



Colosseum, Rome

## Antipasti-Appetizers

<b>POLLASTA BOLOGNESE</b> Ground veal, corned beef <sup>1</sup> with sage sauce and melted cheese.	8.50
<b>POIPIETTA DI MANZO</b> House-made veal <sup>1</sup> topped with ricotta cheese in a tomato sauce.	8.50
<b>MELANZANA ALLA PARMIGIANA</b> Eggplant topped with mozzarella and baked with a touch of tomato sauce.	9.95
<b>CARCIOFI RIPIENI</b> (When in season - Please allow 10m) Whole artichoke stuffed with seasoned bread crumbs, garlic and oil.	10.50
<b>COZZI TARANTINO</b> Fresh sliced tomatoes, coated in a delicate breadcrumb and basil sauce with a touch of olive and garlic.	10.95
<b>CALAMARI FRITTI CON ZUCCHINI</b> Diced fried rings of calamari and french fried zucchini in a delicate tomato sauce.	9.50
<b>MOZZARELLA BURRATA</b> Baked mozzarella stuffed french in balsamic vinegrette, with parmesan shavings.	13.95

## Insalate - Salads

<b>MISTA</b> Chopped radicchio, arugula, lettuce, mushrooms in a balsamic vinegar, lemon juice, olive tomato, extra virgin olive oil. Add chicken \$3.95 Add shrimp \$4.95	5.95
<b>DI CENARE CAESAR</b> Traditional caesar salad, topped with croutons and parmesan cheese. Add chicken \$3.95 Add shrimp \$4.95	6.50
<b>PORTOFINO</b> Pesto alla trapanese, roasted in a olive olive oil. Served with arugula salad and shaved parmesan.	7.95
<b>MOZZARELLA CAPRESE</b> Slice of fresh tomatoes, mozzarella, fresh sliced basil and bals.	10.95
<b>GAMBERI D'ADOLATI</b> Chopped shrimp, chopped tomatoes, served in a house salad with sliced french tomatoes, olive oil, lemon juice and balsamic vinegar.	9.95

## \*Il Carpaccio di Carne

Thin slices of raw veal that is aged.  
Served with the following:

ARUGULA AND PARMIGIANO	10.95
PORTOBIELLO AND PARMIGIANO	10.95
CARCIOFI AND PARMIGIANO	10.95

## \*Il Carpaccio di Pesce

Thin slices of aged fresh fish.

SALMON, ARUGULA AND PARMIGIANO	10.95
TUNA	10.95



For. Trajan, Rome

## Zuppe - Soups

<b>L'ENTICCHIE</b> Fresh beef soup with bearded parsnip.	5.95
<b>BROCCOLI AND ZUCCHINI</b> Fresh chopped broccoli and zucchini, in a delicate broth with a touch of garlic, a touch of french tomato and arugula topped with parmesan cheese.	5.95
<b>PASTA FAGIOLI</b> Special white bean soup with parsnip and a touch of tomato.	5.95
<b>CREMA DI CARCIOFI</b> Soup of fresh artichokes topped with house-made mozzarella.	5.95
<b>ZUPPA MARE E MONTE</b> Mixed fish, rice, vegetables, shrimp, clam shells and a touch of tomato with anchovies.	9.95
<b>ZUPPA DI GRANCHIO</b> Fresh crabmeat in a delicate reduction of celery, onion, garlic and a touch of cream.	7.95

## La Pasta

Which school begins available upon request



Caravaggio, *Boy with a Basket of Fruit*, 1543

<b>CAPELLINI POMODORO</b> Angel hair pasta with fresh tomatoes.	<b>12.95</b>
<b>FETTUCCINI ALFREDO</b> Fettuccine in a creamy Alfredo cream sauce. Add chicken \$3.99 Add shrimp \$4.95	<b>13.95</b>
<b>GNOCCHI QUATTRO FORMAGGI</b> Baconed potato dumplings in a blended cheese cream sauce.	<b>15.95</b>
<b>FUSILLI AL TELEFONO</b> Spring rigetti pasta, tomato, basil, pinch of anchovies and sprigged parmesan.	<b>13.95</b>
<b>MANICOTTI II</b> Baconed pasta stuffed with ricotta cheese and spinach in a parmesan cream sauce. Diced in portion.	<b>14.95</b>
<b>TARFALA</b> Butter pasta with roasted salmon and green peas in a tomato sauce with a touch of cream.	<b>14.50</b>
<b>CAPELLINI PRIMAVERA</b> Angel hair pasta with fresh vegetables and cream sauce.	<b>13.95</b>
<b>SPAGHETTI II MEATBALLS</b> Spaghetti in our house-made tomato sauce with our traditional meatballs.	<b>14.50</b>
<b>FORTELLINI ALBORO</b> Butter pasta filled with veal served with pink cream sauce.	<b>14.50</b>
<b>LASAGNA</b> Baconed pasta layered with bolognese in our white béchamel sauce.	<b>14.95</b>
<b>AGNOLETTI DEL MAGNIFICO</b> Baconed meatball pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	<b>14.50</b>
<b>LINGINE DEL SILVAGGIO</b> Flat ribe pasta in garlic, oil and eggplant with three types of mushrooms, mushrooms, roasted potatoes and spinach.	<b>14.95</b>
<b>PUNNETTIE HARRY'S BAR</b> Pasta, garlic, oil and fresh spinach and a sprigged parmesan cheese and a touch of tomato, roasted potatoes and spinach.	<b>13.95</b>
<b>FETTUCCINE DOLCE VITA</b> Baconed fettuccine in a cream sauce with mushrooms and peas.	<b>14.95</b>
<b>RAVIOLI DI PORCINI</b> Small stuffed with fresh porcini mushrooms and chicken in white cream sauce.	<b>15.50</b>
<b>LINGINE VONGOLE</b> Flat ribe pasta, fresh clam in tomato sauce or white clam sauce.	<b>17.95</b>
<b>LINGINE AFFINIO</b> Flat ribe pasta served in an array of fresh roasted, fish, and tomato.	<b>15.95</b>
<b>SPAGHETTI II BOLOGNESE</b> Spaghetti pasta with our signature meat sauce.	<b>14.50</b>

## Carni - Meats

All steaks are served with fresh vegetables of the day and salad portions optional.



La Colonna 1511

<b>LAMB SHANK</b> Shank roasted in red wine served with sautéed vegetables of the day.	<b>21.95</b>
<b>SCALOPPINI PORTOBELLO</b> Flat scaloppini sautéed with a touch of mustard wine, topped with sliced portobello mushrooms.	<b>21.95</b>
<b>SCALOPPINI PICCOLA</b> Flat scaloppini served in a light lemon butter sauce with roasted potatoes.	<b>21.95</b>
<b>LOMBARDIA MILANESE</b> Flat ironed veal chop lightly breaded and sautéed topped with fresh lemon salad.	<b>22.95</b>
<b>LOMBARDIA PASSANA</b> Flat ironed veal chop with artichokes and roasted potatoes.	<b>24.50</b>
<b>LOMBARDIA PORTOBELLO</b> Flat ironed veal chop sautéed in mustard wine topped with sliced portobello mushrooms.	<b>24.50</b>
<b>LOMBARDIA PARMIGIANA</b> Flat ironed veal chop lightly breaded topped with tomato sauce and melted mozzarella.	<b>24.50</b>
<b>BISTECA TRICOLORE 14oz</b> Tender steak grilled, topped with broccolini salad.	<b>26.50</b>
<b>BISTECA MONTIPULCIANO 14oz</b> Tender steak sautéed with mild peppers and mushrooms in a light tomato sauce topped with a touch of wine, served with vegetables of the day and potato.	<b>26.50</b>
<b>BISTECA CYPRIANI 14oz</b> Tender steak sautéed with green peppers, tomato and a touch of cream. Served with vegetables of the day and potato.	<b>26.50</b>
<b>VITELLO MIGNON 10oz</b> Filet with mushrooms and cream in a parmesan breaded sauce with a touch of cream.	<b>29.50</b>
<b>MODINO</b> Flat chop sautéed done on the grill.	<b>34.95</b>



chef at San Diego

## Pollo - Chicken

<b>POLLO AI CARBONI</b> Breast of chicken sautéed done on the grill, served with vegetables of the day.	<b>17.95</b>
<b>POLLO MILANESE</b> Chicken breast lightly breaded served in a hot of butter sauce with fresh bread potatoes, oil, lemon juice and balsamic vinegar.	<b>17.95</b>
<b>POLLO PARMIGIANA</b> Breast of chicken lightly breaded, mushrooms and melted mozzarella. Served with vegetables of the day and potato.	<b>17.95</b>
<b>POLLO PICCOLA</b> Breast of chicken sautéed in a lemon butter sauce, topped with roasted potatoes, capers and a touch of white wine.	<b>17.95</b>
<b>POLLO MARINATA</b> Breast of chicken sautéed in mustard wine, topped with sliced portobello mushrooms. Served with vegetables of the day.	<b>17.95</b>

## Pesce - Fish

All fishes are served with fresh vegetables of the day and salad portions optional.

<b>TILAPIA FRANCESE</b> Fresh Tilapia pan fried served in a lemon sauce with touch of white wine and sautéed potatoes.	<b>18.95</b>
<b>GROPPER GRATINNE</b> Fresh grouper mixed in a cream sauce in a brown sauce with a touch of white wine and baked in parchment.	<b>25.95</b>
<b>SALMONE A LETTO</b> Fresh salmon pan fried served in parchment.	<b>21.95</b>
<b>TONNO AMBRAGI IO</b> Grilled fresh tuna, capers, dill and mushrooms in a white wine bread sauce.	<b>23.95</b>
<b>PESCESPADA ACAPULCO</b> Breaded fish with artichokes, tomato ketchup, white wine and breaded potatoes.	<b>23.95</b>
<b>DENTICE PESCATORE</b> Filet of fresh red snapper topped with onions, tomato and a touch of bread.	<b>24.95</b>
<b>SCAMPI</b> Amber shrimp sautéed in garlic and oil.	<b>27.95</b>

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food-borne illness. If you are certain medical conditions, this quality may be added to portion of raw meats.