

Prosecco Trattoria

10144 Riverside Dr 91602-2532 · +18185050930 · Updated: Jan 14, 2026

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ANTIPASTI 7

Vegan Zuppe del Giorno

AVAILABLE OPTIONS

Cup: \$9.00

Bowl: \$14.00

Bruschetta

tomato, basil, olive oil and garlic, grilled Ciabatta

AVAILABLE OPTIONS

\$18.00

With Fresh Bufala Mozzarella: \$20.00

Meatballs

three savory beef meatballs, house marinara

\$18.00

Roasted Corn Chowder

prosciutto crackling

AVAILABLE OPTIONS

Cup: \$9.00

Bowl: \$14.00

Caprese

Campari tomato, fresh bufala mozzarella, basil and olive oil

\$18.00

Manila Clams

herb infused tomato broth, toasted Ciabatta

\$29.00

Grilled Tiger Shrimp

creamy parmesan polenta, sun-dried tomato and basil

\$26.00

INSALATE 5

Baby Greens and Tomato

balsamic vinaigrette

\$10.00

Sensation

romaine, grated romano, house ciabatta croutons, sensation dressing

\$14.00

Arugula

shaved parmesan, lemon and olive oil

\$14.00

Warm Herb Goat Cheese

baby greens, grilled zucchini, tomato, walnuts, balsamic vinaigrette

\$14.00

Romaine or Baby Kale Caesar

classic caesar dressing, house ciabatta croutons, parmesan

\$14.00

INSALATONE 3

Smoked Chicken Breast	\$24.00
gorgonzola, red grapes, carrots, cucumbers, kidney beans, walnuts, baby greens, herb garlic vinaigrette	
Grilled Salmon	\$31.00
over spinach and arugula with lemon olive vinaigrette	
Jidori™ Milanese	\$29.00
breaded, roasted chicken breast, topped with arugula, lemon, olive oil, shaved Parmesan	

PIATTO PRINCIPALE 6

Catch del Giorno

Grilled Salmon Piccata	\$31.00
lemon, caper, olive oil, white wine	
New Zealand Baby Lamb Chops	\$44.00
balsamic horseradish reduction	
Black Angus Tenderloin Medallions	\$41.00
gorgonzola Barolo wine sauce	
Jidori™ Free-Range Chicken Breast	\$29.00
portobello Marsala or lemon caper piccata	
Angus Sirloin Steak	\$32.00
Chardonnay, rosemary garlic sauce	

RISOTTI 4

Carbonara Risotto	\$25.00
pancetta, peas, cream and parmesan	
Artichoke Heart Risotto	\$25.00
sun-dried tomato, garlic, spinach, and chicken	
Corn Risotto	\$31.00
grilled Tiger shrimp, calamari, bay scallops, broccoli, corn puree	
Short-Rib Risotto	\$30.00
braised and shredded beef	

PASTE 16

Four Cheese Ravioli	\$24.00
Marinara or Angus Bolognese	
Beef Meatballs, House Marinara, Linguini	\$24.00
Arrabiata	\$24.00
spicy herb marinara, chicken and goat cheese, penne	

Grilled Tiger Shrimp	\$25.00
basil pesto, sun-dried tomato and peas, fusilli	
.....	
Manila Clams, Bay Scallops	AVAILABLE OPTIONS
arugula, garlic Chardonnay sauce, linguini	
	\$27.00
	Add Pancetta: \$29.00
.....	
Sweet Italian Sausage and Porcini Mushrooms	\$24.00
tarragon cream, farfalle	
.....	
Beef Bolognese	\$24.00
savory beef short-rib ragu, penne	
.....	
Chicken, Spinach, Artichoke Heart, Sun-Dried Tomato	\$25.00
garlic and olive oil, fusilli	
.....	
Spicy Pork Meatballs	\$24.00
gorgonzola marinara blend, fettucini	
.....	
Chicken Portobello	\$24.00
sun-dried tomato in pignoli nut cream, penne	
.....	
Roasted Broccoli	\$22.00
garlic, red pepper flakes, olive oil, parmesan, farfalle	
.....	
Checce	\$18.00
fresh tomato, basil, garlic, olive oil, capellini	
.....	
Carbonara	\$25.00
pancetta, peas, cream, parmesan, fettucini	
.....	
Misto Mare	\$31.00
grilled Tiger shrimp, calamari and bay scallops, house marinara, linguini	
.....	
Chicken Lasagna	\$27.00
roasted chicken breast, herb ricotta, mozzarella, house marinara, spinach pasta	
.....	
Eggplant Prosecco	\$25.00
grilled eggplant, portobello mushroom, sautéed spinach, fontina, mozzarella and parmesan with house marinara	

CONTORNI 7

Grilled Ciabatta Bread	\$6.00
Jewel of tuscany olive oil	
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Sautéed Fresh Spinach	\$12.00
garlic and Super Tuscan olive oil	
.....	
Sautéed Vegetables	\$10.00
broccoli and cauliflower	
.....	

Potatoes	\$8.00
garlic mashed or oven roasted rosemary	
Linguini	\$14.00
with house marinara	
Creamy Parmesan Polenta	\$14.00
Grilled Tiger Shrimp	\$18.00
quattro	

PROSECCO ⁴

Prosecco La Maschera, D.O.C., Semi Sweet	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Prosecco Garbel Brut, Adami, D.O.C., Dry	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Prosecco Gemin Valdobbiadene, D.O.C.G., Extra Dry-Brut	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Bellini, La Maschera Prosecco with White Peach Purée	\$13.00

BIANCHI ⁸

Chardonnay, Barra - Mendocino, CA	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Chardonnay, Mc ILroy - Russian River Valley, CA	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Chardonnay, Stag's Leap "Karia" - Napa, CA	\$68.00
Pinot Grigio, Ruffino - Tuscany, Italy	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Pinot Grigio, La Boatina - Collio, Friuli Giulia, Italy	\$48.00
Rosé, Girasole - Mendocino County, CA	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Sauvignon Blanc, M de Magnol - France	AVAILABLE OPTIONS
	\$11.00
	\$44.00

Sauvignon Blanc, Grimms - Happy Canyon, CA

AVAILABLE OPTIONS

\$16.00

\$64.00

ROSSI 18

Amarone, Venturini - Veneto, Italy

\$98.00

Barolo, Francesco Rinaldi & Figli - Piedmonte, Italy

\$84.00

Brunello di Montalcino, Campanna - Tuscany, Italy

\$99.00

Cabernet Sauvignon Estate, Grimms - Happy Canyon, CA

AVAILABLE OPTIONS

\$20.00

\$80.00

Cabernet Sauvignon, Grayson - St. Helena, CA

AVAILABLE OPTIONS

\$10.00

\$40.00

Cabernet Sauvignon, Sinegal - St. Helena, CA

\$130.00

Chianti, Superiore, Ruffino - Tuscany, Italy

AVAILABLE OPTIONS

\$10.00

\$40.00

Chianti Classico, Riserva Ducale, Ruffino - Tuscany, Italy

\$78.00

California Bordeaux - St. Helena, CA

AVAILABLE OPTIONS

\$17.00

\$69.00

Malbec, Uno 1-Antigal - Mendoza - Argentina

AVAILABLE OPTIONS

\$12.00

\$48.00

Merlot, Grayson - St. Helena, Carem Ipsum

AVAILABLE OPTIONS

\$10.00

\$40.00

Montepulciano d'Abruzzo, Tritano - Abruzzo, Italy

AVAILABLE OPTIONS

\$14.00

\$56.00

Nebbiolo d'Alba, Cascina Val de Prete - Piedmonte, Italy

\$82.00

Pinot Noir, Barra - Mendocino County, CA

AVAILABLE OPTIONS

\$12.00

\$48.00

Pinot Noir, Lincourt - Santa Rita Hills, CA

\$62.00

Sangiovese, Girasole - Mendocino County, CA**AVAILABLE OPTIONS**

\$10.00

\$40.00

Sangiovese, Podere - Emilia-Romagna, Italy**\$52.00****Zinfandel, Federalist - Mendocino County, CA****AVAILABLE OPTIONS**

\$15.00

\$60.00

DOLCE 8**Prosecco Bread Pudding****\$18.00**

warm Panettone bread custard baked with dark chocolate, wild berry drizzle and cinnamon gelato

Espresso Brownie**\$14.00**

warm decaffeinated illy™ espresso brownie, vanilla bean gelato

Tiramisu**\$12.00**

ladyfingers with illy™ espresso, rum, mascarpone and shaved dark chocolate

Panna Cotta**\$10.00**

Italian vanilla bean custard with caramel and wild berry drizzle

Truffles**\$16.00**

dark chocolate truffles with fresh berries

Affogato**\$11.00**

illy™ espresso with vanilla bean gelato

Berries**\$8.00**

trio of fresh seasonal berries

Gelato**\$12.00**

with biscotti

FEATURED DRINKS 3**Limoncello****\$10.00****Sandeman, 10 Year Port****\$12.00****Presidential, 20 Year Tawny Port****\$14.00**