

# Sausalito

Cucina



# Seahorse

Toscana

## ANTIPASTI

Guazzetto di Gamberi - Prawns, sauteed in white wine, garlic and tomato .....	16
Harbor Carpaccio - Swordfish, thinly sliced sushi grade with celery, arugola and ginger .....	16
Frutti di Mare - Mussels, Clams, steamed with dash of tomato and Mediterranean herbs .....	14
Impepata - Mediterranean Mussels, steamed, with freshly-Ground black pepper .....	15
Muscoli Ripieni - Stuffed Mussels, slowly braised with olive oil, garlic and tomato .....	18
Calamari Fritti - Monterey Calamari, floured and lightly fried .....	17
Muscoli alla Viareggina - sauteed Mussels with garlic and white wine .....	15
Finocchi Gratinati - Fennel, steamed and baked with fresh herbs and parmigiano .....	14
Pinzimonio - Asparagus, lightly steamed with extra virgin olive oil and salt .....	12
Bruschetta - diced tomato, basil, extra virgin olive oil and garlic over home-made toasted bread ..	9
Crocchette ai Porcini - Polenta, thinly sliced and topped with porcini mushrooms .....	13
Antipasto Misto - Selection of prosciutto, salami, ham, olives, eggplant and zucchini frittata .....	19
Caprese - Mozzarella, marinated and sliced mozzarella with tomato basil .....	13
Melanzane alla Parmigiana - Eggplant, baked with mozzarella and parmigiano .....	16
Fagioli all'Uccelletto - Sausage, Cannellini beans in a spicy tomato sauce .....	16

## FROM OUR GRILL

Served with Mixed green salad or steam vegetables	
Salmon .....	24
Calamari .....	24
Prawns .....	24
Mahi Mahi .....	24

## SALADS

Popeye - Spinach, warm balsamic dressing over baby spinach, pancetta, gorgonzola and walnuts ...	14
Seahorse - Steamed clams, mussels, clamari and prawns over mixed greens, tomatoes and mango...	26
Mista - Mixed greens, served with tomatoes, cucumber, EVO and balsamic vinaigrette .....	9
Arugola - Baby Arugola, served with shaved parmigiano, seasonal grapes and celery spears .....	13
Libeccio - Mixed greens, served with marinated eggplant, onions, capers, tomato and mozzarella...	15
Lattuga - Organic Butter Lettuce, pears, raisins and pecorino cheese .....	15
<b>Add Chicken</b>	<b>+4</b>

## SIDES

Broccoli - Steamed Broccoli, extra virgin olive oil and garlic .....	8
Carote - Steamed organic Carrots sauteed in butter and basil .....	8
Patate Fritte - French Fries .....	5
Fagiolini - Steamed green beans, extra virgin olive oil and garlic .....	8
Zucchini - Marinated grilled Zucchini .....	8
Fagioli - Steamed Cannellini Beans, extra virgin olive oil, garlic and rosemary .....	8
Polenta - Corn Meal Tuscan style served with spicy tomato sauce .....	5
Patate arrosto - Baked Golden Yukon Potatoes .....	8
Funghi - Grilled Portobello Mushroom .....	8

## MINESTRE

Minestrone - Array of seasonal Vegetables and fresh herbs .....	9
Vellutata di Vongole - Our Clam Chowder .....	8

*Buon Appetito*

## PRIMI

### Lasagna

<b>Classica</b> – Hand-layered Lasagna with slowly braised beef ragout, Bechamel sauce .....	16
<b>Vegetariana</b> – A selection of seasonal vegetables and a light bechamel sauce.....	16

### Gnocchi

<b>Gorgonzola</b> – Topped with melted gorgonzola cheese and walnuts .....	17
<b>Promontorio</b> – Sauteed Prawns in a light curry sauce .....	24
<b>Mare e monti</b> – Wine sauteed Prawns and Portobello Mushroom .....	25
<b>Liguria</b> – Genova style pesto sauce with basil and potatoes .....	15

### Rigatoni

<b>Semplici</b> – Sweet tomatoes, fresh basil and garlic .....	15
<b>Boscaiola</b> – Braised meat, porcini mushrooms and tomato .....	22

### Penne

<b>Darsena</b> – Fresh Monterey calamari, spicy tomatoes, white wine and garlic .....	22
<b>Imperiale</b> – Sauteed Prawns in white wine with a touch of tomato .....	24
<b>Garfagnana</b> – Porcini and Wild Mushrooms in cabernet sauce .....	21
<b>Bagnino</b> – Tomato and garlic (spicy) .....	15

### Risotti

<b>Pescatora</b> – Arborio rice with Clams, Mussels, Calamari and Prawns .....	28
<b>Timoniere</b> – Sauteed Prawns with asparagus and white wine .....	26
<b>Ai Porcini</b> – Porcini, Portobello and wild mushrooms with a cabernet reduction .....	21
<b>Di Verdure</b> – Arborio rice, slowly simmered w/a blend of fresh vegetables .....	17

### Fettuccine

<b>Capopesca</b> – Smoked Salmon in a light cream sauce .....	22
<b>Nostromo</b> – Grilled Pancetta, asparagus, eggs and parmigiano .....	20
<b>Mozzo</b> – Spicy tomato sauce, olives and anchovies .....	15

### Spaghetti

<b>Scoglio</b> – Mediterranean Mussels, Manila Clams and tomato .....	23
<b>Vongole</b> – Manila Clams, garlic and white wine .....	24
<b>Lucchesi</b> – Olive oil, Garlic and Parmigiano (spicy) .....	16
<b>Versilia</b> – Clams, Calamari, Mussels, Prawns with white wine and .....	28

## SECONDI

<b>Galletto al Mattone</b> – Roasted Whole Game Hen, potatoes and mushrooms .....	20
<b>Cacciucco</b> – Viareggio style Seafood stew w/mussels, prawns, shrimps, clams .....	28
<b>Salmone Grenoblesse</b> – Salmon white wine, lemon reduction, capers, polenta and asparagus .....	26
<b>Mahi Livornese</b> – Mahi Mahi, olives, capers, tomatoes, white wine, vegetables and polenta .....	28

<b>Branzino all'Isolana</b> – Stripped Bass, potatoes, mushroom and tomatoes .....	32
<b>Sogliola alla Mugnaia</b> – Dover Sole, white, roasted potatoes and vegetables .....	21
<b>Grigliata Rosita</b> – Grilled catch of the day, prawns, mussels, calamari, zucchini & polenta .....	34
<b>Fritto misto</b> – lightly fried Rock Fish, Calamari, Prawns served with French fries .....	26
<b>Fish and Chips</b> – Lightly fried Cod Fish served with French fries .....	18

*Buon Appetito*

## PANINI

*Sandwiches*

### FOCACCIA

*House-made focaccia bread sandwiches  
served w/a side of green salad*

<b>Uno</b>	<i>Fresh mozzarella, tomato &amp; basil .....</i>	<b>10</b>
<b>Due</b>	<i>Parma prosciutto, artichokes &amp; Brie .....</i>	<b>11</b>
<b>Tre</b>	<i>Albacore tuna, tomato &amp; onions.....</i>	<b>10</b>
<b>Quattro</b>	<i>Baked ham, provolone &amp; tomato.....</i>	<b>10</b>
<b>Cinque</b>	<i>Smoked salmon, capers &amp; onions.....</i>	<b>14</b>
<b>Sei</b>	<i>Roasted turkey breast, bell pepper &amp; Provolone.....</i>	<b>10</b>
<b>Sette</b>	<i>Parma prosciutto, mushrooms &amp; Gorgonzola.....</i>	<b>11</b>
<b>Otto</b>	<i>Roasted eggplant, olives &amp; Mozzarella .....</i>	<b>10</b>
<b>Nove</b>	<i>Caponata &amp; prosciutto.....</i>	<b>11</b>
<b>Dieci</b>	<i>Mixed vegetable frittata &amp; Brie cheese .....</i>	<b>10</b>

### SCHIACCIATA

*Baked to order Tuscan style thin pizza sandwiches  
served w/a side of green salad*

<b>Mokambo</b>	<i>Butter lettuce, tomato &amp; prosciutto.....</i>	<b>14</b>
<b>Bussola</b>	<i>Baked ham, Mozzarella &amp; mushrooms .....</i>	<b>12</b>
<b>Principe</b>	<i>Prosciutto, Mozzarella &amp; olives .....</i>	<b>14</b>
<b>Casablanca</b>	<i>Mascarpone, Provolone &amp; mushrooms .....</i>	<b>12</b>
<b>Trocadero</b>	<i>Grilled chicken, tomato &amp; lettuce.....</i>	<b>12</b>
<b>La Risacca</b>	<i>Mozzarella, prosciutto &amp; caponata .....</i>	<b>14</b>
<b>Bombetta</b>	<i>Shucked clams, mussels &amp; calamari .....</i>	<b>16</b>

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