Penne Pasta in a Fresh Chopped Tomato Sauce

Combinazione di Carne 15.00
Grilled Beef Loin with Arugula, Cherry Tomato and Red Onion Salad with Penne Pasta in an Alfredo Sauce

Dinner

Le Insalate - Salads

Mista Italiana 10.00
Organic Baby Mixed Green Salad with Tomato, Cucumbers, Radish and "Modena Balsamic" Vinaigrette

Campagnola 12.00
Grilled Veggies Salad with Arugula, Goat Cheese, Pine Nuts, Basil and Balsamic Dressing

Gamberi e Mais 14.00
Frisee, Arugula and Cherry Tomato Salad with Steamed Shrimp, Sweet Yellow Corn and Honey Mustard Dressing

Insalata di Cesare 12.00
Romaine Lettuce, Shaved Parmesan and Croutons in a Classic Caesar Dressing

Mediterranea 11.00

Cucumbers, Cherry Tomato, Black Olives, Red Onions and Feta Cheese with Extra Virgin and Oregano (No Greens)

La Gustosa 14.00

Radicchio, Endive, Arugola and Asparagus Salad, with Shaved Parmesan, Roasted Almonds and Balsamic Vinaigrette

La Caprese 14.00

Sliced Fresh Mozzarella and Round Tomato, with Fresh Basil, Ground Black Pepper and Extra Virgin Olive Oil

La Rancera 18.00

Tender and Juicy Grilled Beef Top Loin, Chopped Tomato, White Beans, Arugula, Baby Mozzarella and Balsamic

La Zuppa e Gli Antipasti

Minestrone 8.00

Fresh Seasonal Vegetable Soup, Grilled Bread and Extra Virgin Olive Oil

Fagioli, Ceci e Salsiccia 10.00

Garbanzo and Pinto Bean Soup, Topped with Roasted Sausage and Served with Grilled Bread

La Focaccia con il Prosciutto 13.00

Home-Made "Italian Style " Focaccia bread with Sea Salt and Rosemary, Topped with "Mastro Classico" Prosciutto

Cocktail di Scampi 12.00

Lemon Marinated and Fire Roasted Large Shrimp, served with Spicy-Yogurt Cocktail Sauce

Calamari Fritti 13.00

Fried Calamari, Spicy Marinara Sauce, Lemon and Parsley

La Bresaola 16.00

Beef Bresaola Carpaccio with Baby Arugula, Parmesan, Lemon Dressing and Grilled Bread

Cozze e Vongole 15.00

Sautéed Black Mussels and Clams in a Spicy Tomato Sauce, Fresh Parsley, Extra Virgin and Grilled Bread

Antipasto Contadino 16.00

Fire Roasted and Marinated Eggplant, Zucchini and Bell Peppers, with Fresh Mozzarella, Tomato, Black Olives and "18 Month Aged S.Daniele" Prosciutto

Le Bruschette

Pomodoro e Basilico 9.00

Fresh Chopped Tomato, Basil and Garlic on a Toasted Bread and Extra Virgin olive Oil

Pomodoro e Mozzarella 10.00

Fresh Chopped Tomato, Basil and Garlic Topped with Fresh Mozzarella on a Toasted Bread

La Tricolore 11.00
Oven Roasted Cherry Tomato Tossed with Fresh Mozzarella and Marinated with Our Basil Pesto on a Toasted Bread

La Golosa 12.00
Smoked Salmon, Shaved Parmesan, Arugula and Roasted Cherry Tomato

Le Paste Secche – Dried Pasta

Piccoli Pomodori e Basilco 15.00
Cherry Tomato Sauce and Fresh Basil, Tossed with Parmigiano Cheese

Penne Arrabbiata 15.00
Penne Pasta Tossed with Pan Roasted Garlic in a Spicy Tomato Sauce and Parsley. Chef's suggestion: add sausage for 3.00.

Rigatoni Bolognese 16.00
Rigatoni Pasta with Bolognese Beef Ragú Dusted with Parmigiano Cheese

Pesto Genovese 16.00
Basil, Pine Nuts, Garlic, Parmigiano and Extra Virgin Olive Oil Pesto with a Touch of Cream

Rigatoni Pollo, Broccoli e Pomodori Secchi 17.00
Rigatoni Pasta, Sautéed Chicken Breast, Broccoli and Sun-dried Tomato with a Touch of Cream

Sicilana 18.00
Sautéed Eggplant and Onion with Tomato Sauce, Tossed with Fresh Mozzarella and Basil, Sprinkled with Dried Ricotta

Spaghetti Carbonara 16.00
Spaghetti with roasted Italian Bacon, Egg Yolk, Parmesan, Cream and Black Pepper

Amatriciana 16.00
Pan Roasted Italian Bacon with Onion and Tomato Sauce, Fresh Basil and Pecorino Cheese

Spaghetti Polpette al Sugo 18.00
Pan Roasted and Oven Braised Beef Meat balls in a Delicious Marinara Sauce, Topped with Mozzarella Cheese

Pescatora 19.00
Mussels, Clams, Shrimp and Calamari in a Tomato Sauce

Linguine Salmone e Piselli 18.00
Linguine Pasta, Chopped and Sautéed Fresh Atlantic Salmon with Peas, Vodka, Tomato and Cream Sauce

Stuffed Pasta, Gnocchi and Risotto

Gnocchi Pomodorini e Basilico 17.00

Home-Made Potato Pillows with Cherry Tomato and Basil Sauce Tossed with Parmesan

Gnocchi Ripieni ai Quattro Formaggi 19.00

Four Cheeses Stuffed Gnocchi, Tossed with Roasted Sausage, Mushrooms and Cream, Dusted with Parmesan

Ravioli Ricotta e Spinaci 18.00

Large Ricotta Cheese and Spinach Ravioli with Tomato Sauce, Fresh basil and Parmesan

Tortelloni di Zucca Burro e Salvia 19.00

Roasted Butternut Squash Large "Tortelloni" with Butter and Sage Sauce, Dusted with Pecorino Cheese

La Lasagna al Forno 19.00

Oven Baked Egg Pasta with Parmigiano Reggiano, Bolognese Ragù and Bechamelle Sauce

Risotto ai Porcini 19.00

Arborio Rice "Risotto" with Porcini Mushroom Sauce, Parmesan Cheese and Fresh Parsley

Fish and Meat

Bistecchina alla Fiamma 25.00

Marinated and Grilled Beef Tender Steak, Served with Arugula, Avocado, Cherry Tomato and Cucumber Salad With "Vino Cotto" (Cooked Grape Must Sauce) and Grilled Bread

La Costoletta di Manzo 28.00

12 oz Grilled Bone In Rib Eye Steak with Oven Roasted Tomato, Sautéed Broccoli and Worcestershire Sauce

Il Petto di Pollo ai Ferri 21.00

Herbs Marinated Grilled Chicken Breast, Served with Roasted Potato and Asparagus

La Milanese di Pollo 23.00

Breaded and Fried Chicken Breast "Milanese Style", Arugula, Cherry Tomato and Red Onion Salad. Make it "Parmigiana" topped with Marinara Sauce and Melted Mozzarella Cheese for 3.00 extra.

Il Salmone 25.00

Sautéed Atlantic Salmon Served Steamed Potato tossed with Parsley and Extra Virgin, Sautéed Broccoli and Garlic oil

L'Ombrina 28.00

Grilled Stripe Bass Fillet with Toscana Sauce, Grilled Bread and Traditional "Peperonata" (Eggplant, Red and Yellow Bell Peppers, Onion, Potato and Rosemary Casserole)

Gamberoni e Lenticchia 28.00

Grilled Black Tiger Shrimp and Sautéed Garlic Spinach served on a bed of Slowly Cooked Organic Lentils and Chopped Tomato

Le Pizze

Margherita 13.00

Tomato Sauce, Mozzarella Cheese and Fresh Basil

Caprina	15.00
Mozzarella Cheese, Goat Cheese, Sun Dried Tomatoes and Fresh Basil	
Quattro Formaggi	15.00
Mozzarella Cheese, Fontina Cheese, Parmesan and Gorgonzola Cheese (No Sauce)	
Prosciutto e Funghi	16.00
Tomato Sauce, Mozzarella Cheese, Mushrooms and Italian Prosciutto	
Salsiccia	16.00
Tomato Sauce, Mozzarella Cheese and Italian Sausage	
Ricotta e Spinaci	15.00
Fresh Ricotta, Mozzarella Cheese and Sautéed Garlic Spinach (no Tomato Sauce)	
Pepperoni	15.00
Tomato Sauce, Mozzarella Cheese and Paprika Pepperoni Salami	
Checca	14.00
Fresh Chopped Tomato, Garlic, Basil and Mozzarella Cheese	
Capricciosa	16.00
Tomato Sauce, Mozzarella Cheese, Mushrooms, Black Olives, Marinated Artichokes, and Italian Ham	
Boscaiola	16.00
Smoked Mozzarella Cheese, Roasted Sausage, Ham and Mushrooms (no Sauce)	
Crudo e Rucola	17.00
Mozzarella Cheese, Fresh Chopped Tomato, Arugola, Shaved Parmesan and Italian Prosciutto	
Salmone Affumicato	18.00
Mozzarella Cheese, Roasted Cherry Tomato, Arugola, Smoked Salmon and Shaved Parmesan (no Sauce)	
Trastevere	16.00
Fresh Chopped Tomato, Mozzarella Cheese, Mushrooms, Black Olives, Fresh Basil and Mixed Vegetables (no Sauce)	

Dessert

La Pannacotta	9.00
Milky and Smooth Classic Italian Custard flavored with Vanilla, Crunchy Chocolate Sauce and fresh Strawberry	
Il Tiramisu	9.00
Lady Fingers Biscuits dipped in Coffee, topped with Whipped Mascarpone and Zabajo, dusted with Cocoa	
La Torta di Formaggio	9.00
Home-Made Cheese Cake "Old-Fashion" served with Strawberry Sauce	
La Torta della Nonna	9.00

Oven Baked Short Cake with Lemon-Pastry Cream, dusted with Roasted Pine Nuts and served with Blueberry Sauce

La Torta Capri 9.00

Light and Delicate Dark and Semisweet Chocolate Cake with Almonds. Served with unsweetened Soft Whipped Cream Sauce

La Torta di Pesche 9.00

Fresh Baked Marinated Peach and Dried Cranberries with Angel Food Cake and Pastry Cream Served with Vanilla Sauce

La Torta di Mandorle 9.00

Flourless Almond Cake and Lemon Zest, finished with a touch of Zabaione Cream sauce

Gelato 2.00

A scoop of Chocolate, Vanilla, Espresso, Chocolate Chip or Strawberry

Il Tartufo 9.00

Chocolate Ice cream with a Soul of Zabaione Gelato, Dusted with Cocoa
