

LUNCH MENU



108 Castro Street
Mountain View CA 94041
650-940-1717

Panini

(House Sandwiches Served with Choice of Fries or House Salad)

PANINO DI POLPA DI GRANCHIO DUNGENESS \$13.95

Dungeness Crab Meat, Green Onions, Spinach with Mayonnaise and Parmesan Cheese on Ciabatta Roll

PANINO CON VEDURE \$11.95

A Ciabatta Roll with Tomatoes, Bell Peppers and Vegetables in Season

PANINO NAPOLEONE (IL SUO FAVORITO) \$12.95

Sour Dough Bread with Grilled Chicken, Avocado, Bacon, Lettuce, Tomato and Onions

PANINO CON POLPETTE DI MANZO \$11.95

Ciabatta Roll Topped with Ground Beef Meatballs, Mozzarella Cheese and Marinara Sauce

HAMBURGER AMERICANO \$10.95

A Sweet Bun with Black Angus Ground Beef topped with Lettuce, Tomatoes and Onions. (Add Avocado, Bacon or Cheese for \$1.00 per item.)

Zuppa del Giorno

Delicious Homemade Soup (Inquire with your Server) Cup \$5.95 • Bowl \$7.95

Antipasti

BRUSCHETTA NAPOLETANA \$8.95

Bread topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil, and Olive Oil

BOCCONCINI DI MOZZARELLA ALLA CAPRESE \$9.95

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar

AUBERGINES ALLA MODENESE \$8.95

Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic, Roasted Sweet Bell Red Peppers, Topped with a Sprinkle of Parmesan

VASO AZZURRO FRIES \$6.95

*Seasoned Fries with Garlic, Parmesan Cheese and Chopped Parsley
(Add White Truffle Oil for \$1.00)*

CALAMARI FRITTI \$12.95

Lightly Breaded Calamari with Tartar Sauce and Marinara Sauce

CARPACCIO DI MANZO ALLA PARMIGIANA \$9.95

Paper Thin Slices of Top Round Beef (uncooked)¹, Chopped Red Onions, Capers, Dijon Mustard and Grated Parmesan Cheese

VONGOLE AL VAPORE \$13.95

Manila Clams, Butter, Garlic, Lemon Juice, Green Onions, Basil and White Wine

We require a minimum expenditure of \$13 per person, and \$19.95 for all parties of nine or more guests.

Only one (1) Passport Card discount permitted per table.

¹Served raw or undercooked, or contains undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Insalate

(Add Chicken \$5.95, Prawns \$6.25, Alaskan King Salmon \$16.95, Blackened Calamari \$8.95)

INSALATA DELLA CASA \$5.95 (ENTRÉE SIZE \$6.95)

Spring Greens, Kalamata Olives, Red Onion, Grated Parmesan Cheese and House Dressing

INSALATA CAESAR CARDINI DEL LAGO MAGGIORE \$8.95

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herbed Croutons and Classic Caesar Dressing

INSALATA MINOO \$9.95

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil, and Lemon Herb Dressing

INSALATA SPINACI \$7.95

Fresh Spinach Tossed in House Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives

INSALATA D'AVOCADO \$9.95

Fresh Avocado, Romaine Lettuce, Gorgonzola Cheese, Walnuts, Tomatoes and Red Wine Vinaigrette

Entrées

(Choice of Gluten Free Penne or Whole Wheat Linguini Add \$2.00)

CAPELLINI AL POMODORO FRESCO \$14.95

Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

GNOCCHI AL PESTO \$15.95

Potato Dumplings in Rich Pesto Cream Sauce, Topped with Kalamata Olives

RAVIOLI DI FUNGHI SELVATICI \$15.95

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil

LINGUINI ALLE ERBE CON VERDURE \$15.95

Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes

FETTUCINE ALFREDO \$14.95 (ADD CHICKEN \$5.95, PRAWNS \$6.25)

Flat Noodles Tossed in Creamy Alfredo Sauce

FETTUCINE ALLA DIAVOLA \$15.95

Flat Noodles with Chunks of Marinated Eggplant, Garlic, Onions, Basil, Paprika, Red Bell Peppers, Spicy Marinara Sauce

18% gratuity added for all parties of 6 or more and for all tables paying with three or more credit cards. Cake hosting is \$2.50/person, \$1.50 for splitting a dish. Not responsible for lost articles.

Entrées (continued)

(Choice of Gluten Free Penne or Whole Wheat Linguini Add \$2.00)

RISOTTO AL FUNGHI \$16.95

Italian Arborio Rice with Wild Mushrooms, Sundried Tomatoes and Green Peas

SPAGHETTI CON POLPETTE DI MANZO \$15.95

Homemade Beef Meatballs over Spaghetti with Basil in a Marinara Sauce

PENNE ALLA BOLOGNESE DELLA SOPHIA LOREN \$15.95

Penne Pasta with Homemade Beef Bolognese Sauce with Fresh Herbs and Tomatoes

CARNE LASAGNE \$17.95

Meat Lasagna with Ground Beef, Spinach, Mushrooms & Onions, baked with Béchamel Sauce, Ricotta, Mozzarella & Parmesan Cheese, and Served with Tomato Cream Sauce & Vegetables

PENNE CON POLLO \$16.95

Penne Pasta with Chicken Tenderloins, Artichoke Hearts, Oregano, Sundried Tomatoes, Basil, in a Marinara Sauce with a Touch of Cream

LINGUINI AZZURRO \$19.95

Linguini with Clams, Prawns, Sea Scallops, Garlic and Scallions in a Tomato Broth, Fresh Herbs and Chardonnay Marinara Sauce

POLLO NIKOO \$16.95

Chicken Breast Sautéed in White Wine, Lemon Juice, Cream with Fresh Tomatoes and Basil; Served with Garlic Mashed Potatoes and Vegetables

PASTA FORESTALE \$17.95

Sliced Chicken Breast with Prosciutto (Italian Ham), Shiitake Mushrooms & Green Onions, Served on a Bed of Penne Pasta & Topped with Mozzarella Cheese

POLLO PICCATA CON ERBE AROMATICHE \$15.95

Chicken Breast Sautéed in a White Wine Sauce with Capers, Shallots, Garlic; Served with Garlic Mashed Potatoes and Vegetables

SALMONE ALLA STROMBOLI \$25.95

Fresh Grilled Filet of Wild Alaskan King Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs, Served with Risotto

GAMBERONI ALLA LIGURE \$20.95

Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil, Green Onions and Served with Crispy Polenta filled with Dungeness Crabmeat

SCALOPPINE DI VITELLO \$19.95

Tender Veal Cutlets Delicately Sautéed in Red Wine Demi-Glace Sauce with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables