INTERMEZZO

MID DAY MENU
3:00 to 4:30 Daily
Bar and Wine Barrel Room Dining

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.

CREATE YOUR OWN PIZZA

Base prices before adding your toppings of choice below:

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<tbody>
<tr>
<td>Full Moon</td>
<td>11.95</td>
<td>14.95</td>
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<tr>
<td>Margarita Moon</td>
<td>13.95</td>
<td>18.50</td>
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<tr>
<td>The Tunnel</td>
<td>16.95</td>
<td>21.50</td>
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<tr>
<td>Half Moon Bay</td>
<td>15.95</td>
<td>20.50</td>
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<tr>
<td>The Links</td>
<td>14.95</td>
<td>19.50</td>
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<tr>
<td>Hatch Woods</td>
<td>15.95</td>
<td>19.95</td>
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<tr>
<td>Mavericks</td>
<td>12.95</td>
<td>16.95</td>
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<tr>
<td>Montara Mountain</td>
<td>19.95</td>
<td>25.95</td>
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<tr>
<td>San Benito Fields</td>
<td>15.95</td>
<td>20.50</td>
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<td>Flower Market</td>
<td>15.95</td>
<td>20.50</td>
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<tr>
<td>Tunitas Creek Pizza</td>
<td>15.95</td>
<td>20.50</td>
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<tr>
<td>Calabrian Calzone</td>
<td>13.95</td>
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Toppings:

- Meats, cheeses & fancy vegetables:
  - Canadian bacon • Pancetta • Italian sausage mild • Italian sausage hot • Salami • Pepperoni • Anchovies • Roasted garlic • Roasted tomatoes • Pesto • Black olives • Kalamata olives • Arugula hearts • Shiitake mushrooms • Portobello mushrooms • Caramelized onions • Parmesan cheese • Romano cheese • Ricotta cheese • Asiago cheese • Feta cheese • Gorgonzola cheese • Mozzarella
  - Base prices 2.75 • 2.95

- Basic fresh vegetables and fruit:
  - Crimini mushrooms • Garlic • Spinach • Chipotle peppers • Green bell peppers • Red bell peppers • Onions • Pineapple • Guajillo peppers • Sliced tomatoes • Basil • Jalapenos
  - Base prices 1.95 • 2.25

Grilled Chicken

- 3.50 • 4.50

Sun Dried Tomatoes

- 3.95 • 4.95

Prosciutto

- 4.95 • 5.95

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

INSALATE E ZUPPE

Farm Garden Salad

- Baby lettuces, shaved vegetables, toasted pepitas, honey mustard vinaigrette | 12

Caesar Salad

- Romaine hearts, creamy anchovy dressing, Asiago cheese, manchego cheese, Parmesan crisps, fresh garden herbs | 13

- With herbed grilled chicken | 19

Zuppa del Giorno

- Soup of the day | Demi 6 • Bowl 9
THE BADLANDS
almond lemon martini – absolute vanilla vodka, amaretto, fresh squeezed lemon juice, sugar pinch | 12

THE SECRET GARDEN
kiwi puree, purissima vodka, lime juice, simple syrup, splash of prosecco | 11

GATE OF PARADISE
st. george botanivore gin, fresh orange juice, fresh lemon juice, poma liqueur, splash mineral water | 11

AFTERNOON IN VENICE
raspberry, hanger one vodka, fresh lime, rosemary, balsamic garnish | 11

MARGARETTA'S MARGARITA
horntos tequila, agave nectar, fresh lime juice, salty rim, pinch of chile – optional | 10

"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.

LAVENDER LEMON DROP
garden apothecary lavender infused vodka, fresh squeezed lemon juice, triple sec, lavender sugar rim | 11

FRIDA KAHLO
blood orange margarita – frida kahlo tequila, triple sec, fresh squeezed orange juice, blood orange puree, salt and sugar rim, on the rocks | 11

DA VINCI CODE
maker's mark, fernet, domaine de canton ginger, splash of lemon | 10

SOFIA LOREN
espresso, baileys, 360 degree vanilla vodka, kahlua, a coffee bean or 2, in a martini glass, cool and smoooot... | 10

MOSCOW MULE
yacht club vodka, domaine de canton ginger, fresh lime juice, ginger beer, copper mug | 11

We welcome large parties!
Special arrangements for private parties can be made by contacting us via email at info@ItsItaliaRestaurant.com or calling us at 650-726-4444 for more information.