

Trabocco

2213 S Shore Ctr 94501-8073 · +15105211152 · Updated: Jan 14, 2026

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ANTIPASTI 5

Polipo e Patate	\$24.00
grilled octopus, potato, celery, shallots, lemon, olive oil	
Caprese	\$19.00
Di Stefano burrata, rosso bruno tomatoes, basil, olive oil, olives	
Burrata Con Prosciutto	\$21.00
di stefano burrata, prosciutto, grissini	
Olive e Mandorle	\$12.00
castelvetrano olives, almonds, ricotta salata cheese	
Calamari Fritti	\$21.00
breaded and fried calamari served with spicy tomato sauce	

INSALATE 6

Bietole E Crescione	\$12.00
roasted golden and red baby beets, watercress, walnuts, ricotta salata, red-wine vinaigrette	
Invernale	\$13.00
friseé, radicchio, endive, walnuts, red grapes, grilled pear, prosecco vinaigrette, gorgonzola	
Cavolo Delle Maielle	\$12.00
baby mixed kale, cannellini, carrots, creamy lemon parmesan dressing	
Fagiolata	\$12.00
lentils, garbanzos, farro, cannellini beans, quinoa, carrots, cherry tomatoes, lemon anchovy dressing	
Zuppa Del Giorno -- Bowl or Quart	AVAILABLE OPTIONS
Soup for Thursday, January 25: Wood-fire roasted butternut squash and mushrooms(vegan)	
	Bowl: \$8.00
	Quart: \$20.00
Insalate Cesare	\$13.00
caesar salad with romaine, parmesan, egg, croutons, anchovies, lemon anchovy dressing	

PIZZERIA 6

Margherita	\$19.00
tomato sauce, basil, fior di latte	

Mezzo E Mezzo	\$20.00
half calzone, half pizza with tomato, fior di latte, basil, ricotta, mushroom	
Ortolano	\$20.00
zucchini, eggplant, artichokes, mushrooms, tomato sauce, fior di latte	
Cristina	\$22.00
mushrooms, fior di latte, arugula, prosciutto, shaved parmesan, truffle olive oil	
Rapini e Salsiccia	\$20.00
spicy Italian sausage, broccoli rabe, tomato sauce, fior di latte	
Del Salumiere	\$21.00
tomato sauce, fior di latte (fresh mozzarella), assorted italian cured meats	

PIZZERIA ADD-ON'S 8

Arugula	\$2.00
Anchovies	\$3.00
Egg	\$3.00
Mushrooms	\$3.00
Olives	\$2.00
Pepperoni	\$3.00
Sausage	\$3.00
Prosciutto	\$6.00

PASTE E RISOTTO 8

Maccheroni Alla Pecorara*	\$19.00
fresh tomato sauce, ricotta, eggplant, basil	
Rigatoni Bolognese*	\$21.00
rigatoni pasta with beef, pork, tomato ragú, parmesan	
Ravioli Con Coda	\$23.00
house-made pasta stuffed with braised oxtail, au jus, pecorino pepato	
Agnolotti Di Zucca	\$21.00
house-made pasta filled with butternut squash, walnuts, brown butter sage sauce, parmesan, over fresh tomato sauce	
Spaghetti Del Trabocco*	\$27.00
baby octopus and tomato ragú with shrimp, scallops, clams, mussels	
Gnocchi All' Abbruzzese	\$21.00
house-made potato dumplings with roasted butternut squash, mushrooms, white wine, parmesan	

Risotto Del Giorno

Risotto for Thursday, January 25 -- Risotto with shrimp, zucchini, and saffron

Lasagna

\$24.00

House-made spinach pasta, Bolognese meat sauce (beef, pork, tomato ragu), bechamel, parmesan and porcini mushrooms

PESCE 5

Brodetto Alla Vastese

\$35.00

seafood stew with clams, mussels, shrimp, octopus, scallops, fresh fish filet, tomato broth, with grill-toasted bread

Salmone Alla Griglia

\$32.00

Wood-fire grilled scottish salmon filet, arugula fennel salad, and heirloom tomato salad with grilled polenta

Piatto Trabocco

\$29.00

grilled scallops, shrimp, and calamari served over sautéed spinach, arugula, farro, cannellini beans, and grilled tomatoes with lemon and olive oil. served with grill toasted bread

Salmone al Forno

\$33.00

Fresh Scottish salmon filet, in a panko breadcrumb and pecorino crust, baked in the wood-fire oven, over a tomato, basil, olive, and caper sauce. Served with soft polenta and sautéed spinach

Branzino alla Griglia

\$39.00

Wood-fire grilled, partially de-boned, whole Mediterranean sea bass with cherry tomatoes, kalamata olives, fresh herbs, served with roasted potatoes and almonds, and roasted cauliflower and Brussel sprouts

CONTORNI 6

Patate E Mandorle

\$9.00

roasted potatoes and almonds

Vegetali Al Forno

\$9.00

roasted seasonal vegetables

Broccoli Di Rapé

\$9.00

broccoli rabe sautéed with olive oil, garlic, anchovies

Spinaci

\$9.00

sautéed with olive oil, garlic

Fagiolini

\$9.00

green beans sautéed in olive oil and garlic topped with orange and lemon zest

Insalata Mista

\$9.00

mixed greens, balsamic vinaigrette

FAMILY DINNERS 1

Four-Course Family Dinner for Two or Four -- Take out Only

AVAILABLE OPTIONS

Insalata Mista - mixed greens with balsamic vinaigrette/ Choice of one: Maccheroni alla Pecorara - penne pasta with fresh tomato sauce, ricotta, eggplant, basil (can be prepared gluten-free) -or- Rigatoni Bolognese - rigatoni pasta with beef, pork, tomato ragu (can be prepared gluten free)/ Choice of one: Pollo Contadina -- Wood-fire grilled partially deboned Mary's organic chicken, fresh herb and chili flake marinade, served with sauteed spinach and roasted potatoes with toasted almonds -or- Salmone alla Griglia - Wood-fire grilled Scottish salmon filets with lemon olive oil, served with sauteed spinach and roasted potatoes with toasted almonds/ Dessert - Tiramisu

Dinner for Two:

\$55.00

Dinner for Four:

\$93.00

CARNE E POLLAME 5

Bistecca Alla Brace

\$43.00

wood-fire grilled 16oz. new york steak, roasted potatoes and almonds, spinach

Costata Di Maiale

\$40.00

Wood-fire grilled 16 oz. bone-in pork chop, broccolini rabe sautéed with garlic and anchovy, roasted potatoes with almonds

Ribeye

\$48.00

18+ oz. Boneless Rib Eye, slow roasted rare and finished on the wood-fire grill, served with soft polenta, sauteed spinach, and red wine au jus sauce

Pollo Alla Contadina

\$24.00

wood-fire grilled partially de-boned half-chicken, fresh herb and chili flake marinade, abruzzese salt, roasted seasonal vegetables and potatoes with almonds

Garretto

\$46.00

Lamb shank braised with garden vegetables, fresh herbs, red wine, and tomatoes, served with soft polenta and sauteed spinach

TRABOCCO SIGNATURE COCKTAILS - TO-GO 11

Double-Barreled Negroni

AVAILABLE OPTIONS

St. George Dry Rye Gin, Campari, Sweet Vermouth (aged in oak)

One: \$13.00

Two: \$24.00

Milano Mule

AVAILABLE OPTIONS

Hangar 1 Mandarin Blossom, saffron, ginger beer

One: \$13.00

Two: \$24.00

South Shore Sling

AVAILABLE OPTIONS

St. George Botanivore Gin, pineapple, lime, orange, Lacrima di morro

One: \$13.00

Two: \$24.00

Alameda Royale

AVAILABLE OPTIONS

St. George Raspberry liquor, prosecco

One: \$12.00

Two: \$22.00

Dante's Daquiri

AVAILABLE OPTIONS

St. George Agricole Rum, grapefruit, Cappelletti, lime

One: \$10.00

Two: \$18.00

Basil Martini

AVAILABLE OPTIONS

Hangar 1 vodka, lemon, fresh basil

One: \$13.00

Two: \$24.00

Sazerac

Bulleit Rye, St. George Absinthe, Peychaud's bitters

AVAILABLE OPTIONS

One: \$13.00

Two: \$24.00

Doppio Tempo

St. George Bontanivore Gin, Limoncello, thyme

AVAILABLE OPTIONS

One: \$13.00

Two: \$24.00

Bloody Mary

St. George Green Chile Vodka, house-made Mary mix

AVAILABLE OPTIONS

One: \$13.00

Two: \$24.00

Mojito

Silver rum, mint, lime, soda

AVAILABLE OPTIONS

One: \$13.00

Two: \$24.00

The Bitter Italian

Buffalo Trace bourbon, Carpano Anticia, Angostura bitters, Luxardo Cherry

AVAILABLE OPTIONS

One: \$13.00

Two: \$24.00

KID'S MENU 7

Pizza Piccolo

\$10.00

Fresh tomato sauce, fresh mozzarella cheese

Pizza Piccolo Pepperoni

\$10.00

Fresh tomato sauce, pepperoni, fresh mozzarella cheese

Pasta Pomodoro

\$10.00

Penne pasta with fresh tomato sauce and parmesan cheese

Pasta con Burro e Parmigiana

\$10.00

Penne Pasta with butter and parmesan cheese

Crocante di Pollo

\$10.00

Breaded and fried chicken breast strips with french fries

Vegetali Assortiti

\$7.00

Steamed fresh veggies with olive oil

Macarun e Cacio

\$10.00

Penne pasta with creamy cheese sauce

ABOUT TRABOCCO 3

Every Chef dreams of owning his own restaurant - a place to reflect their passion, personality, love for food and a fabulous dining experience.

With Trabocco, Giuseppe Naccarelli is fulfilling that dream.

Architect Lev Weisbach, of Weisbach architecture|design, found inspiration in the beautiful 'trabocchi' of Abruzzo.

The bright, open, and airy 90-seat dining room with a copper clad, table height fireplace features a 35-foot tower crowned by a large skylight and light sculptures inspired by fishing nets. The dining room offers intimate booths, tables, banquet seating, and a beautiful acacia wood Chef's communal table. The open kitchen, anchored by a black-tiled Stefano-Ferrara pizza oven, lets guests see the excitement of the kitchen in action and offers counter seating for front row views. The 16-seat private wine room is perfect for intimate gatherings, and the bar with communal bar tables pays subtle homage to sleek, sexy Italian sports cars and Vespas. The covered and heated outdoor area provides year-round dining, and the outdoor lounge area is the perfect spot to enjoy a Trabocco signature cocktail and 'stuzzechini' (small plates).

Trabocco brings something new to Alameda

world class Italian cuisine in a family friendly setting, beautiful year-round outdoor dining and lounge, and a sleek and dynamic bar.

DOLCE 3

"Punch Abruzzese" Panna Cotta

\$9.00

Blueberry Panna Cotta flavored with Punch Abruzzese herbal aperitivo

Torta di Cioccolato

\$9.00

Flourless chocolate cake, chocolate sauce, creme anglaise

Tiramisu

\$9.00

Lady fingers, espresso, mascarpone
