



# DINNER MENU

## ANTIPASTO E INSALATA



### Insalata Mista

Mixed organic salad dressed with our homemade balsamic vinaigrette \$6.50

### Caesar Salad

West Coast Cafe's signature Caesar dressing, croutons & shaved parmesan \$7.50

### Insalata Caprese

Fresh sliced tomatoes, mozzarella & basil drizzled with extra virgin olive oil \$9.50

### West Coast Salad

Our house specialty of marinated calamari, scallops, and prawns on a bed of organic greens \$12.50

### Zuppa Del Giorno

Soup created daily with our freshest ingredients  
Cup \$5.00 Bowl \$7.00

### Prosciutto con Frutta

Imported Italian Ham served with fresh seasonal fruit \$11.50

### Calamari Sautee

Fresh calamari and mushrooms sauteed in a red tomato sauce \$10.50

### Bruschetta

Toasted Italian bread brushed with extra virgin olive oil, topped with garlic, diced tomatoes and basil \$6.50

### Antipasto Misto

Mixture of cold cuts (Prosciutto, Mortadella, Salami, Cheese, Olives, and Giardinera)) \$12.50

## PRIMI PIATTI

\$1 additional charge for any pasta split

### Fettuccine Con Salsicce

Fettuccine tossed with fresh homemade Italian sausage in marinara sauce \$16.50

### Capellini Pomodoro

Angel hair pasta tossed in a garlic, tomato, and basil sauce \$15.50

### Fettuccine Alfredo

Fettuccine tossed in a nutmeg and parmesan cheese sauce \$14.50 w/pollo \$17.50 w/prawns \$24.50

### Fettuccine Della Nonna

Fettuccine oli olio tossed with shrimp, zucchini, and tomatoes \$18.50

### Spaghetti Con Calamari

Spaghetti tossed with fresh sauteed calamari in a marinara sauce \$17.50

### Pasta Primavera

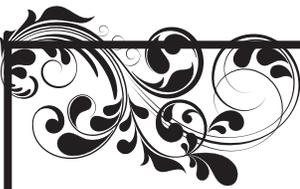
Spaghetti tossed with fresh seasonal vegetables sauteed in garlic and olive oil \$16.50

### Penne Alla Norma

Penne pasta tossed with diced eggplant in marinara sauce \$16.50

### West Coast Penne

Penne pasta tossed with chicken, sundried tomatoes, and asparagus in a garlic pink aurora sauce \$18.50



## PRIMI PIATTI continued

### Penne alla Bolognese

Traditional meat and tomato sauce tossed with penne \$17.50

### Linguine alle Vongole, White or Red

Fresh tender baby clams sauteed in a garlic, white wine or fresh tomato sauce \$18.50

### Gnocchi al Pomodoro o Gorgonzola

Homemade potato dumplings tossed in either a fresh tomato or spinach & gorgonzola cheese sauce \$16.50

### Lasagna al Ragu

Our house specialty, meat lasagna (requires 15 minutes) \$17.50

### Linguine Tutto Mare

Fresh clams, shrimps, scallops & calamari in tomato sauce tossed with linguine \$21.50

### Cheese Ravioli

Tender pasta dampings filled with cheese in either a marinara or Alfredo sauce \$17.50

## SECONDI PIATTI

### Vitello Picatta

Veal scaloppini sauteed in a lemon, capers, and white wine sauce \$23.50

### Vitello Marsala

Veal scaloppini sauteed in a mushroom and marsala wine sauce \$23.50

### Vitello Saltimbocca

Sauteed veal scaloppini topped with prosciutto & mozzarella in sage sauce \$23.50

### Pollo Parmigiana

Lightly breaded breast of chicken topped with marinara and mozzarella \$20.50

### Pollo al Limone

Tender Breast of chicken sauteed in a lemon, butter and white wine sauce \$20.50

### Bistecca alla Griglia

Grilled Black Angus New York strip steak served with fresh vegetables \$27.50

### Costoletta D'agnello

Grilled seasoned lamb chops served with fresh vegetables \$28.50

### Calamari Steak Piccata

Calamari steak sauteed in a lemon, caper und white wine sauce \$22.50

### Gamberi Bordolese

Jumbo prawns sauteed with a garlic, tomato and white wine sauce \$27.50

### Fresh Fish of the Day A.Q.

18% gratuity will be added for parties of 6 or more guests. Prices subject to change