



We source locally and wish to thank the following farmers and producers for their excellent bounty: Iacopi Farms, Day Light Farms, Giusti Farms, Orlando's Farms, Half Moon Bay Honey, Rancho Alena, and many others of our excellent farms, fishermen, dairies, and wineries from Watsonville to Upper Marin County.

ANTIPASTI

WARM CASTELVETRANO OLIVES

citrus peel, calabrian chilis, coriander, olive oil / 6

BURRATA WITH WILD LOCAL HMB HONEY

toasted hazelnuts, on ciabatta / 12

TOMATO BASIL BRUSCHETTA

grana padano parmesan, garlic, olive oil, toasted ciabatta / 9

BRICK OVEN ROASTED PRAWNS

cherry tomatoes, feta, calabrian peppers, lemon, oregano / 14.5

ROASTED TEQUILA MUSSELS AND CLAMS

washington mussels and manila clams, cilantro, lime, splash of tequila, crunchy crostini garnish / 16.5

THE CHEESE BOARD

imported european and domestic cheeses, felino salami, fig mostarda, and marcona almonds / 19

INSALATE E ZUPPE

OVEN ROASTED BEET SALAD

fresh mozzarella, wild arugula, preserved apricots, toasted hazelnuts, citrus and raspberry dressing / 13

PUMPKIN FESTIVAL SALAD

roasted butternut squash, smoked gouda, baby greens, toasted pumpkin seeds, avocado, nutmeg, honey mustard vinaigrette / 14

WARM BABY SPINACH AND CHICKEN SALAD

roasted chicken, wild roasted mushrooms, feta, red onions, pancetta, hard boiled egg, honey mustard vinaigrette / 16.5

CAESAR

romaine hearts, creamy anchovy dressing, asiago and manchego cheese, parmesan crisps, fresh garden herbs / 13

GRILLED PEACH SALAD

baby greens, candied walnuts, gorgonzola, lemon raspberry vinaigrette / 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

FIELD TO TABLE MINISTRONE

original 20 year old favorite recipe cup / 6 bowl / 9

PANINI ITALIAN STYLE SANDWICHES

ROASTED TOMATO CAPRESE PANINO

herb roasted tomatoes, fresh mozzarella, pesto, aioli fresh basil, on ciabatta bread / 13.5

DBLT

daddy's bacon, lettuce, tomatoes, house aioli / 13.5

GRILLED CHICKEN PANINO

mozzarella cheese, tomatoes, lettuce, avocado, house aioli / 14

CHEF'S MOOD

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

CHAR GRILL & SLOW ROAST

IT'S ITALIA'S CREEKSIDE FARMS 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

THREE MUSHROOM RISOTTO

sage butter, shaved 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

HOUSE ROLLED GNOCCHI

TARTUFATTA – black truffle sauce, brown butter, cream, watercress, grana padano parmesan, white truffle oil / 23

BASIL PESTO – basil pine nuts, cream, parmesan / 20

ROSSINI – roasted tomatoes, cream / 19

BASIL PESTO FETTUCCINE

grana padano parmesan, pine nuts, basil / 17

LASAGNA BOLOGNESE

tomato meat ragu, mushrooms, ricotta & mozzarella / 19

WILD MUSHROOM CHICKEN PASTA

linguine, roasted tomatoes, spinach, caramelized onion, basil & garlic / 19

SPAGHETTI BOLOGNESE

pork and beef meatball, tomato meat ragu / 19

SEA

SEAFOOD RISOTTO

tiger prawns, bay scallops, garlic, shallots, roasted tomatoes, cream / 24

LINGUINE WITH PRAWNS

roasted tomatoes, garlic, wine, guajillo peppers, cream / 21

LEMON CAPER SALMON

garlic mashed potatoes, seasonal greens / 23

SCAMPI SALAD

prawns sautéed in wine, garlic, parsley, over baby greens, vine ripe tomatoes, avocado, fresh basil / 18



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
FULL MOON ☞ cheese pizza	11.95	14.95
MARGARITA MOON ☞ tomatoes, chopped garlic, fresh leaf basil	13.95	18.5
THE TUNNEL ☞ buratta, wild arugula, truffle oil	16.95	21.5
HALF MOON BAY artichoke hearts, caramelized onions, shiitake mushrooms, Italian sausage	15.95	20.5
THE LINKS ☞ basil pesto, onions, spinach, feta	14.95	19.5
HATCH WOODS roasted portobella 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 and feta	19.95	25.95
SAN BENITO FIELDS ☞ onions, green bell peppers, crimini mushrooms, black olives, sliced tomatoes, artichoke hearts	15.95	20.5
FLOWER MARKET pears in winter ~ or peaches in the summertime, parma prosciutto, gorgonzola dolci, caramelized onions, extra virgin olive oil	15.95	20.5
TUNITAS CREEK PIZZA barbecue chicken, smoked gouda, mozzarella, red & green onions, Hoisin sauce, cilantro	15.95	20.5

CREATE YOUR OWN PIZZA

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

TOPPINGS: MEATS, CHEESES & FANCY VEGTABLES
2.75 2.95

canadian bacon • pancetta • italian sausage • mild italian
sausage • hot • salami • pepperoni • anchovies • kalamata
olives • artichoke hearts • shiitake mushrooms • portobella
mushrooms • caramelized onions • roasted garlic • roasted
tomatoes • pesto • black olives • parmesan cheese •
romano cheese • ricotta cheese • asiago cheese • feta cheese •
gorgonzola cheese • mozzarella

TOPPINGS: BASIC FRESH VEGTABLES & FRUIT
1.95 2.25

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

GRILLED CHICKEN 3.5 4.5

SUNDRIED TOMATOES 3.95 4.95

PROSCIUTTO 4.95 5.95

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

BEVANDE

LAURETANO WATER, STILL or SPARKLING 8

FRESH SQUEEZED LAVENDER LEMONADE 7

ITALIAN SODAS

raspberry • vanilla • pomegranate • strawberry •
watermelon • lavender 4.25

Add Whipped Cream .60

TEAS 5

MINT VERBENA / caffeine free, mint with lemon verbena

CHAMOMILE / caffeine free, egyptian chamomile flowers

EARL GREY SUPREME / black tea, white tea, bergamot oil

JAPANESE SENCHA / green tea, handpicked in spring

ORGANIC ENGLISH BREAKFAST / organic chinese
black tea from keemun

PARIS / parisian black tea, currant, vanilla, caramel,
lemoney bergamot

HOT CINNAMON SPICE / black tea, 3 types of
cinnamon, orange peel, sweet cloves

DRAGON PEARL JASMIN / hand rolled tea "pearls",
jasmin flowers

WHITE VANILLA GRAPEFRUIT / white tea blend,
vanilla, grapefruit

ESPRESSO 4-5

HOT CHOCOLATE 6

HOUSE COFFEE 4

☞ Gluten-free ☞ Dairy-free ☞ Vegetarian ☞ Vegan

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.