

GLI ANTIPASTI

Antipasto Collina (for two) 19.95	Clams Casino 13.50
Fresh Raw Oysters MP	Baked Oysters Collina 12.50
Shrimp Cocktail 16.95	Mussels alla Marinara 13.50
Broccoli Rabe and Sausage 13.95	Fried Calamari 13.95
Mozzarella Rustica 12.95	Calamari Arabbiata 13.95
Parma prosciutto, roasted peppers	Sauteed in a spicy red sauce
Mozzarella in Carozza 12.95	Eggplant Rolatini 12.95
Fried with capers, anchovies and light marinara	Spinach, prosciutto, mozzarella
Minestrone 8.50	Minestra del Giorno 9.50

LE INSALATE

Hearts of Lettuce Gorgonzola 8.50	Insalata Mista 7.50
Insalata Collina 9.00	Insalata Cesare 9.50

LE PASTE

Appetizer portions and gluten-free pasta available

Spaghetti Bolognese 19.95	Fettucine Alfredo 18.95
Gnocchi Gorgonzola 20.95	Gnocchi Bolognese 21.95
Linguine con Vongole 22.95	Mezzelune Napoli 22.95
Served in red or white clam sauce	Stuffed with chicken, veal and cheese
Tortellini alla Tre P 21.95	Assagini di Pasta 24.95
Peas, prosciutto, panna	Chef's choice of assorted pasta
Fettucine Primavera 21.95	Penne alla Vodka 21.95
Medly of vegetables in olive oil and garlic	Tomatoes, cream and prosciutto
Spaghetti Carbonara 22.95	Risotto ai Frutti di Mare 24.95
Traditional dish with pancetta and egg	Calamari, clams, mussels, and shrimp

Our chef will try to prepare your favorite dish upon request

Menu items may contain raw or undercooked ingredients

La Collina...Truly Authentic Italian 37-41 Ashland Ave, Bala Cynwyd, PA 19004

SPECIALITA' DI PESCE

Shrimp Provencal 29.95

Shrimp served in white wine, lemon, garlic and an aurora sauce with rice

Linguine con Pesce 29.95

Crabmeat, shrimp and clams in a white wine sauce

Gamberi alla Livornese 31.95

Shrimp and scallops in a marinara

Zuppa di Pesce 39.95

Lobster, shrimp, scallops, clams and calamari in a light marinara

Aragosta Fra' Diavolo 39.95

Lobster and shrimp in a spicy marinara
Order it over pasta for an extra \$3.00

Pesci Freschi del Giorno MP

Fresh fish of the day served grilled

CARNI

Pollo alla Zingara 21.95

Capers, anchovies, & tomato

Pollo Collina 22.95

Topped with asparagus, prosciutto and fontina in a tomato cream sauce

Pollo alla Marsala 20.95

Sauteed with Marsala wine and mushrooms

Pollo Parmigiana 20.95

Classic chicken parmesan

Chicken Paillard 20.95

Grilled with peppers, and onions

Scaloppine alla Collina 29.95

Veal francese with asparagus, crab, and mozzarella in an aurora sauce

Scaloppine alla Marsala 25.95

Veal medallions sautéed with Marsala wine and mushrooms

Saltimbocca alla Romana 29.95

Veal medallions with prosciutto, sage, and white wine

Veal Royale 32.95

Sauteed with shrimp, scallops and crab

Piccata al Limone 24.95

Veal medallions in a white wine lemon sauce

Vitello alla Sorrentina 26.95

Francese style topped with eggplant, mozzarella and a light aurora sauce

Cotoletta Parmigiana 24.95

Classic veal parmesan

Veal Milanese 24.95

Veal breaded and pan-fried with arugula salad
OR served a la Holstein with a fried egg

Ossobuco alla Milanese 34.95

Veal shank in a tomato sauce served with rice pilaf

Nodino alla Griglia MP

Double grilled veal chop

Filetto al Brandy 36.95

8 oz. Filet Mignon in a brandy mushroom sauce

CONTORNI

Side of Pasta Marinara 5.50

Funghi alla Griglia 8.50

Pastry Cart 8.00

Espresso 3.50 Double 5.00

Natural or Sparkling Water 7.50

Spinach 8.50

Broccoli Rabe 8.50

Tartufo 8.50

Cappucino 4.00

American Coffee or Tea 3.00