



# MANGE

{ IT'S ITALIA'S classic selections }

## ANTIPASTI

<b>PANE AL' AGLIO</b> { garlic bread }	5.
<b>VEGETALI ARROSTITI CON FETA</b> { roasted garden vegetables, olive oil, balsamic, and valbreso french feta }	9.
<b>TOMATO AND BASIL BRUSCHETTA</b>	7.
<b>BRUSCHETTA DI GIORNO</b> { please ask your server for the topping of the day }	7.
<b>ROASTED TEQUILA MUSSELS AND CLAMS</b> { mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostinni }	13.
<b>CEVICHE TROPICALE</b> { baby shrimp, lime, avocado, mango, cilantro }	11.
<b>ARTISAN CHEESE BOARD</b> { 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

<b>CRANBERRY WALNUT FETA</b> { house caramelized walnuts & cranberries over baby mixed greens with a raspberry vinaigrette }	8.5
<b>MINISTRONE ALLA GENOVESE</b> { delightful fresh vegetables, pasta, and beans, in a vegetable broth, garnished with pesto }	cup 4.5    bowl 6.
<b>ZUPPA DEL GIORNO</b>	cup 4.5    bowl 6.
<b>PEAR SALAD</b> { caramelized walnuts & gorgonzola; sherry vinaigrette, over baby mixed greens }	9.5
<b>CAESAR SALAD</b> { croutons & shaved manchego cheese } half 5.    full 9. { with chicken }	12.
<b>INSALATA CAPRESE</b> { tomatoes, fresh mozzarella, olive oil, balsamic, basil }	9.
<b>GREEK SALAD</b> { cucumber, tomato, sliced onions, feta & kalamata olives, lemon oregano vinaigrette }	9.
<b>SPINACH SALAD</b> { shiitake mushroom & pancetta }	half 5.5    full 8.
<b>MIXED GREEN SALAD</b> { baby mixed greens, house vinaigrette }	half 5.    full 7.

## PASTA, POLLO, E PESCE

<b>GNOCCHI</b> { housemade potato dumpling in a roasted tomato cream sauce }	16.
{ housemade potato dumpling in fresh pesto }	16.

<b>RISOTTO</b> { peppers, zucchini, mushrooms & spinach in a chicken & white wine sauce }	16.
{ with italian sausage }	16.
{ with grilled chicken }	
<b>MARINARA</b> { linguine, sautéed caramelized garlic, with marinara sauce topped with asiago cheese }	14.
<b>PRIMAVERA</b> { fettuccine, fresh julienned vegetables, chopped tomatoes, garlic, basil, extra virgin olive oil, topped with asiago cheese }	15.
<b>SEAFOOD RAVIOLI</b> { seafood stuffed ravioli in a rossini sauce. served with prawns & scallops }	19.
<b>PESTO PASTA</b> { fettuccine with a basil pesto cream sauce topped with asiago cheese }	14.
<b>SEAFOOD RISOTTO</b> { sautéed prawns, scallops, shrimp, clams, garlic & shallots in a roasted tomato cream sauce over risotto }	19.
<b>LINGUINE WITH PRAWNS</b> { linguine, prawns, roasted tomatoes, guajillo peppers & cream sauce—no cream on request }	18.
<b>SCALLOP CAPPELLINI</b> { cappellini, sautéed scallops, leeks, shallots, & marinated tomatoes with garlic & basil }	18.
<b>WILD MUSHROOM CHICKEN PASTA</b> { linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil & garlic }	17.
<b>GRILLED VEGETABLE LASAGNE</b> { layers of noodles, grilled seasonal vegetables, ricotta & mozzarella }	15.
<b>LASAGNE</b> { layers of noodles, red meat sauce, mushrooms, ricotta & mozzarella }	16.
<b>SPAGHETTI</b> { topped with red meat sauce }	14.
{ topped with red meat sauce & meatball }	16.
<b>FIVE CHEESE RAVIOLI</b> { gorgonzola, manchego, mozzarella, asiago & ricotta in a house marinara sauce }	15.
<b>FETTUCINE ALFREDO</b> { fettucine in a cream sauce }	14.
{ with grilled chicken }	15.
<b>CHICKEN MARSALA</b> { pan seared chicken breast with mushrooms, shallots, garlic & marsala wine, served with pasta }	18.
<b>CHICKEN PICATTA</b> { chicken breast sautéed with fresh herbs, tomatoes, capers & wine, served with pasta }	18.
<b>LEMON CAPER SALMON</b> { wild salmon, lemon caper crème sauce, garlic mashed potatoes, seasonal vegetables—dinner only }	19.



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

<b>GRILLED CHICKEN</b>	2.50	3.50	4.50	5.50
<b>SUN DRIED TOMATOES</b>	2.95	3.95	4.95	5.95
<b>PROSCIUTTO</b>	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.
<b>THOMAS KEMPER</b> { root beer }	4.
<b>APPLE JUICE</b>	3.
<b>ORANGE JUICE</b>	3.
<b>MILK</b>	3.
<b>SAN PELLEGRINO</b> { bubbly large }	4.
<b>SAN PELLEGRINO</b> { flavors }	
{ aranciata }	3.
{ limonata }	3.
<b>PANNA WATER</b> { large }	4.

### COFFEE DRINKS AND TEAS

<b>HOUSE COFFEE</b>	3.
<b>FRENCH PRESS COFFEE</b>	5.
<b>ESPRESSO</b>	3.
<b>CAPPUCCINO</b>	3.
<b>LATTE</b>	4.
<b>MOCHA</b>	4.
<b>HOT CHOCOLATE</b>	4.
<b>ICED TEA</b>	3.
<b>CHAI TEA</b>	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 keemum and black tea }	