



LA TRAVIATA

RISTORANTE ITALIANO

415-282-0500

MENU

Fresh hot home-made bread served with every meal

ANTIPASTI

Antipasto Misto - Assorted chilled meats and cheese	\$13.95
Mozzarella in Corozza - Breaded fried mozzarella with marinara sauce	9.95
Prosciutto e Melone - Parma Italian ham with melon	10.95
Polpo Vinaigrette - Octopus marinated in vinaigrette dressing	12.95
Calamari Vinaigrette - Squid marinated in vinaigrette dressing	11.95
Melanzane Embotite - Grilled eggplant, mozzarella, tomatoes, basil and balsamic vinaigrette	10.95
Bruschetta Del Giorno - Chef's daily surprise	9.95

ZUPPA

Minestrone - Potatoes, celery, carrots, cabbage and leeks	\$8.95
Tortellini in Brodo - Cheese filled tortellini in broth	8.95
Straciatella Romana - Egg drops, spinach in Chicken bouillon	8.95

INSALATA

Cesare - Traditional Caesar salad. crisp Romaine lettuce, fresh dressing and garlic croutons	\$10.95
Caprese - Tomatoes, fresh mozzarella, Kalamata olives and basil	11.95
Mista - Mixed greens with choice of Italian or Blue Cheese dressing	8.95
Pomodoro Cipolle - Sliced tomatoes, red onions with balsamic vinaigrette	8.95
Gorgonzola Salad - Roasted walnuts, gorgonzola cheese and honey vinegar	12.95
Fichi - Fig and balsamic reduction, mixed greens with goat cheese	12.95

PASTA

Alla Carreras - Italian sausage, mushrooms, fresh tomatoes and marinara sauce	\$17.95
Alla Ricciarelli - Chicken Breast, caramelized onions and Romano cream sauce	17.95
Carbonara Pancetta - Lightly tossed in eggs, cream and parmesan	17.95
Putanesca - Anchovies, Kalamata olives, capers, and fresh tomatoes	17.95
Tinta - Sautéed calamari, rich tomato puree and calamari ink sauce	17.95
Gamberi - Fresh prawns, tomato sauce, basil, garlic and extra virgin olive oil	19.95
Linguini Vongole - Fresh manila clams with parsley and white wine	18.95
Pasta di Mare - Calamari, shrimp, scallops, mussels and clams	22.95
Verdi - Bell peppers, zucchini, eggplant, carrots, fresh tomatoes and marinara sauce	16.95
Funghi - Fresh mushrooms, marinara sauce, fresh tomatoes, garlic and extra virgin olive oil	16.95

SPECIALITA DE LA CASA

Animella alla Scotto - <i>Sweetbreads, fresh tomatoes, mushrooms and onions</i>	18.95
Tortellini alla Romana - <i>Cheese filled pasta in La Traviata's special cream sauce</i>	17.95
Lasagna - <i>Layered beef Bolognese with Romano cream sauce</i>	19.95
Melanzane alla Vaness - <i>Layered eggplant, mozzarella, parmesan and tomato sauce</i>	16.95
Gnocchi - <i>House made potato dumplings - with your choice of Pesto, Marinara or Aurora (pink) sauce</i>	17.95

SIDES

Tortellini, Ravioli or Gnochi – <i>with your choice of white cream, pesto, marinara or Aurora (pink) sauce</i>	7.95
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VITELLO (VEAL)

La Traviata - <i>Veal, prosciutto, mozzarella, Sherry wine</i>	\$22.95
Veal Al Agro - <i>Veal, artichoke hearts, lemon and white wine</i>	22.95
Veal Scaloppini ai Funghi - <i>Veal, mushrooms and white wine</i>	22.95
Ai Ferri - <i>Grilled marinated veal fillets with balsamic vinegar and parsley</i>	22.95
Parmigiana - <i>Breaded veal cutlets, mozzarella, parmesan with marinara sauce</i>	22.95

POLLO (CHICKEN)

Alla Beverly Sills - <i>Chicken breast rolled with pancetta, mozzarella</i>	\$19.95
Ai Ferri - <i>Grilled marinated chicken breast with balsamic vinegar and parsley</i>	17.95
Piccata - <i>Chicken breast, lemon, capers and white wine</i>	17.95
Cacciatora - <i>Half chicken with bell peppers, onions, fresh tomatoes and white wine (allow 35 minutes)</i>	18.95
Al Forno - <i>Roasted half chicken with sherry wine (allow 35 minutes)</i>	18.95
Ala Fiorentina - <i>Golden brown chicken breast with scallions, sherry and lemon</i>	17.95
Al Tosca - <i>Chicken breast rolled with provolone cheese, asparagus, mushrooms, fresh tomatoes, garlic and white wine</i>	20.95

FRUTTI DI MARE (SEAFOOD)

Salmone alla Wixell - <i>Fresh salmon baked in parchment with fresh tomatoes, Kalamata olives, garlic, white and a touch of pesto</i>	\$21.95
Gamberoni alla Domingo - <i>Tiger prawn with lemon, garlic and white wine</i>	21.95
Cape Sante alla Pavarotti - <i>Golden Brown Scallops with scallions, lemon and sherry wine</i>	25.95
Sogliole Picatta - <i>Fillet of Bass with lemon, capers and white wine</i>	18.95
Calamari al Pomodoro - <i>Sautéed calamari with fresh tomatoes, onions and mushrooms</i>	18.95
Cioppino - <i>Mussels, clams, scallops, prawns, salmon, calamari and crab with fresh tomatoes in a white wine and marinara sauce</i>	25.95

DRINKS

Espresso	\$4.50
Macchiato	4.75
Mocha	5.50
Latte	5.50
Cappuccino	5.25
Tea	5.00