

Insalata

INSALATA DI CASA	5
<i>Romaine and baby lettuces offered with chopped tomatoes and artichokes, a Modena Balsamic Vinaigrette, and finished with fresh Parmigiano and homemade croutons</i>	
INSALATA DI SPINACI CON JALAPENO PANCETTA E ANATRA	8
<i>Grilled and then sliced farmed-raised duck's breast placed on a bed of fresh, organic spinach, with sweet peppers, Jalapeno bacon and Natalia's own raspberry vinaigrette</i>	
INSALATA DI CAESAR	5
<i>Legendarily created by the Italian immigrant Caesar Cardini at his Caesar's Hotel in Tijuana in the 1920s, ours is the traditional Caesar dressing on romaine with a tangy essence, offered with homemade croutons, shaved Parmigiano and a bit of Kalamata olives</i>	
INSALATA CAPRESE	7
<i>Invented in the 1950s on the Isle of Capri by Margherita Mellino at Trattoria Da Vincenzo for her sun-bronzed beachers, we adhere to her original recipe of fresh, vine-ripe tomatoes, fior di latte or whole milk mozzarella, drizzled with extra virgin olive oil, a crank of cracked pepper finished with whole green basil leaves</i>	
INSALATA DI PERE CON MAYTAG BLUE CHEESE	5
<i>Living Butter lettuce topped with chilled, sliced Bosc pears from the Pacific Northwest, and dripped with a white Balsamic vinaigrette</i>	

Antipasti

• Antipasti Freddi •

OSETRA CAVIAR	MARKET PRICE
<i>One ounce of Osetra caviale from the Caspian Sea, finished with traditional garnishes of egg yolk, red onion, capers, and buttered toast, with simple shot of chilled vodka to the side</i>	
TONNO SCOTTATO AI SEMI DI SESAME	9
<i>Atlantic trolled Yellowfin, di qualità sushi, seared rare with black Asian sesame seeds and served with clumps of pickled ginger and Wasabi-joyu</i>	
SALMONE AFFUMICATO	9
<i>Pastrami style Salmon farmed in the fjords of the North Sea, smoked over a collection of woods with hints of beather and sage, finished with traditional garnishes and Pumpernickle toast points</i>	
PROSCIUTTO CON MOZZARELLA	8
<i>Traditional scia crudo from Parma, of the Emilia Romagna region of central Italia, served with fresh milk mozzarella</i>	
GAMBERI CON CARCIOFINI SOTT'OLIO	8
<i>Full Georgia coastal white shrimp, peppercorn steamed and served just warm with a Marie Louise</i>	
CARPACCIO	13
<i>Named for the Venetian Renaissance painter Vittore Carpaccio and originated in Harry's Bar in Venice, this chilled and sliced raw filetto is offered over California Arugula with fried capers, a horseradish cream and shaved Parmigiano</i>	
ANTIPASTO FREDDO RUSTICO	8
<i>Typical antipasto platter found in the hill country towns of Natalia's native Abruzzi, based upon Chef's nightly determination of prosciutto di Parma e cacciator salame or smoked pancetta, with varieties of Italian cheeses, finished with artichoke hearts, black olives, green and red peppers with eggplant. Please ask server concerning availability and servire</i>	

• Antipasti Caldi •

CALAMARI PICCOLI FRITTI	8
<i>Baby marine mollusk of both rings and tentacles, lightly floured and deep fried in a classic Mediterranean fashion, sprinkled with sliced green and Yellow peppers and finished with a homemade tomato basil</i>	
COQUILLE SAINT JACQUES	8
<i>As a symbol of medieval crusaders, the scallop shell's legend grew as a young knight, thrown from his horse, was pulled from the sea, covered in scallop shells and was said to have been saved by St. James. This classic dish is served as large sea scallops are sautéed in a creamy wine sauce, then topped with Gruyere and Parmigiano cheeses and finished gratineed</i>	
SCAMPI ALLA NEW ORLEANS	9
<i>A staple of Natalia's Restaurant for almost two decades, shrimp are sautéed in a guarded Creole recipe with hints of garlic and thyme</i>	
POLPETTA DE GRANCHIO	11
<i>The house signature, swimming Atlantic Blue Crab cake finished over a tradizionale tangy Rémoulade</i>	
PIROSHKI DI CARNE E DI FUNGHI	8
<i>As a point of departure, this traditional Russian pastry is stuffed with spicy Italian sausages, beef, seared white onions and served with a hand-beaten béarnaise</i>	
LUMACHE	9
<i>A marked return to our shell-stuffed French field snails, with brandy, melted butter and garlic, and a mild Romano sauce</i>	

Pasta

ORECCHIETTE CON RICOTTA SALATA E BASILICO	11
<i>Originating in the Puglia region of Southern Italia, this small, textured and mysterious "little ear" pasta will be cooked al dente, but finished richly with firm, sheep's milk ricotta salata from the isle of Sicily, a dollop of crème fraiche and a touch of basil.</i>	
PAPPARDELLE QUATRO FORMAGGI	14
<i>Winter welcomes this four cheese extravaganza of Parmigiano, Provolone, Mozzarella and Gruyere poured over a wide, egg-based Pappardelle noodle and finished with wilted spinach</i>	
PENNE CON SALSICCIA	11
<i>Literally meaning quills, penne assumes its name from its angular, diagonal ends, like old pen nibs, and will be cooked here al dente and finished with sweet peppers, Italian sausage and our marinara</i>	
CAPELLINI ALLA CREMA CON VEGETALI	11
<i>A simple angel hair pasta with a light creamy marinara, seasoned with sliced shitaki and green onions</i>	
RAVIOLI DEL GIORNO	MARKET PRICE
<i>Chef's nightly selection of homemade ravioli e sauce</i>	

ALL PASTAS ARE SERVED AS ENTRÉE ONLY

Carne

VITELLO COME PIACE A TE	23
<i>Hand pounded veal scallopini prepared to order in any of four traditional Italiano styles: Milanese - lightly breaded and pan cooked with dollops of butter and squeezed lemon Piccata -- sautéed with white wine, capers and shitake mushrooms Marsala - sautéed with mushroom and Marsala wine Saltimbocca - stuffed with prosciutto, mozzarella e sage, finished with a light red wine sauce</i>	
FILLETO DI MANZO AL PEPE NERO O CHORON	27
<i>Grade, aged filetto de mignon prepared to temperature, with Natalia's homemade peppercorn or the béarnaise-based Choron sauce</i>	
BISTECHE ALLA FIORENTINE CON	26
<i>Our dry rub New York Strip pan seared, topped with Maytag blue cheese, caramelized onions and finished with our shallot red wine sauce</i>	
GRIGLIATA MISTA	MARKET PRICE
<i>Two popular items paired by our chef for you</i>	
TOURNEDOS DEL GIORNO	27
<i>Two Medallions of Beef, Chefs Whim</i>	
ANATRA ARROSTO	23
<i>Fully sliced, Nantes duck, roasted and soaked with seasonal fruit sauces, such as black cherry, orange or honey apricot</i>	
POLLO ARROSTO	16
<i>A one-half apricot and herb glazed chicken, finished oven-roasted</i>	

Pesce

SOGLIALA DI DOVER ALL MUGNAIA	MARKET PRICE
<i>Known in ancient Roma as solea Jovi, Jupiter's sandal, this sole is fished beneath the cliffs of Dover, and is sautéed simply with lemon, white wine and butter, the House signature</i>	
PESCE AL CARTOCCIO	24
<i>Fish of the day in parchment</i>	
SALMONE CROSTA DI PATATE	22
<i>An old menu staple, our olive oil marinated Organic Salmon, wrapped in thin ribbons of potato, seared then baked, and offered with a Champagne sauce</i>	
TONNO ALLA GRIGLIA	22
<i>Atlantic Yellowfin tuna brushed with shoyu and seared rare to medium rare, served stacked atop wantons with a light peanut sauce, with julienne stir-fried vegetables and fried Ginger</i>	
ARAGOSTA DE AFRICA A' LA DIJONNAISE	MARKET PRICE
<i>Two, six ounce warm water lobster tails from the equatorial coasts of Africa, beer battered and deep fried, and served with a richly made, honey-binted dijonnaise</i>	
GAMBERONI ALLA GRIGLIA	22
<i>These five to seven inch, deep-water shrimp, pulled from the Gulf of Mexico and prized for their delicate flesh, are slightly grilled, then covered with Shitake and oyster mushrooms sautéed in sherry, with a bit of butter and scallions added</i>	

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