

# Spalti

RISTORANTE  
417 California Avenue  
Palo Alto

Open Daily  
Lunch 11:00am - 2:30pm & Dinner 5:00 - 9:00pm  
Banquet Facility Available

## Antipasti

1. *Bruschetta al Pomodoro* .....6.95  
Toasted bread topped with tomato cubes and marinated with olive oil, shaved parmesan cheese, garlic and basil on a bed of arugula
2. *Grigliata ai Funghi* .....8.95  
Grilled portobello mushrooms topped with sun dried tomatoes, garlic, arugula, roasted pine nuts, shaved parmesan cheese and virgin olive oil
3. *Grigliata di Polenta* .....7.95  
Grilled polenta topped with feta cheese and a mushroom sauce
4. *Carpaccio di Manzo* .....9.50  
Thinly sliced beef filet with virgin olive oil, lemon, capers, mustard and shaved parmesan cheese
6. *Guazzetto di Vongole e Cozze* .....11.95  
Clams and mussels steamed in garlic, wine, fresh tomato and basil
65. *Calamari Fritti* .....9.95  
Fried calamari with cocktail and tartar sauce

## Insalate

13. *Mista Verde* .....6.50  
Mixed greens salad tossed in balsamic vinegar dressing
14. *Insalata Cesare* .....8.50
15. *Caprese* .....9.50  
Sliced tomatoes topped with fresh mozzarella cheese, pesto and virgin olive oil
16. *Capra* .....8.95  
Mixed greens salad, warm goat cheese tossed with croutons and house dressing
67. *Insalata Spinaci* .....8.95  
Warm fresh spinach salad with pancetta and reduced balsamic vinegar dressing
70. *Sonoma* .....8.95  
Organic spring mix with walnuts, gorgonzola, apple and balsamic vinaigrette

## Mineste

23. *Zuppa del Giorno* (soup of the day) .....Cup 4.95...Bowl 6.95
71. *Minestrone de Verdure* .....Cup 4.95...Bowl 6.95  
Seasonal vegetable soup

## Dolci

29. *Tiramisu* .....6.95  
A layered cake made with lady fingers, chocolate, mascarpone cheese, espresso and amaretto liqueur
31. *Mousse di Chocolate* (Chocolate Mousse) .....5.95
32. *Torta di Cocco* (Coconut Tart) .....7.00

## Primi Piatti

37. *Cappelini al Pomodoro Naturale* .....10.95  
Angel hair pasta with fresh tomato, fresh garlic, basil and extra virgin olive oil
38. *Fettuccine con Vegetali Mista* .....12.95  
Pasta with fresh tomato, basil, garlic and fresh seasonal vegetables
39. *Penne con Pollo* .....13.95  
Pasta, chicken breast, artichokes, peas & sun dried tomatoes with marinara sauce
41. *Linguine con Gamberi* .....15.95  
Tiger prawns sauteed with garlic, olive oil, fresh tomatoes, mushrooms and white wine served with linguine
42. *Linguine con Vongole e Cozze* .....15.95  
Pasta with clams or mussels, garlic and wine served with white or red sauce
47. *Fusilli alla Rustica* .....11.95  
Corkscrew pasta with diced tomato, black olives, basil and olive oil
72. *Mezzaluna* .....13.95  
Homemade half moon shape pasta stuffed with chicken, veal and fennel, in a vodka cream sauce topped with pancetta
73. *Rigatoni Bolognese* .....12.95  
Pasta with homemade meat sauce, mushrooms, green peas and asparagus
74. *Ravioli Con Granchio* .....17.95  
Homemade ravioli stuffed with Dungeness crab meat in a champagne-cream sauce, with cherry tomatoes, capers and green onions
75. *Triangoli* .....12.95  
Homemade pasta stuffed with ricotta cheese and spinach in a cream sauce
76. *Gnocchi Ala Rustica* .....13.95  
Homemade potato dumplings with gorgonzola cheese and peas served in cream sauce

## Secondi Piatti

55. *Vitello e Cimone* .....18.95  
Veal scallopini with capers, lemon and white wine sauce
57. *Pollo Rosmarino* .....14.95  
Grilled chicken breast marinated with garlic and rosemary served with balsamic vinegar dressing
58. *Melanzane alla Parmigiana* .....12.95  
Breaded eggplant topped with parmesan and mozzarella cheese, layered with spinach and tomato sauce
59. *Agnello All'Italiana* .....23.95  
Four lamb chops seasoned with rosemary and garlic, served with Chianti sauce
60. *Tagliata de Manzo* .....22.95  
New York steak sliced and served on a bed of arugula in a barolo red wine sauce
77. *Pollo Carciofi* .....15.95  
Sautéed breast of chicken with hearts of baby artichokes, mushrooms and a touch of white truffle oil
78. *Grigliata di Anatra* .....21.95  
Grilled breast of duck in a port wine reduction served with sautéed spinach

All sales become final when waiter leaves your premises, please check your order carefully.

**SERVICE AREA**  
ATHERTON, MENLO PARK, PALO ALTO, LOS ALTOS,  
LOS ALTOS HILLS, MOUNTAIN VIEW, REDWOOD CITY

All credit card orders, please show your credit card and valid I.D. upon delivery.