

PROSECCO TRATTORIA



Gift Cards Available
By calling (818) 505-0930



ANTIPASTI

- Roasted corn chowder with prosciutto crackling Cup 6 Bowl 8
- Zuppa del giorno Cup 6 Bowl 8
- Bruschetta - tomato, basil, garlic with toasted ciabatta 9 with bufala mozzarella 11
- Manila clams in herb infused tomato broth with toasted ciabatta 12
- Grilled Tiger shrimp over creamy parmigiano polenta with sun-dried tomato and basil 13
- Caprese - Campari tomatoes, fresh bufala mozzarella, basil and Super Tuscan olive oil 9
- Bresaola - carpaccio of air-cured beef, arugula, shaved parmigiano and olive oil 10

INSALATE



- Baby field greens and fresh tomato with balsamic vinaigrette or herb garlic dressing 6
- Prosecco Sensation Caesar our classic on romaine 8
- Arugula with shaved parmesan, lemon and Super Tuscan olive oil 9
- Pear, gorgonzola, tomato, pignoli and baby field greens in balsamic vinaigrette 8
- Warm goat cheese, grilled zucchini, tomato and walnuts over baby field greens with balsamic vinaigrette 9



INSALATONE

- Smoked chicken breast, baby field greens, carrots, red grapes, cucumbers, kidney beans, gorgonzola and walnuts with herb garlic vinaigrette 15
- Grilled sirloin steak over spinach and arugula with a Dijon shallot vinaigrette 22
- Grilled salmon over arugula and spinach with citrus orange mint vinaigrette 22
- Warm Portobello mushrooms, roasted sweet red and yellow peppers, asparagus and gorgonzola over baby field greens with balsamic vinaigrette 15

Italian Cuisine - Fine Wines - Private Dining Room - Studio Catering - Gourmet Production Catering - Special Events
Corporate Meetings - Office Parties - Take Out To-Go - Pick Up & More

(818) 505-0930

10144 Riverside Dr., Toluca Lake 91602
Proseccotrattoria.com



PIATTO PRINCIPALE

Pesce del giorno with Chef's selection

New Zealand lamb with Maui onion, grain mustard or balsamic horseradish reduction

Black Angus steak medallions with gorgonzola Barolo wine sauce

Jidori™ free-range chicken with Chef's selection

All dishes served with oven roasted or garlic mashed potatoes and roasted vegetables

RISOTTI E PASTE



Ravioli del giorno

Risotto del giorno

Wild mushroom risotto with porcini and Portobello mushrooms 19

Risotto in corn puree, grilled Tiger shrimp, calamari, bay scallops and broccoli 19

Saffron risotto primavera with seasonal vegetables 17

Arrabiata penne in spicy marinara with chicken and goat cheese 16

Gemelli with grilled Tiger shrimp, fresh basil pesto, sun-dried tomato and peas 16

Linguine with baby clams, scallops and arugula in a garlic Chardonnay sauce 18

Farfalla with sweet Italian sausage and porcini mushrooms in tarragon cream 16

Gemelli with chicken, spinach, artichoke heart, sun-dried tomato, garlic and olive oil 16

Fettuccine with spicy pork meatballs in a gorgonzola marinara blend 16

Penne with chicken, Portobello mushrooms, sun-dried tomato in pignoli cream 17

Farfalla with roasted broccoli, garlic, red pepper flakes, olive oil and parmigiano 14

Cappellini alla checca with fresh tomato, basil, garlic and Super Tuscan olive oil 13

Linguini Misto Mare with grilled Tiger shrimp, calamari, bay scallops
in garlic herb marinara broth 19

Chicken lasagne with roasted chicken breast, spinach pasta, ricotta,
mozzarella and house marinara 16

Eggplant Prosecco with grilled eggplant, mushrooms, spinach, fontina,
mozzarella, parmigiano and house marinara 15



Gift Cards
Available by calling
(818) 505-0930

CONTORNI

Sautéed Portobello mushroom 5

Sautéed fresh spinach with garlic 7

Fresh roasted vegetables del giorno 5

Garlic mashed or oven roasted potatoes 5

All split charges . . . 3 | 18% gratuity added on all parties of six or more

Italian Cuisine - Fine Wines - Private Dining Room - Studio Catering - Gourmet Production Catering - Special Events
Corporate Meetings - Office Parties - Take Out To-Go - Pick Up & More

(818) 505-0930

10144 Riverside Dr., Toluca Lake 91602 - Proseccotrattoria.com



PROSECCO TRATTORIA

(818) 505-0930

DOLCE



PROSECCO BREAD PUDDING

Panettone bread custard baked with dark chocolate served with wild berry drizzle and cinnamon gelato 9

ESPRESSO BROWNIE

Warm decaffeinated illy® espresso brownie and vanilla bean gelato 8

TIRAMISU

Ladyfingers dipped in illy® espresso and rum, layered with marscapone cream and topped with shaved dark chocolate 7

PANNA COTTA

Italian vanilla bean custard with carmel and berry drizzle 6

CHEESECAKE

Blend of marscapone and cream cheese baked in a biscotti crust with wild berry drizzle 6

BERRIES

Trio of our fresh seasonal berries 6

AFFOGATO

Vanilla bean gelato with a shot of illy® espresso 5

GELATO

Choice of three. Please ask for today's selections. 7



VINI DOLCI AND PORTOS

Limoncello 7

Quinta De La Rosa, 10 year - Port 8

Royal Oporto, 20 year - Tawny Port 12

Italian Cuisine - Fine Wines - Private Dining Room - Studio Catering - Gourmet Production Catering - Special Events
Corporate Meetings - Office Parties - Take Out To-Go - Pick Up & More

(818) 505-0930

10144 Riverside Dr., Toluca Lake 91602

Proseccotrattoria.com