



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 LOCAL HONEY

{ toasted hazelnuts } 12

PAN BLISTERED SHISHITO PEPPERS

{ heirloom cherry tomatoes and feta } 11

TOMATO AND BASIL BRUSCHETTA

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

BRICK OVEN ROASTED PRAWNS

{ cherry tomatoes, feta, lemon, oregano } 14

ROASTED TEQUILA CLAMS AND MUSSELS

{ washington mussels and manila clams, cilantro, lime, splash of tequila, crunchy crostini garnish } 16

THE CHEESE BOARD

{ imported european and domestic artisanal cheeses, and seasonal garnishes } 19

INSALATE E ZUPPE

PUMPKIN FESTIVAL SALAD

{ shaved and roasted butternut squash, smoked gouda, baby mixed greens, toasted pumpkin seeds, avocado, nutmeg, honey mustard 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 } 12

GRILLED PEACH SALAD

{ baby greens, gorgonzola, caramelized walnuts, sherry vinaigrette } 11.5

CAESAR

{ romaine hearts, creamy anchovy dressing, asiago cheese, manchego cheese, parmesan crisps, fresh garden herbs } 13

The following may be added to any of the above salads

{ char grilled salmon } 9

{ char grilled prawns } 8

{ char grilled chicken breast } 6

ZUPPA DEL GIORNO { soup of the day demi 6 bowl 9

PANINI { italian style sandwiches }

ROASTED TOMATO CAPRESE PANINO

{ herb roasted tomatoes, fresh mozzarella, pesto, aioli fresh basil, on ciabatta bread } 13

DBLT

{ daddy's 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

IT'S ITALIA'S RANCHO ALENA BURGER

{ 100% all natural dry aged black angus ground beef, char grilled, with caramelized onion, daddy's bacon, house aioli, white english cheddar, pickled persian cucumber, brioche bun, baby greens } 18

LAND

FOREST MUSHROOM RISOTTO

{ sage butter, shaved grana padano parmesan, pea shoots } 19

CHICKEN MARSALA

{ mushrooms, spinach, shallots, garlic, asiago, garlic mashed potatoes } 19

SPAGHETTI CARBONARA WITH PANCETTA

{ garlic, grana padano parmesan, cream } 16

GNOCCHI TARTUFATA

{ house rolled gnocchi, black summer truffle sauce, butter, cream, parmesan, white truffle oil, watercress } 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, caramelized onion, basil & garlic } 18

SPAGHETTI BOLOGNESE

{ pork and beef meatball, tomato meat ragu } 18

SEA

SEAFOOD RISOTTO

{ tiger prawns, clams, bay scallops, garlic, shallots, roasted tomatoes, splash of cream } 22

LINGUINE WITH PRAWNS

{ roasted tomatoes, garlic, wine, guajillo peppers, cream } 20

LEMON CAPER SALMON

{ garlic mashed potatoes, seasonal greens } 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
FULL MOON { cheese pizza }	11.95	14.95
MARGARITA MOON { tomatoes, chopped garlic, fresh leaf basil }	13.95	18.50
THE TUNNEL { buratta, wild arugula, truffle oil }	16.95	21.50
HALF MOON BAY { artichoke hearts, caramelized onions, shiitake mushrooms, Italian sausage }	15.95	20.50
THE LINKS { basil pesto, onions, spinach, feta }	14.95	19.50
HATCH WOODS { roasted portabella mushrooms, pancetta, garlic, asiago }	15.95	19.95
MAVERICKS { canadian bacon, pineapple }	12.95	16.95
MONTARA MOUNTAIN { salami, pepperoni, sausage, pancetta, button mushrooms, onions, green bell peppers, black olives, feta }	19.95	25.95
SAN BENITO FIELDS { traditional vegetarian: onions, green bell peppers, button mushrooms, black olives, sliced tomatoes, artichoke hearts }	15.95	20.50
FLOWER MARKET { pears, parma prosciutto, gorgonzola dolci, caramelized onions, extra virgin olive oil }	15.95	20.50
TUNITAS CREEK PIZZA { barbecued chicken, smoked gouda and mozzarella, red & green onions, Hoisin sauce, cilantro }	15.95	20.50



We welcome large parties!
Special arrangements for private parties can be made by contacting us via email at 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	M
	10.95	13.95

TOPPINGS: MEATS, CHEESES & FANCY VEGETABLES

	S	M
{ canadian bacon • pancetta • italian sausage mild • italian sausage hot • salami • 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 }	2.75	2.95

TOPPINGS: BASIC FRESH VEGETABLES AND FRUIT

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

GRILLED CHICKEN	3.50	4.50
SUN DRIED TOMATOES	3.95	4.95
LOCAL GOAT CHEESE	4.95	5.95
PROSCIUTTO	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.