

Café La Tosca Cucina Italiana

777 Laurel Ave. San Carlos

Hours: Lunch Mon. - Sat. 11:30am - 2:30pm

Dinner Mon. - Sat. 4:30pm - 10:00pm & Sunday 4:00pm - 9:00pm

Lunch**ANTIPASTI**

1. **Bruschetta al Pomodoro** Crostini topped with roma tomatoes, basil & garlic.....6.95
 3. **Calamari Fritti** Fresh East Coast squid served with cocktail sauce.....8.95
 5. **Carpaccio di Manzo** Fresh thinly sliced beef filet8.95
 112. **Caprese** Sliced tomato and mozzarella cheese with a fresh basil.....8.95

INSALATE & ZUPPA

10. **Insalata di Spinaci** Baby spinach, avocado, roasted peppers & mushrooms....14.95
 11. **Insalata Fantasia** Wild field greens with grilled chicken, oranges, walnuts, fresh basil and blue cheese in a balsamic vinaigrette.....10.95
 12. **Caesar Mediterranean** Caesar salad topped with baby shrimp13.95
 13. **Caesar con Pollo** Caesar salad topped with grilled chicken10.95
 14. **Insalata Capricciosa** Romaine lettuce with artichoke hearts, pancetta, blue cheese and tomatoes in a lemon vinaigrette11.95
 15. **Verde Mista** Mixed green salad with your choice of dressing.....5.95
 16. **Zuppa del Giorno** Fresh homemade soup prepared dail5.95
 113. **Small Caesar** with a homade dressing to accompany an entree.....6.50

PRIMI PIATTI

21. **Giovanna** Angel hair, tomatoes, mushrooms & chicken in a garlic pesto sauce.. 12.95
 22. **Gnocchi al Pesto** Potato dumplings in a pesto cream sauce13.95
 23. **Penne Pomodoro & Melanzane** In a tomato & basil sauce, grilled eggplant...12.95
 24. **Capellini D'Angelo** Angel hair, basil, roma tomatoes and garlic10.95
 25. **Rigatoni Salsiccia** In a spicy bell pepper, onion & tomato sauce with sausage...14.95
 26. **Fettuccine Villana** Pasta ribbon with veal, artichokes, peas, and sundried tomatoes in a white wine sauce19.95
 27. **Capellini Carciofi** Angel hair pasta with artichoke hearts, sundried tomatoes, and calamata olives sauteed in extra virgin olive oil14.95
 28. **Tortellini Michelangelo** Stuffed with chicken & veal in creamy Alfredo sauce..14.95
 29. **Ravioli con Salsa Gorgonzola** Ricotta filled in a gorgonzola & mushroom sauce. 14.95
 30. **Fettuccine all'Adriatica** Pasta ribbons in a creamy garlic, sundried tomato, and wine sauce with rock shrimp and bay scallops18.95

PANINI

37. **Pollo al Pesto** Grilled chicken breast with mozzarella, on toasted focaccia10.95
 38. **Panino di Manzo** Sliced New York steak, mushrooms and fontina focaccia...14.95
 39. **Panino Mediterraneo** Sauteed mushrooms, sliced tomatoes and fresh avocado topped with mozzarella cheese on toasted focaccia bread.....10.95
 114. **Panino Prociutto** Prociutto with melted mozzarella, tomato and mayo on a focaccia bread, with salad.....10.95
 115. **Stinger Sandwich** Italian sausage, marinara sauce, mozzarella, on a focaccia, salad12.95

SECONDI PIATTI

44. **Vitello ai Capperi** Veal scallopini with capers in a lemon & white wine sauce...16.95
 45. **Vitello Marsala** Veal scallopini & mushrooms in a Marsala wine sauce17.95
 46. **Vitello Capricciosa** Veal scallopini sauteed with mushrooms, tomatoes and peas in a shallot white wine sauce17.95
 47. **Salsiccia Polenta** Grilled Italian sausage, polenta, sauteed onions & bell peppers. 14.95
 48. **Pollo Conca D'oro** Chicken breast in a Marsala wine sauce topped with grilled eggplant and mozzarella cheese in a marsala wine sauce.....16.95
 49. **Pollo Parmigiana** Chicken parmegiana served over linguini15.95
 50. **Pollo Toscana** Sauteed chicken breast with mushrooms, tomatoes, and green onions topped with mozzarella cheese in a white wine sauce.....15.95
 51. **Pollo Carciofi** Chicken breast in white wine sauce with artichoke & herbs15.95
 52. **Gamberi Provinciali** Tiger prawns sauteed with mushrooms, tomatoes and garlic in a sherry wine sauce18.95
 55. **Pollo Zencirci** Sauteed chicken breast topped with fresh spinach and mozzarella cheese with a cream, white wine and lemon sauce.....15.95
 53. **Calamari Fritti** Fresh calamari squid served with cocktail & pesto sauces.....14.95
 54. **Pesce del Giorno** Fresh fish prepared daily. Ask for today's special.....A.Q.

Dinner**ANTIPASTI**

60. **Carpaccio di Manzo** Thinly sliced beef filet marinated with olive oil and lemon, topped with capers, mustard and grated parmesan9.50
 61. **Bruschetta al Pomodoro** Crostini topped with roma tomatoes, basil & garlic...6.95
 62. **Antipasto Misto La Tosca per Uno** Fresh tomato, mozzarella, calamata olives, prosciutto, salami, grilled vegetables & calamari fritti w/ cocktail & pesto sauces...9.95
 63. **Calamari Fritti** Fresh calamari squid served with cocktail & pesto sauces.....9.95
 65. **Vongole e Cozze** Clams & mussels steamed and served in chardonnay, diced tomatoes, minced garlic and fresh basil13.95
 66. **Scampi** Tiger prawns sauteed & served in a lemon, butter & garlic sauce13.95

INSALATE & ZUPPA

71. **Gamberetti Primavera** Spring mix lettuce with baby shrimp in special dressing . 7.50
 72. **Insalata Cesar** Romaine with Caesar dressing.....7.50
 73. **Insalata Greca** Fresh baby spinach with calamata olives, feta cheese, fresh basil, fresh tomatoes in a balsamic vinaigrette7.95
 74. **Insalata Caprese** Tomato, fresh mozzarella and fresh basil in vinaigrette8.95
 75. **Verde Mista** Mixed green salad with your choice of dressing6.50
 76. **Zuppa del Giorno** Fresh homemade soup prepared daily5.95

PRIMI PIATTI

82. **Gnocchi alla Piemontese** Potato dumplings in a tomato sage sauce14.95
 83. **Penne al Contadino** Tube pasta with olive oil, garlic, chicken, mushrooms, sundried tomatoes, broccoli and marinara sauce15.95
 84. **Penne con Pomodoro e Melanzane** In a tomato and basil sauce w/ grilled eggplant. 12.50
 85. **Capellini D'Angelo al Pomodoro** Angel hair pasta with basil, tomatoes & garlic . 12.95
 86. **Rigatoni con Salsiccia** Tube pasta in a spicy bell pepper, onion and tomato sauce with slices of grilled sausage14.95
 88. **Linguini con Vongole o Cozze** With clams or mussels in a white or red sauce...15.95
 70. **Spaghetti Bolognese** Pasta in meat sauce13.50
 78. **Cannelloni Romana** Pasta crepe stuffed with fresh ground veal, spinach and ricotta cheese topped with melted mozzarella and marinara sauce.....16.95
 71A. **Fettuccine Alfredo** Pasta in a creamy sauce14.95
 72A. **Linguine al Pesto** Pasta with pesto sauce14.95
 73A. **Tortellini alla Michelangelo** Pasta stuffed with veal in a creamy sauce with pancetta and peas.....15.95
 74A. **Ravioli al Cardinale** Pasta stuffed with ricotta cheese in a pink sauce.....13.95
 75A. **Fettuccine All'Adriatica** In a creamy garlic, sundried tomato and wine sauce with rock shrimp and scallops18.95
 76A. **Risotto al Porcini** Risotto with porcini mushrooms, brown sauce & cream . 18.95
 77. **Linguini ai Gamberi e Pomodoro** Prawns sauteed with sundried tomatoes, basil and pine nuts with linguini and topped with baby spinach.....18.95
 113. **Ravioli con Gorgonzola** Pasta stuffed with ricotta cheese served in gorgonzola cheese sauce with sliced mushrooms14.50

SECONDI PIATTI*Served with garnish and vegetables*

93. **Vitello di Saltimbocca** Veal scallopini topped with prosciutto and sage in a Marsala demi glace sauce.....22.50
 95. **Vitello Trifolatta** Veal scallopini sauteed with mushrooms in a white wine sauce with a touch of cream22.50
 96. **Vitello con Gamberoni** Veal scallopini with prawns in a butter lemon sauce...24.95
 116. **Vitello con Piccata** Veal Scallopini topped with capers and served in a white wine and lemon19.95
 97. **Bistecca di Manzo all Peppe** Broiled New York steak with red wine and black pepper sauce22.95
 98. **Gamberi alla Mediterranea** Tiger prawns sauteed in garlic, olive oil, olives, fresh tomatoes, mushrooms, green onion, feta cheese and wine.....22.95
 99. **Calamari Fritti** Fresh calamari squid fried and served with cocktail sauce.....16.95
 100. **Melanzane di Parma** Grilled eggplant with marinara sauce & mozzarella.....15.95
 101. **Pollo ai Carciofi** Chicken breast in a white wine sauce with artichoke hearts and fresh herbs.....17.95
 102. **Pollo conca D'oro** Chicken breast in a Marsala wine sauce topped with eggplant and mozzarella cheese17.95
 103. **Peto di Pollo Ripiane** Chicken breast stuffed with spinach and gorgonzola cheese in a Marsala wine sauce.....18.95
 104. **Peto di Pollo al Merendero** Chicken breast sauteed with sundried tomatoes and basil in a white wine sauce.....17.95
 105. **Gamberi alla Vesuvio** Tiger prawns sauteed in garlic, fresh tomato, bell pepper, mushroom, wine and lemon22.95
 106. **Pesce del Giorno** Ask for daily selection of fresh fishA.Q.

Desserts & Brunch Available. Please ask your WOW operator

All sales become final when waiter leaves your premises, please check your order carefully.

SERVICE AREA
 SAN MATEO, FOSTER CITY, REDWOOD SHORES, BELMONT,
 SAN CARLOS, REDWOOD CITY

All credit card orders, please show your credit card and valid I.D. upon delivery.

1060 Park Plaza, San Mateo
300 West El Camino Real, Sunnyvale
490 El Camino Real, Redwood City

PASTA POMODORO.

Open Mon. - Thurs. 11:00am - 10:00pm
Fri. & Sat. 11:00am - 11:00pm
Sun. 12:00pm - 10:00pm

APPETIZERS

152. GAMBERI - gulf shrimp roasted in an iron skillet with tomato, garlic and chili served with grilled bread	9.75
165. CAPRESE - local tomatoes layered with fresh Belgioso mozzarella, fresh basil and a balsamic reduction	small 6.75...regular 9.75
90. COZZE VONGOLE - P.E.I. mussels or manila clams sauteed in white wine, fresh herbs, garlic and butter	mussels 10.00...clams 11.00
21. POLENTA FARCITA - organic polenta rolled & stuffed with organic spinach and provolone, topped with brown butter, crispy sage & tomatoes	6.75
1. BRUSCHETTA - grilled rustic bread with tomatoes, fresh basil, garlic, virgin olive oil and salsa verde	small 5.75...regular 7.75
5. PANE ALL'AGLIO - broiled garlic bread with spicy tomato sauce	4.50
6. PIADINA DI PANCETTA - Italian flatbread with alfredo sauce, crispy bacon, fresh tomatoes, organic arugula & chili flakes	7.75
7. PIADINA DI FORMAGGIO - Italian flatbread, creamy goat cheese, fresh herbs, roasted red & yellow bell peppers, grilled red onions, fresh mint (vegetarian)	7.75

SOUPS AND SALADS

12. ZUPPA DI MINISTRONE - genovese style vegetable soup with salsa verde	cup 4.00...bowl 6.00
91. ZUPPA DI TORTELLINI - savory chicken broth, beef & pork tortellini, braised beef and organic spinach	cup 5.00...bowl 7.00
23. ZUPPA DI POMODORI - creamy tomato & fresh basil soup	cup 4.50...bowl 6.50
16. MISTA - organic baby lettuces, tomatoes, shaved carrots and blue cheese, with balsamic vinaigrette	small 4.50...regular 8.50
14. CAESAR - organic romaine hearts with shaved pecorino and crunchy garlic croutons	small 4.50...regular 8.50
8. INSALATA DI SPINACI - organic spinach, tomatoes, red onions, shaved pecorino, crispy bacon in a balsamic vinaigrette	small 6.50...regular 9.50
ADD TO MISTA, CAESAR OR INSALATA DI SPINACI:	grilled chicken 4.00...sauteed shrimp 4.50
172. INSALATA DI BISTECCA - grilled petite tender over organic baby lettuces, grilled red onions and blue cheese in a balsamic vinaigrette	13.50
32. INSALATA DI POLLO E VERDURE - organic romaine hearts with fresh grilled chicken, asparagus, zucchini, red onion, corn and diced tomatoes tossed with our olive oil and lemon juice dressing	13.50
170. INSALATA DI SALMONE GRIGLIA - sustainably-raised salmon served over grilled seasonal vegetables & organic mixed greens w/ balsamic reduction	13.50

HOUSE SPECIALTIES

64. FRUTTI DI MARE - spaghetti with P.E.I. mussels, manila clams, gulf shrimp, calamari and garlic in a light tomato sauce	16.50
176. CONCHIGLIE GAMBERI - pasta shells with gulf shrimp, asparagus, tomato, cream and shrimp stock	13.50
162. SALMONE CANNELLINI - sustainably-raised grilled salmon over tuscan cannellini beans, sauteed baby kale & salsa verde	16.50
125. PENNE PORTOBELLO - portobello mushrooms, grilled chicken and Italian sausage in a roasted garlic cream sauce	12.50
4. GEMELLI - gemelli pasta with grilled and smoked chicken, sun-dried tomatoes, mushrooms and cream	12.50
9. POLLO CARCIOFO - fresh chicken breast pan-seared and sauteed with bacon, artichokes, lemon, fresh tomatoes and cream over capellini	15.50
164. RAVIOLI DI ZUCCA - roasted butternut squash ravioli with parmesan, brown butter, crispy sage and crumbled amaretti	12.50
166. RAVIOLI DI MAGRO - tender ravioli filled with ricotta & spinach, choice of pomodoro sauce or blue cheese sauce	12.50
27. RAVIOLI DI GAMBERI - half-moon ravioli filled with shrimp, pancetta, smoked mozzarella in a creamy lemon caper sauce	16.50
29. RISOTTO DI PORCINI - creamy risotto with carnaroli rice, porcini mushrooms, pancetta and parmesan cheese	15.50
159. VERDURE - seasonal vegetable medley sautéed with virgin olive oil and garlic or spicy pomodoro sauce (+tuscan cannellini beans or farro 1.00)	10.50
47. CAPELLINI TRE COLORI - capellini with baby kale, cherry tomatoes, asparagus and capers with olive oil and garlic	12.50
48. FETTUCCINE DELLA CASA - fettuccine with smoked chicken, cherry tomatoes in a creamy pesto with toasted pine nuts	15.50

CLASSICS ADD: GRILLED CHICKEN 4.00, SAUTEED SHRIMP 4.50, ITALIAN SAUSAGE 4.50

158. MARSALA - fresh chicken breast pan-roasted with mushrooms and marsala wine sauce, served with sauteed kale	14.50
113. PARMIGIANA - fresh chicken breast lightly breaded, topped with tomato sauce, fresh basil, mozzarella and parmesan, served with penne pomodoro	small 9.95...regular 14.50
134. POLLO GRIGLIA - fresh grilled chicken breast marinated in garlic, thyme and lemon, served with sauteed farro	13.00
52. SPAGHETTI ARRABBIATA - spicy tomato sauce with your choice of meatballs or Italian sausage	12.50
55. BOLOGNESE - rich beef, pork and porcini mushroom sauce tossed with rigatoni, topped with shaved pecorino	12.50
182. FETTUCCINE ALFREDO - creamy parmesan sauce with cracked black pepper	11.00
49. CAPELLINI - choice of: pomodoro sauce with fresh garlic, basil and olive oil or basil pesto with shaved pecorino	10.00
45. FETTUCCINE ROSA - grilled chicken, sauteed broccoli and fettuccine in a creamy tomato vodka sauce	13.50
50. SICILIANE - penne, red & yellow bell peppers, roasted eggplant, fresh mozzarella, fresh mint and a spicy tomato sauce, topped with shaved pecorino	11.00
53. FILETTO DI MANZO - grilled steak, cooked to order and served with sauteed corn, asparagus and zucchini	19.50
158A. LASAGNA TRADIZIONALE - traditional layered lasagna, house-made bolognese, Italian sausage, organic spinach, mushrooms & provolone	12.50

SIDES

186. ASPARAGI - grilled asparagus with olive oil & cracked black pepper	6.95	39. CASTELLO - sauteed baby kale with red onions & garlic	7.00
102. CAVOLINI - brussel sprouts with onions, garlic, brown butter & fresh sage	5.75	24. BROCCOLI - broccoli sautéed with olive oil, garlic & chili	4.75
98. FARRO - farro sauteed with olive oil, fresh garlic, organic spinach & roma tomatoes	4.75		

*A Lunch Express Menu Available at www.waitersonwheels.com *

* Please Ask us about Pizzas, Beverages & Dessert Selections *

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SERVICE AREA
REDWOOD CITY, ATHERTON, WOODSIDE, MENLO PARK, SAN MATEO, BELMONT
PALO ALTO, LOS ALTOS, LOS ALTOS HILLS, BURLINGAME, MILLBRAE
MOUNTAIN VIEW, FOSTER CITY, SAN CARLOS, SUNNYVALE

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PASTA POMODORO®

CATERING

*24 Hour Notice Requested

APPETIZERS**(SERVES APPROXIMATELY 8 PEOPLE)**

500. BRUSCHETTA - grilled rustic bread with roma tomatoes, fresh basil, garlic, extra virgin olive oil and salsa verde	37.50
501. MEATBALLS - beef and pork meatballs in a mildly spicy tomato sauce	30.00
356. CAPRESE - roma tomatoes layered with fresh Belfiore mozzarella, sun-dried tomatoes, black olives and fresh basil	45.00
540. PANE ALL'AGLIO - broiled garlic bread with a mildly spicy tomato sauce	22.00
542. GRILLED SHRIMP SPIEDINI* - gulf shrimp skewers grilled with zucchini and onions (24pcs)	75.00
543. CAPRESE SPIEDINI* - roma tomatoes, fresh mozzarella and fresh basil drizzled with our balsamic reduction (24pcs)	60.00
544. GRILLED CHICKEN SPIEDINI* - marinated chicken skewers grilled with zucchini and onions (24pcs)	65.00

SALADS, SOUPS & SIDES

ADD TO SALAD: GRILLED CHICKEN \$15, SAUTEED GULF SHRIMP \$25

(SERVES APPROXIMATELY 8 PEOPLE)

353. MISTA - organic baby lettuces, tomatoes, shaved carrots and Point Reyes blue cheese, in a balsamic vinaigrette	37.50
634. CAESAR - crisp organic romaine hearts with shaved pecorino and crunchy garlic croutons	37.50
645. SPINACH SALAD - organic spinach, tomatoes, red onions, shaved pecorino and crispy bacon with a balsamic vinaigrette	45.00
545. CHICKEN & VEGETABLE SALAD - organic romaine hearts with fresh grilled chicken, asparagus, zucchini, red onion, corn and diced tomatoes with our olive oil and lemon juice dressing	45.00
546. PASTA SALAD - orecchiette pasta with grilled seasonal vegetables, fresh tomatoes, shaved pecorino and olive oil & lemon juice dressing	30.00
503. ZUPPA DI TORTELLINI - savory chicken broth, beef & pork tortellini, braised beef and organic spinach	35.00
504. ZUPPA DI MINISTRONE - genovese style vegetable soup with salsa verde	32.00
505. ZUPPA DI POMODORI - creamy tomato and basil soup	32.00
550. BROCCOLI - broccoli sauteed with extra virgin olive oil, garlic and chili	25.00
552. CAVOLINI - (seasonal) brussels sprouts with onions, garlic, brown butter and fresh sage	30.00
300. GRILLED ASPARAGUS - grilled asparagus with extra virgin olive oil, shaved pecorino and cracked black pepper	45.00

PASTAS

ADD: GRILLED CHICKEN \$15, SAUTEED GULF SHRIMP \$25, MEATBALLS \$15, ITALIAN SAUSAGE LINKS \$15

(SERVES APPROXIMATELY 8 PEOPLE)

502. GEMELLI - gemelli pasta with smoked chicken, sun-dried tomatoes, mushrooms and cream	75.00
590. PENNE PORTOBELLO - portobello mushrooms, grilled chicken and house-cured Italian sausage in a roasted garlic cream sauce	75.00
592. RAVIOLI DI ZUCCA - butternut squash ravioli with parmesan, brown butter, crispy sage and crumbled amaretti	75.00
630. PENNE POLPETTE - with our beef and pork meatballs a mildly spicy tomato sauce	65.00
522. RAVIOLI - tender ravioli filled with spinach and ricotta, choice of Point Reyes blue cheese sauce or pomodoro sauce	70.00
521. BOLOGNESE - rich beef, pork and mushroom sauce tossed with rigatoni, topped with shaved pecorino	65.00
512. CONCHIGLIE GAMBERI - pasta shells with gulf shrimp, asparagus, tomato, cream and shrimp stock	85.00
533. POLLO SANO - whole grain fusilli sauteed with sliced grilled chicken, fresh zucchini, tomato sauce and fresh basil	60.00
597. PESCE SANO - whole grain fusilli sauteed with pieces of sustainably raised salmon, fresh asparagus, tomato sauce and fresh basil	70.00
609. BAKED RIGATONI - bolognese sauce, mushrooms, provolone and parmesan baked to golden brown	65.00
610. LASAGNA* - traditional layered lasagna with house-made bolognese, Fra'Mani italian sausage, organic spinach, roasted mushrooms, provolone	75.00
649. VEGETARIAN LASAGNA* - with roasted seasonal vegetables, tomato sauce, pesto, provolone and parmesan	70.00
547. CONCHIGLIE ROSA - pasta shells with grilled chicken and sauteed broccoli in a creamy tomato vodka sauce	75.00
519. FRUTTI DI MARE - penne with P.E.I. mussels, manila clams, gulf shrimp, calamari and garlic in a light tomato sauce	100.00
520. BUILD YOUR OWN PASTA - Pastas: penne, rigatoni, conchiglie, whole grain fusilli, gemelli, gluten free penne; Sauces: pomodoro, pesto, alfredo, creamy blue cheese, spicy tomato, creamy tomato vodka, kid friendly tomato, butter & parmesan	55.00

ENTREES**(SERVES APPROXIMATELY 8 PEOPLE)**

637. SALMONE - grilled sustainably raised salmon with a lemon caper sauce	100.00
638. PARMIGIANA - tender chicken lightly breaded and topped with tomato sauce, fresh basil, provolone and fresh Belfiore mozzarella	75.00
639. MARSALA - fresh chicken breast pan-roasted with mushrooms and marsala wine sauce	75.00
640. POLLO GRIGLIA - fresh grilled chicken breast marinated in fresh garlic, thyme and lemon	75.00
641. VERDURE - roasted seasonal vegetable medley with garlic and extra virgin olive oil OR spicy tomato sauce	60.00
549. POLLO CARCIOFO - fresh chicken breast pan-seared and sauteed with bacon, artichokes, lemon, tomatoes and cream	75.00
553. FILETTO DI MANZO - grilled certified angus beef seasoned with a six pepper blend and cooked to order	90.00
646. W/ GRILLED CHICKEN	75.00
647. W/ SAUTEED GULF SHRIMP	85.00

SANDWICHES**(PER PERSON)**

555. CAPRESE - mozzarella, tomatoes, sun-dried tomatoes and basil pesto	9.50
556. CHICKEN - fresh grilled chicken, provolone, organic arugula drizzled with balsamic vinegar, sun-dried tomatoes and basil pesto	10.50
558. MEATBALL - house-made meatballs with a mildly spicy tomato sauce and provolone cheese	9.50

DESSERTS**(SERVES APPROXIMATELY 8 PEOPLE, UNLESS SPECIFIED)**

651. TIRAMISU* - ladyfingers, espresso & kahlua with marscapone	45.00
506. BROWNIES - homemade rich chocolate fudge brownies	EACH 2.00
507. COOKIES - homemade oatmeal raisin or homemade chocolate chip cookies	EACH 2.00
562. CHEESECAKE BITES - traditional new york cheese cake with a graham cracker crust	EACH 2.00

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MOUNTAIN VIEW, FOSTER CITY, SAN CARLOS, SUNNYVALE

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Portobello Grill

875 Middlefield Road, Redwood City

Open Sunday - Thursday from 11:00 a.m. - 2:00 p.m., 4:00 p.m. - 9:00 p.m.
Friday & Saturday from 11:00 a.m. - 2:00 p.m.,
4:00 p.m. - 10:00 p.m.

Appetizers

45. Bruschetta

Grilled-crustured sourdough bread topped with tomatoes, fresh basil, garlic, extra virgin olive oil, aged balsamic reduction and parmesan cheese 4.95

6. Fountain Valley Calamari Fritti

Calamari seasoned & fried, with parsley and chipotle aioli sauce 8.95

7. Ahi Sashimi

Sashimi grade Hawaiian tuna delicately sliced in a sweet soy ginger sauce with wasabi creme fraiche served on won ton chips 10.95

1. Buffalo Wings

With red hot Scotch Bonnet chili sauce and ranch dressing 7.95

2. Crispy Green Bean Fries

Crispy fried green beans served with lemon basil aioli 6.95

47. Saffron Cozze Mar

Steamed Manila clams and green lip mussels in a garlic saffron butter white wine sauce served with garlic croutons 9.95

3. Grilled Tiger Prawns Kebobs

With a sweet chili lime garlic glaze and watermelon radish carrot salad with champagne vinaigrette 9.95

9. Roasted Portobello Mushroom

Lightly glazed portobello mushroom in extra virgin olive oil and garlic, with crumbled blue cheese 6.95

4. Ahi Poki

Cubed Big eye tuna marinated soy, ginger, scallion, sesame oil and toasted macadamia nuts served with taro chips and wakame salad 10.95

46. Garlic Fries

3.95

Sandwiches

Lunch Only

**Kobe Burger Available Lunch & Dinner*

23. Grilled Chicken

Roasted peppers, aged Gruyere cheese, mayo, crisp lettuce, tomatoes on a soft ciabatta roll served with fries and salad 9.95

24. Grilled Cheese and Tomato Soup

Melted Gruyere cheese served on sourdough bread with tomato bisque soup and salad 9.95

28. Turkey and Avocado

Turkey breast with avocado, bacon, crisp lettuce, tomatoes, mayo on whole wheat bread, served with fries and salad 9.95

34. Mushroom Burger

Grilled Angus patty with portobello mushroom, lettuce, tomatoes, onions on buttered bun served with fries and salad 9.95

55. Grilled Rib Eye Steak

6oz Grilled rib eye steak with peppers and onions on toasted ciabatta roll served with fries and salad 10.95

39. Portobello Mushroom Sandwich

Roasted portobello mushroom, fire roasted peppers, Gruyere cheese and mayo on sourdough bread served with fries and salad 9.95

40. Blue Cheese Bacon Burger

Grilled Angus patty with Stella blue cheese applewood smoked bacon, lettuce, tomato and onions on buttered bun served with fries and salad 9.95

30. Crab BLT

Blue crab mixed with fennel, peppers, onion and assorted spices, applewood bacon, lettuce, tomato on toasted sourdough bread, chervil mayo, with fries and salad 9.95

56. *Grilled Kobe Burger

Kobe beef patty with Russian dressing, crisp lettuce, tomatoes and caramelized onions, served with fries and salad (the salad is lunch only) Lunch & Dinner 9.95

Salads & Soup

20. Caesar Salad

Crisp romaine lettuce with parmesan cheese & croutons, in a creamy caesar dressing, with roasted garlic 8.95
Add Salmon 4 Add Chicken 3

22. Grilled Chicken Salad

Mixed greens, grilled chicken, tomatoes, crumbled feta cheese, parmesan - tossed in aged white balsamic vinaigrette topped with roasted pine nuts 11.95

25. Iceberg Wedge

Iceberg wedge lettuce with Stella blue cheese chive dressing, candied walnuts, diced roma tomatoes 8.95

21. Golden Pear Salad

Honey roasted pear with organic greens - drizzled with a raspberry champagne vinaigrette topped with candied walnuts and crumbled blue cheese 9.95

26. Quiche Lorraine

Egg custard with gruyere cheese, applewood bacon and caramelized onions, served with baby greens salad and raspberry vinaigrette 8.95

50. Mista Salad

Organic greens, candied pecans, dried Bing cherries - tossed in white balsamic vinaigrette 4.95

18. Cobb Salad

Tiger prawns, crab meat, bacon, egg, blue cheese, tomatoes, cabbage and iceberg lettuce - tossed in caper cream dressing served on a crunchy flat tortilla shell 13.95

53. Spinach Salad

Shaved fennel, boiled egg, pear tomatoes, feta cheese and bacon served with a sweet chili dressing 9.95

54. Soup of the Day 3.95

Pasta

63. Linguine & Clams

Linguine and Manila clams sauteed in garlic, fresh parsley in a white wine & garlic sauce or Alfredo sauce 15.95

14. Linguine Frutti Di Mare

Linguine served with fresh garlic, clams, mussels and shrimp, in a spicy tomato sauce 18.95

62. Spaghetti with Meatballs

Spaghetti served in marinara sauce with meatballs 14.95

65. Linguine with House Made Pesto

Al dente linguine served with fresh pesto sauce, vine ripened tomatoes and topped with roasted pine nuts 12.95

60. Penne Pollo

Penne served with grilled chicken sauteed in fresh garlic, trio peppers, sun dried tomatoes & mushrooms in a light Alfredo sauce or red sauce 15.95

64. Saffron Risotto - Lunch Only

Braised Arborio rice with saffron, vegetables & shaved Asiago 13.95

61. Spaghetti Carbonara

Spaghetti served in a light cream sauce with applewood bacon, peas & sauteed fresh button mushrooms 15.95

11. Saffron Cappellini with Tiger Prawns

Angel hair pasta served with sauteed tiger prawns, vine ripe tomatoes, fresh garlic, capers and fresh basil 17.95

12. Portobello Mushroom Ravioli

Mushroom ravioli served with fresh button mushrooms in a Gorgonzola cheese Alfredo sauce 15.95

59. Linguine Primavera

Sun dried tomatoes and mixed vegetables sauteed in garlic with linguine and parmesan cheese 14.95

Entrees

Lunch & Dinner

67. Chicken Piccata

Sauteed chicken breast in a garlic lemon butter caper sauce with oven roasted potatoes and sauteed vegetables 15.95

31. Chicken Marsala

Sauteed chicken breast in marsala sauce with oven roasted potatoes and sauteed vegetables 13.95

32. Soy Glazed Salmon

Char-grilled Atlantic salmon served with baby bokchoy shitake mushrooms and sticky rice 18.95

37. Skirt Steak

Marinated in a soy ginger garlic marinade, grilled to perfection and then wrapped around sticky white rice, topped with deep fried beets and scallions 19.95

Dinner Only

72. Steak & Fries (Bavette)

Pan seared skirt steak with a red wine shallot sauce and shoe string potatoes 18.95

73. Blackened Mahi Mahi

Pan seared blackened Mahi Mahi served with sweet mango relish and wilted greens 16.95

74. Grilled Rib Eye Steak

10oz Grilled rib eye steak with green peppercorn sauce served with roasted potatoes & mixed vegetables 22.95

36. Petrale Sole Beurre Noisette

Pan seared petrale sole served with hazelnut brown butter sauce roasted potatoes, leeks & pear tomatoes 15.95

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SERVICE AREA

REDWOOD SHORES, BELMONT, SAN CARLOS, REDWOOD CITY, AHERTON, WOODSIDE, MENLO PARK

All credit card orders, please show your credit card and valid I.D. upon delivery.

Pronto Wood Fired Pizza & Rotisserie



2560 El Camino Real, Redwood City

Monday - Saturday 11am - 9pm
Closed Sunday

GREEN SALADS

served with Focaccia

41. GREEN SALAD Small Garden Lettuces and Cherry Tomatoes with Balsamic Vinaigrette 6.00
9. PRONTO CAESAR SALAD Hearts of Romaine, Lemon-Anchovy Vinaigrette and grated Parmesan Cheese 7.00
35. CHICKEN CAESAR SALAD Chopped Romaine, Chicken Breast, Lemon-Anchovy Vinaigrette 9.50
10. WARM GOAT CHEESE SALAD Mixed Garden Greens in a Fresh Herb Vinaigrette 8.00
50. HEARTS OF ROMAINE SALAD With Ranch dressing 7.00

PANINI (sandwiches)

Served on Fresh Focaccia with Coleslaw or Potato Salad

12. VEGETABLE Grilled Eggplant, Roasted Peppers, Provolone Cheese and Tomatoes 7.75
13. SMOKED HAM Gruyere Cheese, Onion, Spinach & Aioli 8.25
14. ROAST TURKEY BREAST Fontina, Lettuce, Tomatoes & Pesto Aioli ... 8.25
15. CHICKEN BREAST with Roasted Red & Yellow Peppers 8.25

PASTA

served with Focaccia

44. SPINACH LINGUINI with grilled chicken breast, shiitake mushrooms, fresh roma tomato, garlic and herbs 11.75
45. TORTOLINI ALFREDO With Butter Cream Parmesan Cheese 10.75
46. FETTUCINI With Prawns, Baby Spinach, Fresh Roma Tomato and Portobello Mushrooms 12.75
51. SPAGHETTI With meat sauce and meatballs 10.75
52. FETTUCINI WITH CHICKEN Broccoli and marinara sauce 11.25
53. LINGUINI SEAFOOD PASTA Prawns, calamari, sea scallops and clams in marinara sauce 13.75

OVEN BAKED SPECIALTIES

47. LASAGNA Baked Lasagna Noodles, Meat, Cheese & Meat Sauce .. 11.50
48. MANICOTTI Filled with Ricotta and Herbs Baked in Meat Sauce ... 11.25
54. CANNELONI Filled with chicken, spinach and ricotta cheese 11.50

PIADINA (open-faced pizza sandwiches)

16. CAESAR SALAD Hearts of Romaine, Lemon-Anchovy Vinaigrette and Grated Parmesan 8.00
17. GORGONZOLA Mixed Garden Greens in a Herb Vinaigrette, with Gorgonzola, Red Onion and Tomato 8.75
18. GRILLED CHICKEN Baby Spinach in a Herb Vinaigrette with Roasted Peppers and Fontina Cheese 9.25

WOOD-FIRED ROTISSERIE CHICKEN

40. FREE RANGE CHICKEN Marinated with Olive Oil, Lemon and Rosemary, with Herb-Roasted Potatoes and Focaccia Half 8.75...Whole 15.75
34. CHICKEN DINNER COMBINATION Whole Chicken, New Roasted Potatoes, Cannellini Beans and Focaccia 17.50

SMOKED BABY BACK RIBS

33. SMOKED BABY BACK RIBS Served with Potato Salad or Coleslaw Half Slab 11.75...Full Slab 21.75

SIDE DISHES

19. WOOD-OVEN ROASTED NEW POTATOES sm 2.75...med 4.25
20. TUSCAN-STYLE ROASTED CANNELLINI BEANS Garlic, Sage & Tomatoes med 6.00
21. FOCACCIA with Fresh Rosemary per portion 2.00
42. DEEP-FRIED CALAMARI 8.25
55. CHICKEN WINGS 10 pieces 7.75
56. MOZZARELLA STICKS 8 pieces with ranch dressing 7.50
57. FRENCH FRIES 4.50
58. DEEP FRIED JALAPEÑOS breaded, 8 pieces 5.50

11. PRONTO CALZONE (for 2)

Pizza dough folded over Prosciutto, Leek and Mushrooms with Ricotta and Mozzarella Cheeses...12.75

PIZZA

	10"	14"	16"
23. MARGHERITA Tomato Sauce, Fresh Herbs and Mozzarella	10.75	16.50	19.25
24. PEPPERONI Tomato Sauce, Pepperoni and Mozzarella	11.25	16.75	19.75
25. ITALIANO Italian Sausage, Mushrooms, Tomato Sauce & Mozzarella	11.75	17.25	20.25
26. PESTO Fresh Basil Pesto and Mozzarella	10.75	16.50	19.25
27. PANCETTA con GARLIC Italian Bacon, Tomato Sauce, Mozzarella & Parmesan	11.75	17.50	20.25
28. GRILLED VEGETABLES Portobello Mushrooms, Artichoke Hearts, Red Onions, Mozzarella & Feta	11.75	17.75	20.75
29. POMODORI Fresh Roma Tomatoes, Pancetta, Capers and Mozzarella	12.25	17.75	22.75
31. CHICKEN RUSTICA Chicken & Mozzarella on your choice of Pesto, Sundried Tomato Puree or Tomato Sauce	11.50	17.50	21.75
49. HAWAIIAN Ham, Pineapple and Fresh Mozzarella	11.75	17.75	22.75
59. MEXICAN PIZZA Chorizo, red bell pepper, red onion and jalapeño	11.75	17.75	22.00
60. SEAFOOD PIZZA Tiger prawns, sea scallops, calamari, clams and fresh garlic, no sauce	13.00	18.75	23.00
61. PESTO PRIMAVERA Pesto with pancetta and fresh sliced tomatoes	11.75	17.75	22.75
62. PESTO SUPREMA Pesto with pancetta and sliced mushrooms	11.75	17.75	22.75
63. PRONTO PIZZA Baby spinach sautéed, fresh garlic, sliced mushrooms and ricotta cheese	11.75	18.75	22.00
64. NY PIZZA Sautéed chicken, fresh tomato, sliced red onion and mushrooms	12.25	18.75	22.25
65. COMBINATION Pepperoni, ham, mushrooms, black olives, red onions and Italian sausage	12.75	18.00	22.75

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