



Dinner

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 to 2

DINNER

Monday - Thursday 5 to 9

Friday - Saturday 5 to 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

ANTIPASTI

Roasted Red Peppers and Buffalo Mozzarella

Topped with fresh basil-balsamic vinegar & virgin olive oil

\$9.95

Caprece

Buffalo mozzarella, tomato, basil, & extra virgin olive oil

\$9.95

Mushroom Provencal

Stuffed with bread crumbs, chopped mushrooms,
& a touch of garlic

\$9.95

Mozzarella Marinara

Breaded mozzarella fried crisp served on a bed of marinara sauce

\$7.95

Calimari

Lightly fried with a side of marinara sauce

\$12.95

Dungeness Crab Cakes

Served with sauce Nantua

\$10.50

Bruschetta

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

\$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

\$9.95

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 \$5.75 • Large \$9.50

Chinese Chicken Salad

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

\$12.95



SECONDI

Served with Vegetable Du Jour

Chicken Picatta

Scaloppini of boneless breast of chicken
in a lemon, butter, caper sauce
\$15.95

Chicken Picatta with Ravioli Alfredo

Scaloppini of chicken with lemon butter, capers sauce
and ravioli in a creamy alfredo sauce
\$15.95

Chicken Marsala

Medallions of chicken breast sauteed in marsala wine
and mushrooms -- topped with pine nuts
\$15.95

Chicken Cacciatore

Scaloppini of boneless breast of chicken with mushrooms,
peppers and onions in a marinara sauce
\$15.95

Chicken Florentine with Fettuccine Alfredo

Boneless breast of chicken rolled and stuffed with spinach,
mozzarella cheese and pine nuts, Madera wine sauce,
served with fettuccine
\$15.95

Chicken Parmigiana

Breaded chicken cutlet with mozzarella cheese
and marinara sauce
\$15.95

Chicken and Sausage alla Nick

Sausage, chicken, peppers, onions and mushrooms sauteed with
a touch of brown sauce
\$15.95

Veal Francaise

Medallions of veal sauteed in a lemon butter wine sauce
topped with capers
\$17.95

Veal Parmigiana

Breaded veal cutlet with fontina cheese and marinara sauce
\$17.95

Veal Saltimbocca

Scaloppini of veal, topped with prosciutto ham and
mozzarella cheese with a Madeira wine sauce
\$17.95

Grenadines of Pork Tenderloin with Gorgonzola Cheese

Pork tenderloin with maderia wine sauce topped
with gorgonzola cheese
\$16.95

Pork Chop

Broiled center cut porkchop - 10oz. with apple sauce
\$14.95

Grenadines of Filet Mignon

Twin filets on a bed of porcini mushroom sauce served
with shoestring potatoes
\$29.95

Orange Roughy Almondine

Sauteed with lemon, butter, white wine and sliced almonds
\$17.95

Fresh Filet of Farm Raised Atlantic Salmon

Charbroiled w/lemon butter and caper sauce
\$19.75

Fresh Large Diver Scallops

Hand selected extra large scallops from Maine,
saute meuniere
\$22.95

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
\$23.95

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

Sauteed in lemon butter, white wine, garlic and almonds
\$22.95

Ossobucco Milanese

Veal shank in brown sauce braised until fork tender,
served with linguini marinara
\$26.95

(Friday and Saturday Nights Only)

— 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

\$16.95

Linguini with Chicken

Julienne of chicken with artichoke hearts in a tomato sauce

\$14.50

Angel Hair Pomodoro

Fresh basil, garlic and tomatoes

\$13.95

Penne Puttanesca

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

\$13.95

Penne Paste alla Pesto

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

\$17.95

Penne Paste Riviata

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

\$14.50

Linguini Pescadora

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

\$19.95

Fettuccine Alfredo

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

\$14.95

Fettuccine Alfredo with Julienne of Chicken

\$16.95

Fettuccine Alfredo with Shrimp & Bay Scallops

\$18.95

Lobster Ravioli

Served with a nantua sauce

\$13.95

Spaghetti and Meatball or Sausage

Served in a marinara sauce

\$12.95

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

\$15.95

Gnocchi Alfredo with Mushrooms & Sundried Tomatoes

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

\$15.95

AL FORNO PASTE

Oven Baked

Baked Lasagna Bolognese

Layers of flat pasta filled ricotta and parmesan cheese with meatsauce, topped w/mozzarella cheese

\$14.95

Homemade Manicotti

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

\$14.95

Eggplant Parmigiana al Forno

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

\$14.95

Ravioli al Forno

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

\$14.95

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

\$14.95

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CONTORNI

Side Dishes

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

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



— Please see separate menu for Wine & Champagne —