



Sausalito Seahorse

Cucina Toscana

ANTIPASTI

MARE

- Polpo di Scoglio** Steamed octopus, potatoes, celery and citronette dressing 21
Guazzetto di Gamberi Prawns, sautéed in white wine, garlic and tomato 19
Harbor Carpaccio* Thinly sliced sushi grade with celery and arugula 19
Frutti di Mare Mussels and clams, steamed with dash of tomato and Mediterranean herbs 18
Muscoli Ripieni Stuffed mussels, slowly braised with olive oil, garlic and tomato 18
Calamari Fritti Monterey calamari, floured and lightly fried 19
Muscoli alla Viareggina Sautéed mussels with garlic and white wine 18

TERRA

- Finocchi Gratinati** Baked fennel, fresh herbs and parmigiano 16
Bruschetta Diced tomato, garlic, basil, extra virgin olive oil over homemade toasted bread 12
Crocchette ai Porcini Polenta, thinly sliced and topped with Porcini mushrooms 18
Antipasto Misto Selection of prosciutto, salami, ham, olives, eggplant and zucchini frittata 22
Caprese Marinated and sliced mozzarella with tomato and basil 16
Melanzane alla Parmigiana Baked eggplant with mozzarella and parmigiano 18

SALADS

- Popeye** Baby spinach, warm balsamic dressing, pancetta, gorgonzola and walnuts 15 Add chicken +5
Seahorse Steamed clams, mussels, calamari and prawns over mixed greens and tomatoes 28
Mista Mixed greens, tomatoes, cucumber, extra virgin olive oil and balsamic vinegar 11
Arugola Baby arugula, shaved parmigiano, grapes and celery spears 14
Libeccio Mixed greens, marinated eggplant, onions, capers, tomato and mozzarella 15
Lattuga Organic butter lettuce, pears, raisins and pecorino cheese 16

FROM OUR GRILL

- One of your choices** Salmon, Calamari, Prawns or Mahi Mahi 26
served with mixed green salad or steamed vegetables.

MINESTRE

- Minestrone di Verdure** Array of seasonal vegetables and fresh herbs 11
Vellutata di Vongole Our clam chowder 10

PIZZA

- Margherita** Tomato, basil and fresh mozzarella 18
Napoletana Tomato, mozzarella, oregano, anchovies and capers 18
Monte Bianco Mascarpone, mozzarella, parmigiano and Portobello mushrooms 20
Rucola e Parmigiano Tomato, mozzarella, arugula and shaved parmigiano 20
Salsiccia e Cipolla Tomato, mozzarella, Italian sausage and onions 20
Cotto e Funghi Tomato, mozzarella, ham and mushrooms 20

SIDES

- One of your choices** Broccoli, carrots, French fries, green beans, zucchini, cannellini beans, polenta, roasted potatoes, mushrooms 9

Focaccia bread with salsa verde \$5 - Schiacciata bread with olives \$8

PRIMI

Homemade Lasagna

- Classica** Hand layered lasagna with slowly braised beef ragout, bechamel sauce and parmesan cheese 24
Vegetariana A selection of seasonal vegetables and light bechamel sauce 22

Homemade Gnocchi

- Gorgonzola** Topped with melted gorgonzola cheese and walnuts 21
Promontorio Sauteed prawns in light curry sauce 25
Liguria Genova style pesto sauce with basil and potatoes 21

Rigatoni

- Semplici** Sweet tomato, fresh basil and garlic 19
Boscaiola Braised meat, porcini mushrooms and tomato 24
Mare e Monti Prawns and Portobello mushroom sauteed in white wine sauce 26

Penne

- Darsena** Fresh Monterey calamari, spicy tomatoes, garlic in white wine sauce 22
Imperiale Prawns sauteed in white wine and a touch of tomato 25
Garfagnana Porcini and wild mushrooms in cabernet sauce 24

Fettuccine

- Capopesca** Smoked Salmon in a light cream sauce 26
Nostramo Grilled Pancetta, asparagus, eggs and parmesan cheese 22
Mozzo Spicy tomato sauce, olives and anchovies 20

Spaghetti

- Scoglio** Mediterranean Mussels, Manila Clams and tomato 26
Vongole Manila Clams, garlic and white wine 26
Versilia Clams, Calamari, Mussels, Prawns with white wine and a touch of tomato 30

Risotti

- Pescatora** Arborio rice with Clams, Mussels, Calamari and Prawns 28
Timoniere Sauteed Prawns with asparagus and white wine 26
Ai Porcini Porcini, Portobello and wild mushrooms with a cabernet reduction 22
Di Verdure Arborio rice slowly simmered with a blend of fresh seasonal vegetables 21

SECONDI

- Galletto al Mattone** Whole Game Hen roasted under the brick, potatoes, mushrooms 28 (half for 14)
Saltimbocca Boneless chicken, prosciutto, provolone cheese, roasted potatoes, steamed vegetables 29
Valdostana Boneless chicken, fontina cheese, roasted potatoes, steamed vegetables 28
Fagioli all'Uccelletto Italian sausage, over cannellini beans in a spicy tomato sauce 24
Cacciucco Traditional Viareggio style Seafood Stew with mussels, prawns, shrimps, clams 32
Salmone Grenoblesse Salmon, white wine and lemon reduction, capers, polenta and asparagus 29
Mahi Livornese Mahi Mahi, olives, capers, tomatoes and white wine, vegetables and polenta 32
Branzino all'Isolana Whole Mediterranean Striped Bass, baked in white wine sauce, w/potatoes, mushrooms and tomatoes 38
Orata Puccini Whole Sea Bream, baked in white wine sauce, garlic, rosemary, w/potatoes and black olives 38
Sogliola alla Mugnaia Dover sole, sauteed in white wine with roasted potatoes and vegetables 28
Griglia Rosita Grilled Seafood, catch of the day, prawns, mussels, calamari, zucchini and polenta 38
Fritto Misto Lightly fried Rock fish, calamari, prawns served with fried zucchini and French fries 32
Fish and Chips Fried Rock fish served with French fries 22



SAUSALITO SEAHORSE

Cucina Toscana

PANINI

11:30 am – 4 pm

FOCACCIA

Homemade focaccia bread sandwiches

Served as whole or half, with option of mix green salad, French fries, or a cup of soup.

Any extra side option \$4/each

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- Uno** Fresh Mozzarella, tomato and basil (v) 14/8
 - Due** Parma prosciutto, artichokes and Brie 16/9
 - Tre** Albacore tuna, tomato and onions 14/8
 - Quattro** Baked ham, Provolone and tomato 14/8
 - Cinque** Smoked salmon, capers and onions 18/10
 - Sei** Roasted turkey breast, Provolone and bell pepper 14/8
 - Sette** Parma prosciutto, mushrooms and Gorgonzola 16/9
 - Otto** Roasted eggplant, olives and Mozzarella (v) 14/8
 - Nove** Prosciutto, Caponata and Fontina 16/9
 - Dieci** Mixed vegetable frittata and Brie (v) 12/7

SCHIACCIATA

Homemade, baked to order, Tuscan style thin pizza sandwiches

Served with option of mix green salad, French fries, or a cup of soup.

Any extra side option \$4/each

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- Mokambo** Prosciutto, Mascarpone, butter lettuce, and tomato 17
 - Bussola** Baked ham, Mozzarella and mushrooms 16
 - Principe** Prosciutto, Mozzarella and olives 17
 - Casablanca** Mascarpone, Provolone and mushrooms (v) 14
 - Trocadero** Grilled chicken, Provolone, tomato and lettuce 18
 - La Risacca** Prosciutto, Mozzarella and Caponata 17
 - Bombetta** Shucked clams, mussels and calamari 18

Vegetarian (v), vegan and dairy free options are available