



{ IT'S ITALIA'S classic selections }

ANTIPASTI

PANE AL' AGLIO

{ garlic bread }

5.

VEGETALI ARROSTITI CON FETA

{ roasted garden vegetables, olive oil, balsamic, and valbreso french feta }

9.

TOMATO AND BASIL BRUSCHETTA

7.

BRUSCHETTA DI GIORNO

{ please ask your server for the topping of the day }

7.

ROASTED TEQUILA MUSSELS AND CLAMS

{ mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostinni }

13.

CEVICHE TROPICALE

{ baby shrimp, lime, avocado, mango, cilantro }

11.

ARTISAN CHEESE BOARD

{ a selection of imported european and domestic cheeses, mostly from smaller artisanal producers. selections and garnishes change daily—please ask your server about these }

14.

INSALATE E ZUPPA

CRANBERRY WALNUT FETA

{ house caramelized walnuts & cranberries over baby mixed greens with a raspberry vinaigrette }

8.5

MINISTRONE ALLA GENOVESE

{ delightful fresh vegetables, pasta, and beans, in a vegetable broth, garnished with pesto }

cup 4.5 bowl 6.

ZUPPA DEL GIORNO

cup 4.5 bowl 6.

PEAR SALAD

{ caramelized walnuts & gorgonzola; sherry vinaigrette, over baby mixed greens }

9.5

CAESAR SALAD

{ croutons & shaved manchego cheese } half 5. full 9.

12.

INSALATA CAPRESE

{ tomatoes, fresh mozzarella, olive oil, balsamic, basil }

9.

GREEK SALAD

{ cucumber, tomato, sliced onions, feta & kalamata olives, lemon oregano vinaigrette }

9.

SPINACH SALAD

{ shiitake mushroom & pancetta }

half 5.5 full 8.

MIXED GREEN SALAD

{ baby mixed greens, house vinaigrette }

half 5. full 7.

PASTA, POLLO, E PESCE

GNOCCHI

{ housemade potato dumpling in a roasted tomato cream sauce }

16.

{ housemade potato dumpling in fresh pesto }

16.

RISOTTO

{ peppers, zucchini, mushrooms & spinach in a chicken & white wine sauce }

{ with italian sausage }

16.

{ with grilled chicken }

16.

MARINARA

{ linguine, sautéed caramelized garlic, with marinara sauce topped with asiago cheese }

14.

PRIMAVERA

{ fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, topped with asiago cheese }

15.

SEAFOOD RAVIOLI

{ seafood stuffed ravioli in a rossini sauce. served with prawns & scallops }

19.

PESTO PASTA

{ fettuccine with a basil pesto cream sauce topped with asiago cheese }

14.

SEAFOOD RISOTTO

{ sautéed prawns, scallops, shrimp, clams, garlic & shallots in a roasted tomato cream sauce over risotto }

19.

LINGUINE WITH PRAWNS

{ linguine, prawns, roasted tomatoes, guajillo peppers & cream sauce—no cream on request }

18.

SCALLOP CAPPELLINI

{ cappellini, sautéed scallops, leeks, shallots, & marinated tomatoes with garlic & basil }

18.

WILD MUSHROOM CHICKEN PASTA

{ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic }

17.

GRILLED VEGETABLE LASAGNE

{ layers of noodles, grilled seasonal vegetables, ricotta & mozzarella }

15.

LASAGNE

{ layers of noodles, red meat sauce, mushrooms, ricotta & mozzarella }

16.

SPAGHETTI

{ topped with red meat sauce }

14.

{ topped with red meat sauce & meatball }

16.

FIVE CHEESE RAVIOLI

{ gorgonzola, manchego, mozzarella, asiago & ricotta in a house marinara sauce }

15.

FETTUCINE ALFREDO

{ fettucine in a cream sauce }

14.

{ with grilled chicken }

15.

CHICKEN MARSALA

{ pan seared chicken breast with mushrooms, shallots, garlic & marsala wine, served with pasta }

18.

CHICKEN PICATTA

{ chicken breast sautéed with fresh herbs, tomatoes, capers & wine, served with pasta }

18.

LEMON CAPER SALMON

{ wild salmon, lemon caper crème sauce, garlic mashed potatoes, seasonal vegetables—dinner only }

19.



MANGE

{ IT'S ITALIA'S classic selections }

PIZZA-HOUSE SPECIALITIES

We make all our pizzas with fresh ingredients and homemade sauces. They are then baked in a fire brick oven. Choose from small (10"), medium (12"), large (14") or x-large (16").

	S	M	L	XL
FULL MOON { cheese pizza }	9.95	12.95	15.95	18.95
IT'S ITALIA { grilled eggplant, red peppers, onions, garlic }	11.95	16.50	20.95	24.95
HALF MOON BAY { artichoke hearts, caramelized onions, shiitake mushrooms, italian sausage }	13.95	18.50	22.95	27.95
SPANISH TOWN { roasted tomatoes, basil, roasted garlic, kalamata olives }	13.50	17.95	21.95	26.95
THE COAST { canadian bacon, cold sliced tomatoes }	10.95	14.95	18.95	22.95
THE LINKS { pesto, onions, spinach, feta }	12.95	17.50	21.95	25.95
HATCH WOODS { roasted portobello mushrooms, pancetta, garlic, asiago }	13.95	17.95	21.95	26.95
MAVERICKS { canadian bacon, pineapple }	10.95	14.95	18.95	22.95
MONTARA MOUNTAIN { salami, pepperoni, sausage, pancetta, mushrooms, onions, bell peppers, feta, black olives }	17.95	23.95	27.95	29.95
BIKE WORKS { salami, black olives, garlic }	12.95	16.95	20.95	24.95
THE KELLY BEACH PIZZA { baby clams and baby shrimp, red onions, mozzarella, olive oil and fresh oregano-tomato sauce optional }	13.95	17.95	21.95	26.95
DEVIL'S SLIDE { roasted tomatoes, chipotle peppers, onions }	11.95	15.95	19.95	23.95
SAN BENITO FIELDS { traditional vegetarian: onions, green bell peppers, mushrooms, black olives, sliced tomatoes, artichokes }	13.95	18.50	22.50	27.95
FLOWER MARKET { pears-peaches when in season, parma prosciutto, gorgonzola, caramelized onions, extra virgin olive oil }	13.95	18.50	22.50	27.95
TUNITAS CREEK PIZZA { shredded roasted barbecue chicken, smoked gouda and mozzarella, red & green onions, hoisin sauce, cilantro }	13.95	18.50	22.50	27.95
PIZZA WRAP { italian sausage, marinara sauce & mozzarella }				10.95
CALABRIAN CALZONE { mild italian sausage, roasted garlic, spinach, roasted tomatoes, basil, sauce, ricotta & mozzarella }				13.00

CREATE YOUR OWN PIZZA

Base prices before adding your toppings of choice below: **S** 9.95 **M** 12.95 **L** 15.95 **XL** 18.95

TOPPINGS: MEATS, CHEESES & FANCY VEGETABLES

	S	M	L	XL
	1.75	1.95	2.15	2.45
{ canadian bacon • pancetta • italian sausage mild • italian sausage hot • salami • chicken apple sausage • pepperoni • anchovies • roasted garlic • roasted tomatoes • pesto • black olives • kalamata olives • artichoke hearts • shiitake mushrooms • portobello mushrooms • caramelized onions • parmesan cheese • romano cheese • ricotta cheese • asiago cheese • feta cheese • gorgonzola cheese • mozzarella }				

TOPPINGS: BASIC FRESH VEGETABLES AND FRUIT

	S	M	L	XL
	.95	1.25	1.75	2.25
{ mushrooms • garlic • spinach • chipotle peppers • green bell peppers • red bell peppers • eggplant • onions • pineapple • guajillo peppers • sliced tomatoes • basil • jalapeños • pears }				

GRILLED CHICKEN	2.50	3.50	4.50	5.50
SUN DRIED TOMATOES	2.95	3.95	4.95	5.95
PROSCIUTTO	3.95	4.95	5.95	6.95

Available in regular or thin crust • Ask about our 1/2 baked pizzas.

BEVANDE

ITALIAN SODAS

{ raspberry • vanilla • almond • cherry • anise • caramel • pomegranate • kiwi • orange • mango • hazelnut • black currant • peppermint • strawberry • watermelon • banana • passion fruit • lavender }				3.
{ add cream }				.50

SODA POP

{ coca cola, sprite, orange }	3.
THOMAS KEMPER { root beer }	4.
APPLE JUICE	3.
ORANGE JUICE	3.
MILK	3.
SAN PELLEGRINO { bubbly large }	4.
SAN PELLEGRINO { flavors }	
{ aranciata }	3.
{ limonata }	3.
PANNA WATER { large }	4.

COFFEE DRINKS AND TEAS

HOUSE COFFEE	3.
FRENCH PRESS COFFEE	5.
ESPRESSO	3.
CAPPUCCINO	3.
LATTE	4.
MOCHA	4.
HOT CHOCOLATE	4.
ICED TEA	3.
CHAI TEA	4.

TEAS

PARIS { black teas with currant, caramel, and citrus }	
MINT VERBENA { <i>caffeine free</i> , mint and lemon verbena }	
CHAMOMILE { <i>caffeine free</i> , chamomile blossoms }	
CARIBE { a blend of green and black teas, guava, and strawberry }	
WHITE VANILLA GRAPEFRUIT { white teas infused with vanilla and grapefruit }	
EARL GREY	
ROOIBOS CHAI { <i>caffeine free</i> , south african red tea naturally high in anti-oxidants, with clove }	
CINNAMON AND CARDAMON	
DECAFFINATED CEYLON { <i>caffeine free</i> , a smooth black tea from ceylon }	
HOT CINNAMON SPICE { black teas, 3 types of cinnamon, orange peel, and sweet clove }	
JAPANESE SENCHA { hand picked in spring }	
ORANGE ENGLISH BREAKFAST { orange chinese keemun and black tea }	