

# INTERMEZZO

## MID DAY MENU

3:00 to 4:30 Daily

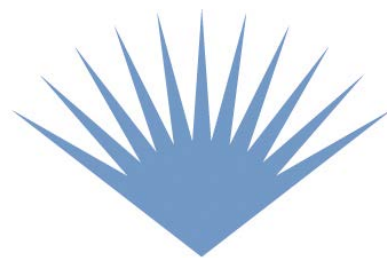
Bar and Wine Barrel Room Dining

### PIZZA – HOUSE SPECIALITIES

We make all our pizzas with fresh ingredients and homemade sauces. They are then baked in a fire brick 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, white truffle oil }	16.95	21.50
<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 portobello 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 and feta }	19.95	25.95
<b>SAN BENITO FIELDS</b> { onions, green bell peppers, crimini mushrooms, black olives, sliced tomatoes, artichoke hearts }	15.95	20.50
<b>FLOWER MARKET</b> { pears in winter ~ or peaches in the summertime, parma prosciutto, gorgonzola dolci, caramelized onions, extra virgin olive oil }	15.95	20.50
<b>TUNITAS CREEK PIZZA</b> { barbecue chicken, smoked gouda, 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	



## iT'S ITALIA

### CREATE YOUR OWN PIZZA

Base prices before adding your toppings of choice below:

	S	M
	10.95	13.95

#### TOPPINGS: MEATS, CHEESES & FANCY VEGETABLES

	2.75	2.95
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{ 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 }

#### TOPPINGS: BASIC FRESH VEGETABLES AND FRUIT

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

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



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# SPECIALTY COCKTAILS

## 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

{ hornitos 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 smoooooth... } 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](mailto:info@ItsItaliaRestaurant.com) or calling us at 650-726-4444 for more information.*

