

# Trastevere Menu Santa Monica

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Santa Monica, CA 90401

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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

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## Wood Oven Pizza

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

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

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

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## 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

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

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

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## Dinner

### Le Insalate - Salads

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

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

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

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

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**La Tricolore con Parmigiano** 14.00

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

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**Mediterranea** 11.00

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

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**La Caprese** 14.00

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

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**Rape e Noci** 12.00

Oven Roasted Golden Beets Carpaccio, Crumbled Goat Cheese, Candy Walnuts, Arugula and Balsamic

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## Antipasti

**Minestrone** 8.00

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

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**Cocktail di Scampi** 12.00

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

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**Calamari Fritti** 13.00

Fried Calamari, Spicy Marinara Sauce, Lemon and Parsley

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**Cozze e Vongole** 15.00

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

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**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

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## Le Bruschette

**Pomodoro e Basilico** 9.00

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

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**Pomodoro e Mozzarella** 10.00

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

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**La Golosa** 12.00

Smoked Salmon, Shaved Parmesan, Arugula and Roasted Cherry Tomato

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## Le Paste Secche – Dried Pasta

**Spaghetti al Pomodoro** 15.00

Spaghetti Tossed with Cherry Tomato Sauce Fresh Basil and Parmigiano Cheese

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| <b>Penne Arrabbiata</b>  | 15.00 |
| Penne Pasta Tossed with Pan Roasted Garlic in a Spicy Tomato Sauce and Parsley. Chef's suggestion: add sausage for 3.00. |       |
| <b>Rigatoni Bolognese</b>  | 16.00 |
| Rigatoni Pasta with Bolognese Beef Ragú Dusted with Parmigiano Cheese  |       |
| <b>Linguine al Pesto</b>   | 16.00 |
| Linguine Basil, Pine Nuts, Garlic, Parmigiano and Extra Virgin Olive Oil Pesto, Tossed with a Touch of Cream             |       |
| <b>Rigatoni Pollo, Broccoli e Pomodori Secchi</b>  | 17.00 |
| Rigatoni Pasta, Sautéed Chicken Breast, Broccoli and Sun-dried Tomato with a Touch of Cream                              |       |
| <b>Spaghetti Carbonara</b>   | 16.00 |
| Spaghetti with roasted Italian Bacon, Egg Yolk, Parmesan, Cream and Black Pepper   |       |
| <b>Spaghetti Polpette al Sugo</b>  | 18.00 |
| Pan Roasted and Oven Braised Beef Meat balls in a Delicious Marinara Sauce, Topped with Mozzarella Cheese                |       |
| <b>Linguine Pescatore</b>  | 19.00 |
| Linguine Pasta with Mussels, Clams, Shrimp and Calamari, Tomato Sauce and Crustacean Reductio                            |       |
| <b>Linguine Salmone e Piselli</b>  | 18.00 |
| Linguine Pasta, Chopped and Sautéed Fresh Atlantic Salmon with Peas, Vodka, Tomato and Cream Sauce                       |       |
| <b>Stuffed Pasta, Gnocchi and Risotto</b>  |       |
| <b>Gnocchi Melanzane e Ricotta</b>   | 17.00 |
| Home-Made Potato Pillows with Fried Eggplant, Onion, Tomato Sauce, Fresh Basil and Dried Ricotta Cheese                  |       |
| <b>Gnocchi Ripieni ai Quattro Formaggi</b>   | 19.00 |
| Four Cheeses Stuffed Gnocchi, Tossed with Roasted Sausage, Mushrooms and Cream, Dusted with Parmesan                     |       |
| <b>Ravioli al Funghi e Salsa Rosa</b>  | 19.00 |
| Roasted Mixed Mushrooms Stuffed Ravioli, Pink-Vodka Sauce, Parsley and Parmesan  |       |
| <b>Ravioli Ricotta e Spinaci</b>   | 18.00 |
| Large Ricotta Cheese and Spinach Ravioli with Tomato Sauce, Fresh basil and Parmesan                                     |       |
| <b>Tortelloni di Zucca Burro e Salvia</b>  | 19.00 |
| Roasted Butternut Squash Large "Tortelloni" with Butter and Sage Sauce, Dusted with Pecorino Cheese                      |       |
| <b>La Lasagna al Forno</b>   | 19.00 |
| Oven Baked Egg Pasta with Parmigiano Reggiano, Bolognese Ragú and Bechamelle Sauce                                       |       |
| <b>Risotto ai Porcini</b>  | 19.00 |
| Arborio Rice "Risotto" with Porcini Mushroom Sauce, Parmesan Cheese and Fresh Parsley                                    |       |

## Fish and Meat

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| <b>Bistecchina alla Fiamma</b>  | 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                       |       |
| <b>Il Petto di Pollo ai Ferri</b>   | 21.00 |
| Herbs Marinated Grilled Chicken Breast, Served with Roasted Potato and Asparagus  |       |
| <b>La Milanese di Pollo</b>   | 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. |       |
| <b>Il Salmone</b>   | 25.00 |
| Sautéed Atlantic Salmon Served Steamed Potato tossed with Parsley and Extra Virgin, Sautéed Broccoli and Garlic oil   |       |
| <b>L'Ombrina</b>  | 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)                     |       |

## Le Pizze

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| <b>Margherita</b>   | 13.00 |
| Tomato Sauce, Mozzarella Cheese and Fresh Basil   |       |
| <b>Rollino</b>  | 13.00 |
| Stuffed, Rolled and Baked Pizza Crust with Four Cheeses, Mushrooms and Prosciutto               |       |
| <b>Caprina</b>  | 15.00 |
| Mozzarella Cheese, Goat Cheese, Sun Dried Tomatoes and Fresh Basil                              |       |
| <b>Quattro Formaggi</b>   | 15.00 |
| Mozzarella Cheese, Fontina Cheese, Parmesan and Gorgonzola Cheese (No Sauce)                    |       |
| <b>Salsiccia</b>  | 16.00 |
| Tomato Sauce, Mozzarella Cheese and Italian Sausage   |       |
| <b>Ricotta e Spinaci</b>  | 15.00 |
| Fresh Ricotta, Mozzarella Cheese and Sautéed Garlic Spinach (no Tomato Sauce)                   |       |
| <b>Pepperoni</b>  | 15.00 |
| Tomato Sauce, Mozzarella Cheese and Paprika Pepperoni Salami                                    |       |
| <b>Capricciosa</b>  | 16.00 |
| Tomato Sauce, Mozzarella Cheese, Mushrooms, Black Olives, Marinated Artichokes, and Italian Ham |       |
| <b>Boscaiola</b>  | 16.00 |
| Smoked Mozzarella Cheese, Roasted Sausage, Ham and Mushrooms (no Sauce)                         |       |

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| <b>Melanzane e Crudo</b>  | 17.00 |
| Mozzarella, Grilled Eggplant, Roasted Cherry Tomato, Dried Ricotta and Prosciutto (no Sauce)                  |       |
| <b>Salmone Affumicato</b>   | 18.00 |
| Mozzarella Cheese, Roasted Cherry Tomato, Arugula, Smoked Salmon and Shaved Parmesan (no Sauce)               |       |
| <b>Trastevere</b>   | 16.00 |
| Fresh Chopped Tomato, Mozzarella Cheese, Mushrooms, Black Olives, Fresh Basil and Mixed Vegetables (no Sauce) |       |

## Dessert

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| <b>La Pannacotta</b>  | 9.00 |
| Milky and Smooth Classic Italian Custard flavored with Vanilla, Crunchy Chocolate Sauce and fresh Strawberry        |      |
| <b>Il Tiramisu</b>  | 9.00 |
| Lady Fingers Biscuits dipped in Coffee, topped with Whipped Mascarpone and Zabaja, dusted with Cocoa                |      |
| <b>La Torta di Formaggio</b>  | 9.00 |
| Home-Made Cheese Cake "Old-Fashion" served with Strawberry Sauce  |      |
| <b>La Torta della Nonna</b>   | 9.00 |
| Oven Baked Short Cake with Lemon-Pastry Cream, dusted with Roasted Pine Nuts and served with Blueberry Sauce        |      |
| <b>La Torta Capri</b>   | 9.00 |
| Light and Delicate Dark and Semisweet Chocolate Cake with Almonds. Served with unsweetened Soft Whipped Cream Sauce |      |
| <b>La Torta di Pesche</b>   | 9.00 |
| Fresh Baked Marinated Peach and Dried Cranberries with Angel Food Cake and Pastry Cream Served with Vanilla Sauce   |      |
| <b>La Torta di Mandorle</b>   | 9.00 |
| Flourless Almond Cake and Lemon Zest, finished with a touch of Zabaione Cream sauce                                 |      |
| <b>Gelato</b>   | 2.00 |
| A scoop of Chocolate, Vanilla, Espresso, Chocolate Chip or Strawberry   |      |
| <b>Il Tartufo</b>   | 9.00 |
| Chocolate Ice cream with a Soul of Zabaione Gelato, Dusted with Cocoa   |      |