

TRATTORIA

STARTERS

Chef's Soup

Server Provided Description of Today's Soup ~ \$4

Scallop Gnocchi

House Made Gnocchi, Bay Scallops, Brown Butter, Thyme, Butternut Squash, Citrus Segments ~ \$10

Artisanal Cheeses

Three Cheese Selections with Seasonal Accoutrements ~ \$9

Polenta Frites

Stoneground Italian Cornmeal, Applewood Smoked Bacon, Malt Vinegar Aioli ~ \$8

Crispy Calamari

Kalamata Olives, Garlic Butter, Pickled Cherry Peppers, Banana Peppers, Roasted Bell Peppers, Rouille, Marinara, Grilled Lemon ~ \$9

Roasted Beets

Smoked Yogurt, Baby Spinach, Clementines, Almonds, Brown Butter Vinaigrette ~ \$4 / \$7

Caesar

Chopped Romaine, Roasted Red Bell Peppers, House Croutons, Kalamata Olives, Parmesan Crisps, Creamy Caesar ~ \$4 / \$7

Salad Additions

Grilled Chicken \$4 Shrimp \$5 Steak Tips \$6

SIDES

Garlic Bread ~ \$2

Hand-Cut Fries ~ \$4

Collard Greens ~ \$3

Crispy Brussels ~ \$3

Roasted Beets ~ \$3

Seared Shrooms ~ \$4

Grill Vegetables ~ \$4

Parsnip Puree ~ \$3

Spaetzle ~ \$3

CREATE A PASTA

\$16

HOUSE MADE PASTA

Pappardelle | Gnocchi | Tagliatelle | Spaghetti

SAUCE

Alfredo | Scampi | Red Sauce

ADD-INS

Tomato | Kalamata Olive | Brussel Sprouts | Mushrooms | Garlic | Spinach
Basil | Corn | Shrimp | Bacon | Chicken

ENTREES

FRESH PASTAS

~ \$ Half Portion / \$ Full Portion

Bolognese

Ground Beef, Veal, and Pork, Pappardelle, Basil, Parmesan ~ \$9 / \$17

Wine Pairing: Banfi Chianti Classico, 2011

Pulled Short Rib Au Poivre

Braised Short Rib, Wild Mushrooms, Sauce Au Poivre, Rigatoni, Lemon Crème ~ \$8 / \$15

Wine Pairing: Cecchi Toscana Sangiovese, 2012

Smoked Thai Chicken

Applewood Smoked Chicken a la Plancha, Thai Peanut Sauce, Seared Banana, Fried Mint, Spaghetti ~ \$8 / \$15

Wine Pairing: Stemmari Nero D'Avola, 2012

Carbonara

Smoked Ham, Corn, Crumbled Bacon, Thyme, Onion Strings Poached Egg, Hand-Rolled Pici Pasta ~ \$9 / \$17

Wine Pairing: BEX Riesling, 2012

Alfredo

Chicken Confit, Butternut Squash, Corn, Cream, Crispy Brussel Leaves, Pappardelle ~ \$8 / \$15

Wine Pairing: Chateau St. Michelle Sauvignon Blanc, 2013

Spaghetti Con Vongole

Littleneck Clams, Baby Spinach, Garlic, Chablis, Clam Broth, Pepper Flakes ~ \$8 / \$15

Wine Pairing: Stellina di Notte Pinot Grigio, 2013

Grilled Vegetable Primavera

Grilled Seasonal Vegetables, Rigatoni, Basil, Tomato ~ \$8 / \$15

Wine Pairing: San Jacopo Chianti, 2012

Tiger Shrimp Tagliatelle

Seared Tiger Shrimp, Kalamata Olives, Seared Mushrooms, Garlic, Chablis, Chives ~ \$9 / \$16

Wine Pairing: Kendall Jackson Chardonnay, 2012

LAND & SEA

Seared Ribeye

8 oz. Ribeye Steak, Herb Spaetzle, Espresso Demi, Crispy Brussels

~ \$25

Wine Pairing: Francis Ford Coppola Claret Cabernet, 2011

Braised Short Ribs

Slow-Braised Beef Short Ribs, Rib Glaze, Parsnip Puree, Crispy Onions, Collard Greens ~ \$20

Wine Pairing: Byron Pinot Noir, 2012

Bouillabaisse

Tiger Shrimp, Littleneck Clams, Calamari, Tomato, Kalamata Olive, Potato, Grilled Baguette

~ \$19

Wine Pairing: Chateau St. Michelle Sauvignon Blanc, 2013

Chicken Parmigiana

House Made Tagliatelle Pasta, Breaded Chicken Breast, House Red Sauce, Mozzarella & Fresh Basil

~ \$15

Wine Pairing:

Two Vines Chardonnay, 2011

6 COURSE CHEF'S TASTING OF HOUSE SPECIALTIES

\$50

Supplemental Cheese Course

\$7

HillsideCountryClub.com/dine/lacollina

Live Music Schedule, Dining Specials, Events & Promotions

Sunday Brunch 10am — 2pm

Inform Your Server of All Food Allergies When Ordering, Gluten-Free Options Available