



Antipasti

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| Mixed Green Salad 5.75 | Bay Shrimp Cocktail 12.50 |
| Mixed Green Salad - Alla Lorenzo 13.50 | Prawn Cocktail 15.50 |
| Mixed Greens with Roquefort 9.25 | Our Famous Home-Cured Prosciutto and Melon 12.00 |
| Salad alla Brooks 8.00 | Carpaccio alla Veneziana 12.00 |
| Spinach Salad 9.25 | Carpaccio & Home-Cured Prosciutto - Combination 13.00 |
| Caprese Salad 11.00 | Sliced Tomatoes with Anchovies and Onion 10.25 |
| Caesar Salad 12.00 | Escargots - House Specialty 9.00 |
| Half Order 7.50 | Mussels della Casa 14.50 |
| Hearts of Romaine with Shrimp 15.00 | Calamari Vinaigrette - Our Own Specialty 8.75 |
| Antipasto Toscana for Two - Home-Cured Prosciutto, Salame, Cheese, Marinated Calamari, Veal Shank, Beans and Salsa Verde 30.00 | |

Zuppe

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| Polenta - House Specialty 5.75 | Our Special Traditional Tuscan Soups: |
| Minestrone Toscano 5.50 | Farro dalla Garfagnana 8.00 |
| Consommé 4.50 | Farinata da Lucca 7.50 |

Paste e Risotti

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| Ravioli Toscana - Homemade 17.50 | Mare Chiaro - Bay Shrimp and Tomato in Cream Sauce 19.00 |
| Spinach Ravioli - with Ricotta Cheese 16.50 | Spaghetti all' Amatriciana - Con Pancetta 14.50 |
| Pasta Della Casa - Prosciutto, Mushrooms and Veal with Chardonnay Wine 13.25 | Spaghetti Carbonara - House Specialty 15.00 |
| Pasta Puttanesca or Arrabbiata 14.00 | Spaghetti with Vodka - Our Own Specialty 15.00 |
| Pasta Primavera - Seasonal Vegetables 14.50 | Fettuccine Alfredo - Homemade 13.50 |
| Linguine Con Vongole - Baby Clams 14.00 | Fettuccine con Asparagi alla Valentino 14.50 |
| Linguine with Fresh Clams 19.50 | Tagliatelle Luigi - Marinara Sauce 13.50 |
| Linguine with Porcini & Scallops 19.50 | Tagliatelle al Pesto - Fresh Basil Sauce 13.50 |
| Tortellini Supreme - Cream Sauce 14.00 | Tagliatelle Bolognese - Meat Sauce 14.75 |
| Homemade Cannelloni - House Specialty 16.75 | Tagliatelle con Porcini - Wild Mushrooms 19.50 |
| Gnocchi al Gorgonzola 15.75 | Tagliatelle Pescatora - Assorted Shellfish 20.75 |
| Gnocchi Piemontese - Homemade 12.75 | Risotto Pescatora - Assorted Shellfish 21.50 |
| Lasagna - Made to order - 20 Min. 17.00 | Risotto con Porcini - Wild Mushrooms 20.25 |
| ♥ Spaghettoni Lorenzo - No cholesterol, 247 calories as tested by UC Berkeley 13.50 ♥ | |

To complement your lunch, ask for our selective wine list.

Visit our Underground Award-Winning Wine Cellar
Voted one of the top 100 by the Wine Spectator Magazine

When Lorenzo Petroni and Chef Bruno Orsi started the North Beach Restaurant, they vowed to serve the finest Cucina Toscana possible. They still do. They make their own pasta fresh each day; they buy only the finest meats, vegetables, fish and cheese. They hang and cure their own prosciutto hams; cut and prepare the fresh veal in their kitchen; and they taste and serve the finest of California and foreign wines. Well aware of the many contributions of Italian cooking to the world, Chef Bruno decided to put his own imprimatur of quality and excellence on every portion leaving his kitchen... a sprig of fresh California Bay Leaf. Why, Bruno asked, should we use French parsley on the plate? After all, the Italians taught the French the art of fine cooking. And this is true. It was Catherine de Medici who brought hundreds of Italian chefs to France in 1533 when she journeyed there to marry the future King Henri II. The Italian chefs not only taught the French how to cook, but how to eat. They introduced them to the knife and the fork at this time. Thus the sprig of San Francisco Bay Leaf on your plate. Save these leaves and dry them at home; use them in your own food as a spice. And we hope they will remind you of the North Beach Restaurant and San Francisco. Come back soon.

Thank you, Bruno and Lorenzo

All Entrees cooked to order and served with Fresh Seasonal Vegetables and Riso della Casa.

Piatti del Giorno

Ask about the Chef's Daily Specials

Dal Mare

- Sea Scallops** - Sautéed in White Wine Mushroom Sauce 21.00
- Petrale Mugnaia** - Sautéed with White Wine, Lemon and Butter Sauce 20.25
- Petrale Portofino** - Stuffed with Shrimp and Crab Alla Mugnaia 24.50
- Petrale** - Broiled and served on a bed of Spinach Salad 22.00
- Calamari - Fritti Livornese** or **Steak Mugnaia** 15.50
- Cioppino alla Pescatora** - Shelled - Our Seafood Specialty 21.50
- Combination of Filet of Veal and Prawns** - White Wine, Lemon and Butter Sauce 22.00
- Abalone Doré** - Mugnaia or Combination - Chef's Pride 75.00
- Prawns Provinciale** - Fresh Tomato or White Wine, Lemon and Butter Sauce 22.00
- Halibut** - Broiled, Sautéed or Poached with White Wine, and Lemon Butter Sauce 19.50
- Swordfish Steak** - Broiled 23.00
- Broiled Baby Eastern Lobster Tails** - Alla Mugnaia 37.50

Dalla Terra

- Eggplant Parmigiana** - Baked with Fresh Tomato and Mozzarella 13.75
- Roast Caponette** - with Italian Herbs and Garlic 15.50
- Breasts of Chicken** - Broiled with Herbs 17.75
- Breast of Chicken** - Broiled and served on a bed of Spinach Salad 19.25
- Chicken Toscana** - Sautéed with Artichoke Hearts, Black Olives and Mushrooms 19.00
- Chicken al Mattone** - with Italian Herbs - House Specialty 19.50
- Chicken Scaloppine** - Piccata, Marsala or Sorrento 17.00
- Chicken Livers** - Sautéed with Mushrooms and Barbera Sauce 15.25
- Veal Sweetbreads** - Sautéed with Mushroom Sauce or Cream Sauce 17.50
- Veal Scaloppine Piccata** - with White Wine, Lemon, Butter and Caper Sauce 16.95
- Veal Scaloppine Sorrento** - Sautéed with Fresh Tomatoes and Mozzarella 16.95
- Veal Scaloppine Marsala** - Sautéed with Marsala Wine 16.95
- Veal Milanese** - Breaded, Fried, garnished with Fresh Lemon 17.50
- Veal Scaloppine alla Bruno** - Sautéed with Chardonnay, Mushrooms and Pinoli 18.00
- Veal Chop** - Broiled, Sautéed or Milanese 30.50
- Veal Cutlet Parmigiana** - Baked with Fresh Tomatoes and Mozzarella 20.00
- Veal Saltimbocca alla Nerone** - Chef's Creation 21.00
- Filet of Lamb alla Bruno with Barolo Sauce** - House Specialty 22.00
- New York Sirloin Steak** - Broiled 33.00
- Filet Mignon** - Broiled 33.50
- Steak Caruso** with Prosciutto, Mushrooms and Pomarola Sauce 34.00

Bevande e Dolci

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| Coffee, Tea or Milk 2.50 | Semifreddo - Homemade 7.25 |
| Espresso - Graffeo 3.50 | NY Style Cheesecake 8.50 |
| Cappuccino - Graffeo 4.50 | Tiramisú - Homemade 8.25 |
| Biscotti di Prato 8.50 | Torta di Gelato - Homemade 8.75 |
| Cream Caramel - Homemade 7.25 | Lemon Sorbet 7.25 |
| Triple Chocolate Mousse 9.75 | Spumoni 7.25 |
| Hot Zabaglione - for Two 19.00 | Ice Cream 7.25 |
| Cold Zabaglione - Della Casa 8.25 | Gelato Affogato 10.50 |

For a Gourmet Meal At Home Enjoy Our Take Out Service.

Private accommodations available at our authentic Wine Cellar for banquets and groups up to 130.

All major credit cards accepted. • Minimum Charge \$15.00 per person. • No personal checks accepted.

Car owner agrees when leaving auto in care of parking valet that valet and/or North Beach Restaurant is in no way responsible for loss by fire, theft, collision or misdelivery. Not responsible for articles lost or stolen in auto or in restaurant.