

Fritto Misto

601 Colorado Ave Ste A 90401-2507 · +13104582829 · Updated: Jan 14, 2026

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SALAD 4

Caesar Salad

Caesar Salad Traditional

AVAILABLE OPTIONS

\$7.00

\$12.50

\$17.50

Garden Salad

Seasonal vegetables, croutons and green onions on a bed of romaine, with honey mustard, balsamic vinaigrette or honey chipotle on the side

AVAILABLE OPTIONS

\$7.00

\$12.50

\$17.50

Greens & Gorgonzola

Organic baby greens, gorgonzola cheese, roma tomatoes and toasted walnuts in balsamic vinaigrette

AVAILABLE OPTIONS

\$8.00

\$14.00

\$19.00

Misto Salad

Julienne carrots, zucchini, tomatoes, walnuts and pine nuts tossed with baby greens and balsamic vinaigrette

AVAILABLE OPTIONS

\$8.00

\$14.00

\$19.00

SALAD ADD INS 8

Sautéed Shrimp

\$8.00

Gorgonzola Cheese

\$4.25

Seared Chicken Tenders

\$5.50

Chicken Breast

\$7.00

Goat Cheese

\$4.25

Steak Tips

\$9.50

Pinenuts/Walnuts

\$4.00

Anchovies

\$5.00

APPETIZERS 5

Fritto Misto	\$26.00
(may take a while, please be patient) Shrimp, calamari, artichoke hearts, and seasonal vegetables in a light spicy batter, quick fried in vegetable oil and served with cocktail sauce and roasted garlic mayonaise dipping sauce	
Calamari	AVAILABLE OPTIONS
Deep fried in a spicy batter and served with cocktail sauce and roasted garlic mayonnaise dipping sauce	\$12.50
	\$23.00
Fried Pillows	\$11.00
Stuffed with herb ricotta and quickly fried in vegetable oil served with a honey chipotle dipping sauce	
Caprese	\$12.50
Fresh Mozzarella with sliced Roma tomatoes, fresh basil and balsamic vinaigrette	
Soup of the Day	\$7.50
Please ask your server	

PASTA SPECIALTIES 20

Cajun Seared Chicken*	\$17.00
Spicy chicken tenders, garlic cream, tossed with red bell pepper fettuccini, garnished with green onions	
Pasta New Orleans*	\$31.00
Cajun seared chicken and shrimp, Cajun cream sauce, red onions, bell peppers (green, red & yellow, as available) sautéed mushrooms on Tobasco linguini	
Atomic Pasta**	\$31.00
Two Cajun seared chicken breasts, sliced, on a bed of New Mexico chili linguini, tossed with red, green and yellow bell peppers (when available) and red onions in a chipotle chili cream sauce	
Artichoke Shrimp Gnocchi	\$24.00
Gnocchi stuffed with artichoke paté tossed in with shrimp in chardonnay lemon sage cream.	
Sausage Lasagna*	\$23.00
Roasted Italian turkey sausage layered with mushrooms, onions and bell peppers, topped with a choice of garlic cream, marinara, or pink sauce	
Rigatoni Siciliano*	\$22.00
Arrabiatta sauce with seared chicken, Kalamata olives and zucchini	
Jumbo Ravioli	\$24.00
Stuffed with prosciutto, mortadella and chicken, tossed with garlic cream, caramelized onions, pancetta and sundried tomatoes	
Pasta Pancetta	\$21.00
Italian bacon, sundried tomatoes, caramelized onions, garlic cream, tossed with tomato fettuccini	
Chicken Cilantro Ravioli	\$17.00
In a cilantro cream sauce garnished with Roma tomatoes and green onions	
Italian Sausage & Roasted Peppers*	\$21.00
Sliced Italian turkey sausage, marinara sauce and caramelized onions on linguini	

Pasta Puttanesca*	\$20.00
Kalamata olives, capers, fresh roma tomatoes, anchovy, red pepper flakes on lemon pepper fettuccini in a cabernet butter sauce	
Chicken Marsala	\$25.00
Two boneless, skinless breasts pan seared with sautéed mushrooms in a marsala wine sauce, served on a bed of linguini	
Garlic Shrimp	\$31.00
Sautéed in herb butter, herb brandy, tossed with black and white pasta.	
Chicken Picatta	\$25.00
Two breasts on linguini with a chardonnay, lemon, caper and light cream sauce	
Sage Cream Chicken	\$25.00
Two pan seared breasts, julienne of carrot and zucchini in a fresh sage cream served on tomato fettuccini	
Chicken Parmesana Hermosa	\$26.00
(Available in Santa Monica) Our non-traditional, healthier version- two pan seared, un-breaded chicken breasts over linguini tossed in marinara and covered in melted parmesan and mozzarella cheeses	
Artichoke Shrimp Gnocchi	\$24.00
Gnocchi stuffed with artichoke paté tossed in with shrimp in chardonnay lemon sage cream	
Il Carnivoro	\$27.00
Spaghettini tossed with bolognese sauce, steak tips and cabernet wine	
Short Rib Ravioli	\$31.00
Chipotle chili cream sauce, caramelized onions and steak tips	
Lobster Ravioli	\$29.00
Dill cream sauce, sautéed shrimp	

VEGETARIAN SPECIALTIES 13

Spaghettini Checca	AVAILABLE OPTIONS
Roma tomatoes, garlic, olive oil, and basil	\$13.00
	Add Goat Cheese: \$4.25
	Add Seared Chicken: \$5.50
	Add Sautéed Shrimp: \$8.00
Sweet Potato Ravioli	\$19.00
Sage cream sauce, wild mushrooms	
Mediterranean	\$19.00
Artichoke hearts, sun-dried tomatoes, sautéed mushrooms and pesto tossed with lemon pepper fettuccini	
Vegetarian Lasagna	\$21.00
Layers of seasonal vegetables, herbed ricotta and marinara, topped with garlic cream marinara, or pink sauce and Roma tomatoes	
Wild Basil Ravioli	\$19.00
Wild mushroom ravioli in basil cream with sun dried tomatoes	

Pillows Creamy Pesto	\$17.00
Stuffed with ricotta and basil, garnished with Roma tomatoes	
Mushroom Marsala Ravioli	\$20.00
Wild mushroom ravioli tossed in a marsala cream with wild mushrooms	
Pillows Checca	\$14.50
Stuffed with ricotta and basil tossed with fresh Roma tomatoes, garlic, olive oil and basil	
Goat Cheese Fettuccini	\$19.00
Lemon pepper fettuccini, sundried tomatoes and broccoli tossed in olive oil and garlic and topped with goat cheese	
Gnocchi Gorgonzola	\$19.00
Potato dumplings in a gorgonzola and walnut cream sauce	
Artichoke and Mascarpone Stuffed Gnocchi	\$19.00
In garlic butter with artichoke hearts and spinach	
Fresh Mixed Vegetables	\$10.50
Steamed or sautéed or create your own by adding any of our sauces or add ins	
Fettuccini Alfredo	AVAILABLE OPTIONS
	\$14.00
	Add Sundried Tomatoes:
	\$4.25
	Add Wild Mushrooms: \$4.25
	Add Pinenuts: \$3.25
	Add Steak Tips: \$9.50
	Add Chicken: \$5.50
	Add Shrimp: \$8.00

PASTAS 12

Fresh Whole Wheat Mafalda
takes longer to cook than fresh pasta and has a different texture and taste
Spaghettini
Fettuccini
Rigatoni
Black and White Spaghettini
Linguini
Tri Color Fusilli
Lemon Pepper Fettuccini
Spinach Linguini

Tomato Fettuccini	
New Mexico Chili Linguini	
Wheatless/Eggless, (Dried)	
takes longer to cook than fresh pasta and has a different texture and taste	

STUFFED PASTA 5

Cheese & Spinach Torteloni	\$9.50
Gnocchi (Potato Dumplings)	\$9.50
Pillows (Ricotta and Basil)	\$9.50
Wild Mushroom Ravioli	\$9.50
Chicken Ravioli	\$9.50

FRESH VEGETABLES 1

Fresh Vegetables	\$10.50
Plate of zucchini, broccoli, carrots, and red cabbage	

SAUCES 19

Alfredo	\$6.50
Arrabiatta	\$6.50
Basil Pesto	\$7.50
Basil Cream	\$7.00
Carbonara	\$10.00
Checce	\$5.50
Cilantro Pesto	\$7.50
Cilantro Chili Pesto	\$7.50
Cilantro Cream	\$7.00
Chipotle Chili Cream	\$7.50
Four Cheese	\$7.50
Garlic Butter	\$4.00
Garlic Cream	\$6.00
Gorgonzola Walnut (Rich)	\$9.00

Marinara	\$5.00
Olive Oil & Garlic	\$4.00
Pink	\$6.00
Sage Cream (Mild Flavor)	\$6.50
Bolognese	\$10.00

ADD IN'S 8

Red Chili Flakes	
Seared Chicken	\$5.50
Turkey Italian Sausage	\$6.50
Sautéed Calamari	\$9.00
Sautéed Shrimp	\$8.00
Pancetta	\$6.50
Filet Mignon Tips	\$9.50
Anchovies	\$5.00

HOMEMADE DESSERTS 6

Flourless Chocolate Cake	\$7.00
Rich, dark and dense with whipped cream	
Lemon Bar	\$7.00
Shortbread crust, with whipped cream	
Crème Bruleé	\$7.50
Silky custard with caramelized sugar topping	
Tiramisu "For Two"	\$13.00
Lady fingers Soaked in Espresso, Layered with Cocoa and Mascarpone Cheese	
Baby Misu	\$7.50
Glass of Port	

KIDS-MENU 4

1/2 Order of Pasta	\$7.00
Rigatoni, spaghetti or whole wheat with any sauce (add-ins regular price)	
1/2 Order of Ravioli	\$7.50
Chicken, spinach & cheese, mushroom or ricotta "pillows" with any sauce (add-ins regular price)	

Plain Chicken Breast	AVAILABLE OPTIONS	
		\$6.50
	With Steamed Vegetables: \$9.00	
Fritto Fingers (Chicken, Fried or Sauteed)		\$7.00

APPETIZERS & FINGER FOODS 4

Crostini (Minimum 2 Dozen)	\$2.00
Various, ask for separate list. Bruschetta	
Chilled Pillows Checca or Chilled Pillows Creamy Pesto	\$38.00
Served on a platter on skewers	
Chilled Mushroom Jalapeño Ravioli w/Pico de Gallo	\$38.00
Served on a platter on skewers	
Bread and Butter	\$5.00
Loaves come 1/2 or full baked	

SOUPS 1

Soups	AVAILABLE OPTIONS	
		Pint: \$6.50
		1/2 Gallon: \$20.00
		Gallon: \$35.00

COLD PASTA SALADS 5

Penne Basil Chicken	\$48.00
Chicken, Basil, Mayo, Olives & Pine Nuts	
Pillows Pesto	\$38.00
Pillows Checca	\$38.00
Pillows Creamy Pesto	\$38.00
Mediterranean on Fusilli	\$38.00

FRESH SALADS 5

Caprese Platter	\$45.00
Greens and Gorgonzola	\$30.00
Misto Salad	\$30.00
Garden Salad	\$24.00
Caesar Salad	\$24.00

LASAGNAS 4

Sausage Lasagna*	\$50.00
Chicken & Spinach	\$45.00
Vegetarian	\$42.00
Cajun Chicken & Spinach	\$45.00

CREATE YOUR OWN PASTAS 1

Create Your Own Pastas	AVAILABLE OPTIONS
	Olive Oil & Garlic, Garlic Butter or Marinara: \$23.00
	With Pink, Garlic Cream, Alfredo, 4 Cheese, Checca, Arrabiatta, Basil Pesto or Cilantro Pesto: \$28.00
	With Basil or Cilantro Cream: \$31.00

RAVIOLIS 1

Chicken, Spinach & Cheese, Pillows, Gnocchi

We also have Wheatless/Eggless Pasta

DESSERTS 4

Flourless Chocolate Cake	\$35.00
Lemon Bar	\$35.00
Tiramisu	\$42.00
Crème Brulee	\$50.00

BEVERAGES 1

Beverages	\$27.00
Bottled Waters, Natural Sodas Coke, Sprite or Diet Coke available with advanced notice by the case of 24	