

Antipasto e Insalata

Insalata Mista

Mixed organic green salad tossed with our house made balsamic vinaigrette \$4.00

Caesar Salad

West Coast Cafe's signature caesar dressing, hearts of romaine, croutons and shaved Parmesan \$5.00

Insalata Caprese

Fresh sliced tomatoes, mozzarella, basil drizzled with extra virgin olive oil \$7.00

West Coast Salad

House specialty, marinated calamari, scallops & prawn on a bed of organic greens \$9.00

Prosciutto con Frutta

Imported Italian Parma ham served with seasonal fruit \$8.00

Calamari Sautéed

Fresh sautéed calamari with mushrooms in tomato sauce \$7.50

Bruschetta

Toasted Italian bread brushed with olive oil and garlic topped with fresh diced tomatoes & basil \$4.00

Zuppa del Giorno

Soup created daily with the freshest ingredients \$4.00

Primi Piatti

Fettuccine con Salsicce

Fresh house made Italian Sausage with marinara tossed with fettuccine \$11.50

Capellini al Pomodoro

Angel hair pasta tossed in a garlic, tomato & basil sauce \$10.00

Fettuccine Alfredo

Fettuccine tossed in a nutmeg, parmesan cream sauce \$11.00

Fettuccine della Nonna

Shrimp, zucchini, tomatoes and fettuccine tossed in olive oil \$12.00

Spaghetti con Calamari

Fresh sautéed calamari in marinara sauce tossed with spaghetti \$11.50

Pasta Primavera

Spaghetti tossed with fresh seasonal vegetables and extra virgin olive oil \$11.50

Penne alla Norma

Penne pasta tossed with diced eggplant in a marinara sauce \$11.50

Penne alla Bolognese

Traditional meat tomato sauce tossed with penne pasta \$11.50

Linguine alle Vongole, White or Red

Fresh tender baby clams sautéed with garlic, in a white wine or fresh tomato sauce \$13.50

Gnocchi al Pomodoro o Gorgonzola

Homemade potato dumpling tossed with a fresh tomato sauce or creamy spinach Gorgonzola cheese sauce \$12.50

Lasagna al Ragu

Our house specialty meat lasagna (takes 15 minutes) \$12.50

Linguine Tutto Mare

Fresh clams, shrimp, scallops and calamari in a spicy red sauce served over linguine \$15.00

Secondi Piatti

Vitello Piccata

Veal Scaloppine sautéed with lemon caper white wine sauce \$15.50

Vitello Marsala

Veal Scaloppine sautéed with a mushroom marsala wine sauce \$15.50

Vitello Saltimbocca

Sautéed Veal Scaloppine topped with prosciutto & mozzarella in a sage sauce \$15.50

Pollo Parmigiana

Lightly breaded breast of chicken topped with marinara and mozzarella cheese \$13.50

Pollo alla Limone

Tender breast of chicken sautéed with lemon butter white wine sauce \$13.50

Bistecca alla Griglia

Grilled Black Angus New York strip steak served with vegetables \$18.50

Costoletta di l'agnello

Grilled seasoned lamb chop served with vegetables \$18.50

Calamari Steak Piccata

Calamari steak sautéed in a lemon caper white wine sauce \$14.50

Gamberi Bordolese

Jumbo prawns sautéed with a garlic tomato white wine sauce \$18.50

Fish of the Day A.Q.