



## Lunch

### Trattoria

*Normally a smaller restaurant found in alleys and side streets, frequently family run with a mama or papa doing the cooking.*

*In the trattoria, some wonderful cooking can be enjoyed, usually in an atmosphere of warmth and friendliness.*

### Hours of Operation

#### LUNCH

Monday - Friday 11-2

#### DINNER

Monday - Thursday 5-9

Friday - Saturday 5-10

1400 17th Street • Bakersfield, California 93301  
661-326-8870 • Fax 661-326-8829



## ZUPPE

### Ministrone

Small Bowl \$4.95 • Large Bowl \$5.95

### New England Clam Chowder (Friday & Saturday Only)

Small Bowl \$5.95 • Large Bowl \$6.95

### Soup du Jour

Small Bowl \$5.95 • Large Bowl \$6.95

## PANINI (Sandwiches)

### Italian Cold Cut Sub

Salami, mortadella, ham, provolone, roasted bell peppers, tomatoes and special seasoned julienne of lettuce

\$8.95

### Meatball Sandwich

Tomato sauce, mozzarella cheese and peppers

\$8.95

### Broiled Italian Sausage

Spicy sausage, mozzarella cheese and peppers with tomato sauce

\$8.95

### Black Forest

Black Forest ham, turkey and provolone, roasted bell peppers, tomatoes and special seasoned julienne of lettuce

\$8.95

### Half Sandwich With Soup/House Salad/or Small Caesar Salad

\$9.95

## INSALATE

### House Salad

A combination of mixed greens, cucumbers, garbanzo beans, carrots, tomatoes & mushrooms — creamy Italian house dressing  
(half orders not available - please add \$.95 for Gorgonzola Cheese)

\$5.50

### Spinach Salad with Chicken

Fresh spinach with julienne of grilled chicken, sliced mushrooms, mandarin oranges, pine nuts — tossed in a vinaigrette dressing, topped with gorgonzola cheese

\$12.95

### Chicken Caesar Salad

Julienne of grilled chicken, hearts of romaine, croutons, & parmesan cheese — Caesar dressing

\$12.95

### Beefsteak Tomato

Beefsteak Tomato with gorgonzola cheese dressing

\$7.95

### Iceberg Lettuce Wedge - Gorgonzola Cheese

Gorgonzola vinaigrette dressing

\$9.50

### Antipasto Salad

Mixed greens with julienne of salami, mortadella and provolone tossed in a balsamic vinaigrette topped with gorgonzola cheese-garni of tomato wedges, olives and roasted red peppers.

\$12.95

### Seafood Caesar Salad

Shrimp and bay scallops, hearts of romaine, croutons, parmesan cheese — Caesar dressing

\$14.95

### Chicken Walnut Salad

Crisp mixed greens with julienne of chicken, chopped walnuts and Mandarin oranges tossed in a honey mustard dressing

\$12.95

### Caesar Salad

Hearts of romaine, croutons, parmesan cheese — Caesar dressing

Small \$5.50 • Large \$8.95

### Chinese Chicken Salad

Julienne of chicken tossed with lettuce, rice noodles, cilantro & sesame seeds, garné of mandarin oranges - Oriental dressing

\$12.95

— A service charge of \$3.00 will apply to all split orders —



## PASTE

### **Linguini with Red or White Clam Sauce**

Chopped clams in a red or white sauce with olive oil, garlic and clam juice garnished with little necks on the half shell

\$13.95

### **Linguini with Chicken**

Julienne of chicken with artichoke hearts in a tomato sauce

\$12.95

### **Angel Hair Pomodoro**

Fresh basil, garlic and tomatoes

\$11.95

### **Penne Puttanesca**

Garlic, capers, olives, mushrooms and chili flakes  
in a tomato sauce

\$12.50

### **Penne Paste alla Pesto**

Basil, pine nuts, olive oil and parmesan cheese with shrimp and bay scallops

\$15.95

### **Penne Paste Riviata**

Small penne pasta with sausage, mushrooms, green onions, and chili flakes in a marinara sauce

\$13.50

### **Linguini Pescadora**

Linguini pasta with shrimp, scallops, clams and mussels in a tomato basil marinara sauce

\$17.95

### **Fettuccine Alfredo**

Cream sauce made with butter, cream and freshly  
grated parmesan cheese

\$12.50

### **Fettuccine Alfredo with Julienne of Chicken**

\$13.95

### **Fettuccine Alfredo with Shrimp**

**& Bay Scallops**

\$15.50

### **Lobster Ravioli**

Served with a nantua sauce

\$12.95

### **Spaghetti and Meatball or Sausage**

Served in a marinara sauce

\$11.95

### **Linguini with Chicken & Goat Cheese alla Susan**

Chicken sauteed with olive oil, sun-dried tomatoes and mushrooms on a bed of linguini - topped with goat cheese and cilantro

\$13.95

### **Gnocchi Alfredo with Mushrooms & Sundried Tomatoes**

Small potato dumplings in a cream sauce with  
sundried tomatoes and mushrooms

\$13.95

## AL FORNO PASTE

*Oven Baked*

### **Baked Lasagna Bolognese**

Layers of flat pasta filled ricotta and parmesan cheese with meat-sauce, topped w/ mozzarella cheese

\$12.95

### **Homemade Manicotti**

Tubular pasta filled with ricotta cheese, topped  
with mozzarella – marinara or meat sauce

\$12.95

### **Ravioli al Forno**

Large pasta pillows filled with ricotta cheese  
topped with mozzarella cheese – marinara or meat sauce

\$12.95

### **Cannelloni alla Napoletana**

Tubular pasta filled with spinach, ricotta and parmesan cheese on  
a bed of alfredo sauce, topped with marinara sauce and mozzarella  
cheese

\$12.95

### **Eggplant Parmigiana al Forno**

Layers of eggplant filled with fontina cheese and baked in the oven  
– topped with tomato sauce and mozzarella cheese

\$12.95

— A service charge of \$3.00 will apply to all split orders —



## SECONDI

*Served with Vegetable Du Jour*

### **Chicken Picatta**

Scaloppini of boneless breast of chicken  
in a lemon, butter, caper sauce

\$13.95

### **Chicken Picatta with Ravioli Alfredo**

Scaloppini of chicken in a lemon butter, capers sauce  
and ravioli in a creamy alfredo sauce

\$13.95

### **Chicken Marsala**

Medallions of chicken breast sauteed in marsala wine  
and mushrooms -- topped with pine nuts

\$13.95

### **Chicken Cacciatore**

Scaloppini of boneless breast of chicken with mushrooms,  
peppers and onions in a marinara sauce

\$13.95

### **Chicken Florentine with Fettuccine Alfredo**

Boneless breast of chicken rolled and stuffed with spinach,  
mozzarella cheese and pine nuts, Madeira wine sauce,  
served with fettuccine

\$13.95

### **Chicken Parmigiana**

Breaded chicken cutlet with mozzarella cheese  
and marinara sauce

\$13.95

### **Chicken and Sausage alla Nick**

Sausage, chicken, peppers, onions and mushrooms sauteed  
with a touch of brown sauce

\$14.95

### **Veal Francaise**

Medallions of veal sauteed in a lemon butter wine sauce  
topped with capers

\$16.95

### **Veal Parmigiana**

Breaded veal cutlet with fontina cheese and marinara sauce

\$16.95

### **Veal Saltimbocca**

Scaloppini of veal, topped with prosciutto ham and mozzarella  
cheese with a Madeira wine sauce

\$16.95

### **Grenadines of Pork Tenderloin with Gorgonzola Cheese**

Pork tenderloin with madeira wine sauce topped  
with gorgonzola cheese

\$14.95

### **Porkchop**

Broiled center cut porkchop - 10oz. with apple sauce

\$12.95

### **Orange Roughy Almondine**

Sauteed with lemon, butter, white wine and sliced almonds

\$16.95

### **Fresh Filet of Farm Raised Atlantic Salmon**

Charbroiled w/lemon butter and caper sauce

\$16.95

### **Fresh Large Diver Scallops**

Hand selected extra large scallops from Maine,  
saute meuniere

\$21.95

### **Fresh Sanddabs**

A delicate and mild Pacific ocean species of sole with  
lemon butter and white wine sauce

\$16.95

### **Shrimp Scampi with Linguini**

Large shrimp sauteed in lemon juice butter, white wine and  
capers, served with Linguini in the same sauce

\$21.95

### **Large Shrimp and Sea Scallops Almondine, Steamed Rice or Angel Hair Pasta**

Sauteed in lemon butter, white wine, garlic and almonds

\$21.95



## CONTORNI

Side Dishes

Sausage	\$3.75
Meatball	\$3.75
Basil Garlic Cheese Bread	\$4.95
Bruschetta	\$7.95

Basil garlic bread topped with fresh chopped tomatoes,  
marinated in olive oil, garlic, oregano, finished under the broiler

## DOLCI

Desserts

Spumoni	\$3.95
Sorbetto (Italian Ice)	\$3.95

Featuring Desserts from  
*LaMousse of Beverly Hills*  
\$5.95

## BEVERAGES

### Hot or Iced Coffee & Tea

Coffee	\$2.50
Tea	\$2.50

### Soft Drinks

Coke, Diet Coke, Sprite, Dr. Pepper and Lemonade	\$2.50
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### Water & Soft Drinks

San Pellegrino	16 oz \$2.25
San Pellegrino	33 oz \$4.00
Solè	16 oz \$2.25
Solè	25 oz \$3.50

