

## Antipasto

### Prosciutto con Frutta

Imported Italian Parma ham served with seasonal fruit \$7.00

### Calamari Sautéed

Fresh sautéed calamari with mushrooms in tomato sauce \$7.00

### Bruschetta

Toasted Italian bread brushed with olive oil and garlic topped with fresh diced tomatoes & basil \$3.75

## Insalata e Panini

### Insalata Mista

Mixed organic green salad tossed with our house made balsamic vinegarette \$3.75

### Caesar Salad

West Coast Cafe's signature caesar dressing, hearts of romaine, croutons and shaved Parmesan \$4.50

### Insalata Caprese

Fresh sliced tomatoes, mozzarella, basil drizzled with extra virgin olive oil \$6.50

### West Coast Salad

House specialty, marinated calamari, scallops & prawn on a bed of organic greens \$8.50

### Zuppa del Giorno

Soup created daily with the freshest ingredients \$3.75

### Prosciutto Panino

Imported Italian Parma ham and mozzarella on home made ciabatta bread \$8.00

### Grilled Chicken Panino

Herb grilled breast of chicken with tomato, lettuce mustard and mayonase on home made ciabatta bread \$7.00

### Grilled Vegetable Panino

Grilled zucchini, eggplant, portabella, bell pepper drizzled with olive oil and served on home made ciabatta bread \$6.50

### Italian Sausage Panino

Fresh house made Italian sausage on home made ciabatta bread \$7.50

## Pasta

### Tortellini alla Ragu

Meat filled tortellini topped with meat and tomato sauce \$10.00

### Capellini al Pomodoro

Angel hair pasta tossed in a garlic, tomato, basil sauce \$9.00

### Fettuccine Alfredo

Fettuccine tossed in a nutmeg, parmesan cream sauce \$9.50

### 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 \$10.00

### Pasta Primavera

Spaghetti tossed with fresh seasonal vegetables and extra virgin olive oil \$10.00

### Penne alla Bolognese

Traditional meat tomato sauce tossed with penne pasta \$10.00

### 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 \$11.50

### Pollo alla Limone

Tender breast of chicken sautéed with lemon butter white wine sauce \$11.50

### Bistecca alla Griglia

Grilled Black Angus New York strip steak served with vegetables \$17.00

### Costoletta di l'agnello

Grilled seasoned lamb chop served with vegetables and \$17.00

### Calamari Steak Piccata

Calamari steak sautéed in a lemon caper white wine sauce \$12.50

### Gamberi Bordolese

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

### Fish of the Day

A.Q.