

A P P E T I Z E R S

CALAMARI FRITTI 18
Fried Calamari with hot cherry pepper, marinara sauce and basil aioli

TUNA TARTARE 20
Ahi tuna with capers, olives, red onions, and cucumbers in sriracha aioli, served with crostini.

POLPO ALLA GRIGLIA 22
Grilled octopus with cherry tomatoes, red onion, capers, and Kalamata olives in a citrus vinaigrette.

MEATBALL CASSEROLE 18
Brick oven meatball with house-made tomato sauce topped with ricotta cheese

VONGOLE AI VAPORE 20
Steamed littleneck clams in your choice of San Marzano tomato sauce or garlic butter white wine sauce, served with crusty bread

ARTICHOKE 18
Artichoke, cherry tomato, fresh basil, garlic, extra virgin olive oil, balsamic reduction

COZZE DI CASA 18
New Zealand Green mussels with tomato sauce or garlic butter sauce served with crusty bread

*Lunch
Mon-Fri
12:00pm - 4:00pm
20% off*

S A L A D S

CAESAR SALAD CLASSICO 15
Baby romaine lettuce, house-made Caesar dressing, crostini perimeter, Garnished with Parmigiano Reggiano

ARUGULA SALAD 16
Fresh baby arugula tossed with caramelized green apple, walnuts, red onion, shaved parmesan and a citrus vinaigrette

LA SUPERBA SALAD 14
Field greens, red onion, feta cheese, cherry tomatoes, embraced by sliced cucumber, balsamic vinegar dressing

BEET SALAD 17
Spring mix, goat cheese, beets, pistachio in honey-basil vinaigrette

BURRATA SALAD 15
Over mixed greens, roasted tomatoes, basil aioli and balsamic reduction

P A S T A

CAVATELLI CON SALSICCIA 30
House-made Cavatelli, spinach, cherry tomato, mild sausage, garlic olive oil

PASTA AI FRUTTI DI MARE 55
Home-made basil fettuccine, shrimp, New Zealand Green mussels, calamari, scallops, Lobster tail in fresh San Marzano tomato sauce

GNOCCHI 28
Home-made Potato dumpling pasta, served with your choice of Pesto or Lemon creamy sauce w/spinach and sundried tomato.

PAPPARDELLE BOLOGNESE 32
Slowly cooked meat sauce, basil tomato marinara, with Home-made pappardelle pasta, topped with ricotta cheese

PANSOTTI ALLA GENOVESE 28
Home-made Pansotti stuffed with mixed vegetables and ricotta cheese in walnut creamy sauce

SEAFOOD RISOTTO 45
New Zealand Green Mussels, scallops, shrimp, calamari, Saffron-garlic with creamy sauce

S O U P S

◆ **LOBSTER BISQUE SOUP 14**

◆ **SOUP OF THE DAY 11**

Pasta and Salad add ons:

Grilled chicken 4oz +6,
Grilled Salmon 4oz+ 10,
Shrimp 3pc +9,
Strip Steak 4oz+ 12

FETTUCCINE ALFREDO WITH MUSHROOMS 28
Mixed wild mushrooms, truffle oil, shallots with creamy sauce

PENNE ALLA VODKA 20
Penne pasta, pink vodka sauce, roasted cherry tomato

C H E F ' S S I G N A T U R E D I S H E S

SCOTTISH SALMON 37
Grilled salmon over roasted baby potatoes and seasonal vegetables in tomato Chardonnay sauce, topped with red caviar

PRIME RIBEYE 50
Grass-fed, locally sourced prime ribeye with your choice of our famous "Marry Me" sauce or bourbon-Dijon cream

LAMB CHOPS 45
New Zealand lamb chops with choice of Port wine reduction or Espresso demi-glaze

BRANZINO WITH SHRIMP 42
Crispy skin-on branzino over asparagus risotto in a saffron-citrus beurre blanc, topped with red caviar

FILET MIGNON 50
Grass-fed, locally sourced filet mignon with your choice of our famous "Marry Me" sauce or bourbon-Dijon cream sauce.

CHEF'S CHICKEN BOLLETTINI 35
Stuffed with spinach, prosciutto, and fontina in a creamy cognac mushroom sauce.

C H I C K E N & V E A L C L A S S I C

Served with Home-made Spaghetti

PARMIGIANA CHICKEN OR VEAL 28/35
Pan-fried in panko bread crumbs, topped with mozzarella and fresh San Marzano tomato sauce.

PICCATA CHICKEN OR VEAL 26/33
Seasoned and sautéed with capers, lemon, garlic, and white wine sauce.

MARSALA CHICKEN OR VEAL 29/36
Fresh wild mushrooms in a Marsala wine demi-glaze

PORK CHOP MILANESE 32
Pork cutlets, egg-battered, coated with seasoned bread crumbs, pan-fried. Topped with arugula, capers, cherry tomatoes, shaved Parmesan, and lemon vinaigrette

SIDES
MASHED POTATOES 7 BROCCOLINI 9
MACARONI & CHEESE 12 ASPARAGUS 9
ROASTED POTATOES 9

*Consuming raw and undercooked meats, poultry, fish, shellfish, seafood or eggs

can increase your risk of foodborne illness

** 18% Gratuity will be added to your bill

*** If you have allergies, please inform your server



La Superba
italian

www.lasuperba.us