



# IL PRANZO

{ the lunch }

*We buy from our local producers. Coastal Producers include Iacopi Farms, Day Light Farms, Cabrillo Farms, Harley Farms Dairy, and Pomponio Ranch, while others of our excellent farms, fishermen, wineries and dairies stem from Watsonville to Upper Marin County.*

## ANTIPASTI

**WARM CASTELVELTRANO OLIVES**  
{ citrus peel, calabrian chilis, coriander, olive oil } 6

**BURRATA WITH WILD HALF MOON BAY HONEY AND TOASTED HAZELNUTS**  
{ fresh arugula, Maldova sea salt, on toasted ciabatta } 12

**PAN BLISTERED SHISHITO PEPPERS**  
{ heirloom cherry tomatoes and feta } 7.5

**TOMATO AND BASIL BRUSCHETTA**  
{ with grana padano parmesan, on toasted ciabatta, *Paesano* extra virgin olive oil drizzle } 8

**GIUSTI FARMS OVEN ROASTED BRUSSELS SPROUTS**  
{ pancetta, pears, shaved parmesan cheese } 11

**ROASTED TEQUILA MUSSELS AND CLAMS**  
{ washington mussels and manila clams, garlic, lime, splash of tequila, onion-cilantro- green bell garnish, crunchy crostini } 15

**THE CHEESE BOARD**  
{ imported european and domestic cheeses, felino salami, fig mostarda, and marcona almonds. Selections vary daily. Please ask your server. } 18

## INSALATE E ZUPPE

**PUMPKIN FESTIVAL SALAD**  
{ shaved and roasted butternut squash, smoked gouda, baby mixed greens, toasted pumpkin seeds, avocado, nutmeg vinaigrette } 13

**KALE AND ROASTED CHICKEN SALAD**  
{ blueberries, feta, toasted pistachios, lemon vinaigrette } 15

**OVEN ROASTED BEET SALAD**  
{ fresh mozzarella, wild arugula, preserved apricots, toasted hazelnuts, citrus dressing } 11.5

**GRILLED PEAR SALAD**  
{ baby greens, gorgonzola, caramelized walnuts, sherry vinaigrette } 11.5

**CAESAR SALAD**  
{ croutons, asiago, shaved manchego cheese } 11

*The following may be added to any of the above salads*  
{ char grilled salmon } 9      { char grilled chicken breast } 6  
{ char grilled prawns } 8      { char grilled skirt steak 6 oz. } 12

**MINISTRONE ALLA GENOVESE**      cup 5.5    bowl 8  
**ZUPPA DEL GIORNO** { soup of the day }      cup 5.5    bowl 8

## PANINI { italian style sandwiches }

*Our house focaccia and other breads are baked fresh throughout the day!*

**ROASTED TOMATO CAPRESE PANINO**  
{ herb roasted tomatoes, fresh mozzarella, pesto, aioli fresh basil, on ciabatta bread } 13

**DBLT**  
{ daddy's slow cooked bacon, lettuce, tomatoes, house aioli } 13

**GRILLED CHICKEN PANINO**  
{ manchego cheese, tomatoes, lettuce, avocado, house aioli } 13

## CHEF'S MOOD...

**SOMETHING SPECIAL...!** Please ask your server for today's chef's mood special dish!

## CHAR GRILL AND SLOW ROAST

**POMPONIO RANCH GORGONZOLA ARUGULA BURGER**  
{ char grilled Pomponio Ranch grass fed beef sirloin, gorgonzola, caramelized onions, fresh arugula, house aioli } 16

**ROASTED HALF CHICKEN**  
{ Fulton Valley free range chicken, garlic mashed potatoes, braised local chard with butter and lemon } 22

## LAND

**MUSHROOM RISOTTO**  
{ shiitake, maitake, and portabella mushrooms, butter, white truffle oil, shaved grana padano parmesan } 19

**CHICKEN MARSALA**  
{ mushrooms, spinach, shallots, garlic, asiago, garlic mashed potatoes } 19

**SPAGHETTI CARBONARA WITH PANCETTA**  
{ garlic, grana padano parmesan, cream } 15

**GNOCCHI TARTUFATA**  
{ house rolled gnocchi, black summer truffle sauce, butter, cream, parmesan, white truffle oil } 21  
\*house rolled gnocchi also available with marinara or pesto

**BASIL PESTO FETTUCCINE**  
{ grana padano parmesan, pine nuts, basil } 16

**LASAGNA BOLOGNESE**  
{ tomato meat ragu, mushrooms, ricotta & mozzarella } 18

**WILD MUSHROOM CHICKEN PASTA**  
{ linguine, roasted tomatoes, spinach, basil & garlic } 18

**SPAGHETTI BOLOGNESE**  
{ pork and beef meatball, tomato meat ragu } 18

## SEA

**SEAFOOD RISOTTO**  
{ prawns, scallops, Sea of Cortez baby clams, garlic, shallots, roasted tomatoes, splash of cream } 22

**LINGUINE WITH PRAWNS**  
{ roasted tomatoes, garlic, wine, calabrian peppers, cream } 20

**LEMON CAPER SALMON**  
{ garlic mashed potatoes and daily greens (please ask your server) } 22

**SCAMPI SALAD**  
{ prawns sautéed in wine, garlic, parsley, over baby greens, heirloom tomatoes, avocado, fresh basil } 17

*\*Please ask your server about our gluten free, dairy free, vegan, or vegetarian options available for special dietary preferences. Thank you for limiting your substitution requests to dietary requirements.*



# IL PRANZO

{ the lunch }

## PIZZA – HOUSE SPECIALITIES

We make all our pizzas with fresh ingredients and homemade sauces.

They are then baked in a firebrick oven. Choose from small (10”), or medium (12”).

\*Large (14”) and extra large (16”) available to go only.

	S	M
<b>FULL MOON</b> { cheese pizza }	11.95	14.95
<b>MARGARITA MOON</b> { tomatoes, chopped garlic, fresh leaf basil }	13.95	18.50
<b>THE TUNNEL</b> { buratta, wild arugula, truffle oil }	16.95	21.50
<b>HIGHWAY 92</b> { roasted butternut squash, roasted garlic, caramelized onions, feta, shaved grana padano parmesan, arugula, sage, EVOO }	16.95	19.95
<b>IT'S ITALIA</b> { grilled eggplant, roasted red peppers, onion, chopped garlic }	13.95	18.95
<b>HALF MOON BAY</b> { artichoke hearts, caramelized onions, shiitake mushrooms, Italian sausage }	15.95	20.50
<b>THE LINKS</b> { basil pesto, onions, spinach, feta }	14.95	19.50
<b>HATCH WOODS</b> { roasted portabella mushrooms, pancetta, garlic, asiago }	15.95	19.95
<b>MAVERICKS</b> { canadian bacon, pineapple }	12.95	16.95
<b>MONTARA MOUNTAIN</b> { salami, pepperoni, sausage, pancetta, button mushrooms, onions, green bell peppers, black olives, feta }	19.95	25.95
<b>SAN BENITO FIELDS</b> { traditional vegetarian: onions, green bell peppers, button mushrooms, black olives, sliced tomatoes, artichoke hearts }	15.95	20.50
<b>FLOWER MARKET</b> { summer peaches, parma prosciutto, gorgonzola dolci, caramelized onions, extra virgin olive oil }	15.95	20.50
<b>TUNITAS CREEK PIZZA</b> { barbecued chicken, smoked gouda and mozzarella, red & green onions, Hoisin sauce, cilantro }	15.95	20.50
<b>CALABRIAN CALZONE</b> { mild Italian sausage, roasted garlic, roasted tomatoes, fresh spinach, leaf basil, tomato sauce, ricotta & mozzarella }		13.95

We welcome large parties!  
Special arrangements for private parties can be made by contacting us via email at [info@ItsItaliaRestaurant.com](mailto:info@ItsItaliaRestaurant.com) or call us at 650 726-4444 for more info.

## CREATE YOUR OWN PIZZA

Base prices before adding your toppings of choice below: S 10.95 M 13.95

### TOPPING: MEATS, CHEESES & FANCY VEGETABLES

	2.75	2.95
{ 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 }		

### TOPPING: BASIC FRESH VEGETABLES AND FRUIT

	1.95	2.25
{ mushrooms • garlic • spinach • chipotle peppers • green bell peppers • red bell peppers • eggplant • onions • pineapple • guajillo peppers • sliced tomatoes • basil • jalapenos }		

<b>GRILLED CHICKEN</b>	3.50	4.50
<b>SUN DRIED TOMATOES</b>	3.95	4.95
<b>LOCAL GOAT CHEESE</b>	4.95	5.95
<b>PROSCIUTTO</b>	4.95	5.95

Available in regular or thin crust • Ask about our ½ baked pizzas

## BEVANDE

**FRESH SQUEEZED LAVENDER LEMONADE** 5.

### ITALIAN SODAS

{ raspberry • vanilla • pomegranate • watermelon • lavender }	3.25
{ ADD WHIPPED CREAM }	.60

### TEAS

	4.
MINT VERBENA { caffeine free, mint with lemon verbena }	
CHAMOMILE { caffeine free, chamomile blossoms }	
EARL GREY SUPREME { 4 black teas, silvertips and bergamot }	
JAPANESE SENCHA { green tea, handpicked in spring }	
ORGANIC ENGLISH BREAKFAST { orange Chinese keemun & black tea }	

### FRENCH PRESS

5.

### ESPRESSO DRINKS

3.5 - 4.5

### HOT CHOCOLATE

4.5

### HOUSE COFFEE

3.

Limit 3 credit card transactions per party please  
Cake cutting fee \$1.50 per person,  
Corkage fee \$20 for 750 ml, \$45 for 1.5L Magnum,  
Limit 2 bottles please.  
A 20% gratuity will be added to parties of 6 or more.