

# PIZZA

13" (8 slices) made fresh with house-made sauce and dough. No substitutions.

1. **Tomato** 16.5
2. **Mozzarella** 15.5
3. **Canadian Bacon** 16.5
4. **Fresh Garlic** 16.5
5. **Pepperoni** 16.5
6. **Italian Sausage** 16.5
- 7S. **Mushroom & Sausage** 18.5
- 7P. **Mushroom & Pepperoni** 18.5
8. **Mushroom** 16.5
9. **The Works** 20.5  
(Pepperoni, Sausage, Mushroom, Onion)
10. **Sausage and Pepperoni** 18.5
11. **Meatball** 17

12. **Black Olive** 17
13. **Green Bell Pepper** 16.5
14. **Vegetarian** 20.5  
(Mushroom, Bell Pepper, Olive, Onion)
15. **Mona Lisa Special** 22  
(#9 plus Canadian Bacon)
16. **Artichoke** 18.5
17. **Margherita** 18.5  
(Tomato, Basil, Garlic, Mozzarella)
18. **Quattro Formaggi** 18.5  
(Romano, Ricotta, Mozzarella, Provolone)
19. **Pizza Bianca** 18.5  
(Olive Oil, Ricotta, Spinach, Mozzarella)
20. **Hawaiian** 18.5  
(Pineapple, Canadian Bacon)

*Crust selections: standard, thin, or double crust (add 2 for double crust) Extra items or Anchovies 2 | Onions 1.5*

## ANTIPASTI

### **Cheesy Garlic Bread**

Our own house-made garlic bread topped with mozzarella & served with a side of marinara sauce. 6.5

### **Calzone**

An oven baked crust stuffed with Canadian bacon, pepperoni, mozzarella, ricotta, provolone, mushroom and onion. 17

### **Deli Meats & Cheese Platter**

Cut fresh from our deli: capicola, dry salami, sopressata, mortadella, provolone, smoked mozzarella, with a center dish of mixed olives and Italian bread. 18

### **Caprese Salad**

The traditional caprese with fresh mozzarella, tomato, and basil drizzled with olive oil. 10

## SOUP AND SALADS

House-made dressings: Ranch, Italian, Blue Cheese, Caesar, or Balsamic Vinaigrette

### **Antipasto alla Mona Lisa**

Genoa salami, mortadella, and provolone on crisp lettuce with tomatoes, tangy giardiniera, and Italian dressing. Large & Family size served with garlic bread.

**Family** (for 4) 15 **Large** (for 2-3) 11 **Small** 8

### **Insalata Mista**

Mixed spring greens with kalamata olives, tomatoes, and shaved parmigiano. A healthier salad option drizzled with our balsamic vinaigrette dressing. 7

### **Caesar Salad**

Our favorite classic. We mix our dressing to order in the traditional way Caesar created during the 1920s in Baja California. Large salad is served with garlic bread.

**Large** 9 **Small** 7 **Add Chicken** 6

### **Dinner Salad**

Iceberg and romaine lettuce with tomato, black olives, and pepperoncini. With your choice of Ranch, Italian, or Blue Cheese dressing. 6

### **Minestrone Soup**

Traditional house-made Italian vegetable soup with mixed beans. This vegetarian/vegan option is made fresh daily. 6

### **Calamari Salad**

A fresh marinated salad with tender squid, spices, onions, celery, parsley and roasted red peppers. 10.5

### **Polpo Salad**

This marinated salad features local Pacific octopus with spices, onions, celery, and roasted red peppers. 12

## Hot

## SANDWICHES

## Cold

### **Caprese**

Fresh mozzarella, tomato, basil, olive oil, & balsamic vinegar. 9.5

**Below sandwiches are served on a toasted roll with home-made sauce. Add provolone, Swiss, or mozzarella 1**

### **Eggplant Parmigiana**

Sliced eggplant with mozzarella & marinara. 9.5

### **Italian Sausage**

House-made pork sausage with sauce. 9.5  
Add roasted bell peppers and onions for 2

### **Meatball**

House-made meatball with sauce. 9.5

### **Chicken or Veal Parmigiana**

Breaded and baked with marinara & mozzarella.  
Chicken 13.5 Veal 15

**Below sandwiches are served on a toasted roll with lettuce, tomato, onion, & Italian dressing.**

**Add provolone, Swiss, or mozzarella 1**

### **Torpedo**

Mortadella, salami, ham, and Swiss cheese. 9.5  
**One of our most popular 1956-original subs.**

### **Capicola**

A traditional spicy cured ham. 9.5

### **Italian Salami**

Fine, hard-dry salami from San Francisco. 9.5

### **Turkey**

Smoked turkey breast, our healthiest option. 9.5

### **Pastrami**

Seasoned pastrami broiled in the oven. 9.5

# CHICKEN & VEAL

Below entrées include side of spaghetti, vegetables, garlic bread, & choice of minestrone soup or dinner salad.

## VEAL 23.5

### Veal Parmigiana

Breaded veal cutlet baked with marinara, parmigiano, & mozzarella cheese. Add garlic, artichokes & sun-dried tomatoes. 4

### Veal Scaloppini

Tender veal slices sautéed in a sherry wine & mushroom reduction sauce. Substitute Porcini mushrooms. 5

### Veal Piccata

Tender slices sautéed in a lemon-butter sauce with mushrooms & capers.

## CHICKEN 21

### Chicken Parmigiana

Breaded chicken breast baked with marinara, mozzarella, & parmigiano. Add garlic, artichoke hearts & sun-dried tomatoes. 4

### Chicken Piccata

Chicken breast sautéed in a lemon-butter sauce with mushrooms & capers.

### Chicken Marsala

A Sicilian favorite. Chicken breast sautéed in a marsala wine & mushroom reduction sauce.

Below entrées include garlic bread and choice of minestrone soup or dinner salad.

## AL FORNO

"From the oven"

### Lasagna 16.5

**Meat Sauce:** Layered noodles with meat sauce, fresh ricotta, mozzarella, and pecorino cheese. Add meatballs or sausage. 4.5

**Marinara** (V): Layered noodles with marinara sauce, mozzarella, ricotta, romano cheese and fresh spinach.

### Pasta Al Forno

Rigatoni pasta baked with mozzarella and choice of meat or marinara sauce. 16

### Eggplant Parmigiana

 (V)

Golden-battered slices of eggplant baked with marinara, parmigiano, & mozzarella cheese. Served with side pasta & vegetables. 19.5

### Canneloni

Two savory crepes stuffed with beef, imported ham, mushrooms, fresh spinach, & currants. Baked with meat sauce & mozzarella. 17

### Manicotti

 (V)

Two savory crepes stuffed with fresh spinach, ricotta, & parmigiano cheese, then baked with mozzarella & marinara sauce. 17

## SEAFOOD

### Shrimp Scampi

Tender gulf shrimp in a rich butter-garlic, sherry wine & mushroom sauce over spaghetti. 24

### Linguine with Clam Sauce

Clam sauce with marinara (red) or traditional Italian butter-garlic sauce (white). 18

### Frutti di Mare

Octopus, clam and bay shrimp lightly sautéed with tomato, basil, olive oil, onion, garlic and romano on a bed of linguine. 24

### Shrimp Diavolo

Gulf shrimp in a spicy red sauce sautéed with mushrooms, sherry wine & scallions on a bed of spaghetti. 24

## PASTAS

### Spaghetti

Large plate with meat or marinara sauce. 14  
Add meatballs or sausage. 4.5  
Substitute whole wheat or corn pasta. 1.5

### Piatto di Pasta

Your choice of rigatoni, penne, angel hair or linguine with meat or marinara sauce. 14  
Substitute Pesto or Alfredo sauce. 3

### Ravioli 14.5

**Meat:** House-made, delicious ravioli with hearty meat sauce.

**Cheese** (V): Large ravioli stuffed with ricotta & served with our delicious marinara sauce.

### Half & Half

Spaghetti served with choice of meat or cheese ravioli. 14.5

### Linguine al Pomodoro

 (V)

A healthy dish of linguine pasta lightly sautéed with tomato, basil, olive oil, onion, garlic and romano cheese. 16.5

### Pesto alla Genovese

 (V)

Linguine tossed in house-made pesto traditional to the Liguria region: fresh basil, garlic, pine nuts & cream. 17

### Fettucine Alfredo

 (V)

Rich & delicate cream sauce over fettuccine. 18

### Gnocchi alla Vodka

Tender potato dumplings with pancetta & a rich pink vodka sauce. 18

### Additions

Add meatballs or sausage 4.5

Add chicken 6

Add jumbo gulf shrimp 9.5

Add bay shrimp 6

### Substitutions

Pesto/Alfredo added to pasta dishes: 3 additional

Caesar or Mista salad with dinner: 2 additional

Small Antipasto with dinner: 3 additional

## À LA CARTE

### Spaghetti

Full Order 11  
Half Order 8

### Ravioli - Meat or Cheese

Full Order 12.5  
Half Order 9  
Half & Half 12.5

### Lasagna

Full Order 14  
Half Order 9.5

### Garlic Bread

Small (4 pieces) 4  
Large (8 pieces) 7