

## **DINNER**

### **APPETIZERS**

**ROASTED CLAMS & MUSSELS**- IMPORTED ITALIAN FREGOLA & TOMATO SAFFRON BROTH **13**

**RUSTIC BRUSCHETTA** - GRILLED CIABATA, BASIL VINAIGRETTE, CHERRY TOMATOES, SHAVED PARMAGIANO CHEESE, OLIVE OIL, FRESH BASIL & BALSAMIC REDUCTION **10**

**FRITTO MISTO** - SEMOLINA COATED CALAMARI, MUSSELS, ZUCCHINI & CALABRIA PEPPER AND REMOULADE **12**

**BURRATA** - TOMATOES, MICRO BASIL, BALSAMIC VINAIGRETTE AND REDUCTION **12**

**POLENTA SPINACH CAKES** - SEASONAL WILD MUSHROOMS, GARLIC, MIX HERBS, FONTINA CHEESE, WHITE TRUFFLE OIL & PARMESAN CRISPS **13**

**GRILLED SPANISH OCTOPUS**- MARINATED GIGANTES BEANS, CAPERS, CHERRY TOMATOES AND OLIVES, LEMON VINAIGRETTE & FRISEE SALAD **16**

### **SALADS**

**FEATURED SOUP** - COMPOSED DAILY

**ORGANIC MIXED GREENS**- BRIE CHEESE, CHERRY TOMATOES, RADISH & CARROTS BALSAMIC VINAIGRETTE **9**

**ORGANIC ROASTED BEETS SALAD** – ORGANIC WILD ARUGULA, RED AND GOLDEN BEETS, GOAT CHEESE, CITRUS TRUFFLE VINAIGRETTE & CANDIED PECAN **12**

**FRESH APPLE SALAD** – BABY SPINACH, SLICED FENNEL, ORANGE, HAZELNUTS, GORGONZOLA, & GRAINY MUSTARD VINAIGRETTE **10**

**CAESAR SALAD** - HEARTS OF ROMAINE LETTUCE, HOMEMADE GARLIC CROUTONS OF FOCACCIA BREAD & PARMESAN CHEESE, WHITE ANCHOVIES AND FRICO **10**

### **PASTA**

**GLUTEN FREE PASTA AVAILABLE UPON REQUEST**

**PENNE & CHICKEN** – CRIMINI MUSHROOMS, GREEN PEAS, SUNDRIED TOMATOES, BRIE CHEESE & SHERRY WINE – CREAM **17**

**ITALIAN SAUSAGE ORECCHIETTE** - BROCCOLI RABE, FENNEL, GARLIC, WHITE WINE, BUTTER, RED PEPPER FLAKES, BASIL & PARMESAN CHEESE **19**

**TAGLIATELLE** - SEASONAL WILD MUSHROOMS, SPRING ONIONS, GARLIC THYME, OREGANO, BUTTER, WHITE TRUFFLE OIL & SHAVED PARMESAN **18**

**HOMEMADE SQUID INK SPAGHETTI** - BLACK MUSSELS AND CLAMS, PRAWNS & BAY SCALLOPS, SPICY SLOW ROASTED CHERRY TOMATOES, GARLIC, OREGANO, WHITE WINE **22**

**PORCINI MUSHROOM STUFFED GNOCCHI** - BROWN BUTTER, SAGE AND TOASTED HAZELNUT **17**

**RISOTTO** – CHEFS DAILY INSPIRATION

### **ENTRÉE**

**ROASTED CORNISH GAME HEN** - FINGERLING POTATOES, CAULIFLOWER, ASPARAGUS, GARLIC & BUTTER HERB WHITE WINE SAUCE **22**

**HERBS CRUSTED PORK CHOP** – ROASTED BRUSSEL SPROUTS-MASCARPONE POLENTA & SEASONAL MUSHROOMS & MARSALA WINE **28**

**PAN SEARED SCALLOPS WRAPPED WITH PROSCIUTTO** - FREGOLA AND ROASTED VEGETABLES, ASPARAGUS & SUNDRIED TOMATOES COGNAC CREAM **28**

**GRILLED SKIRT STEAK** - OVEN ROASTED VEGETABLES RATATOULIE, GOAT CHEESE, ROMESCO & MIXED HERB SAUCE **29**

**OVEN ROASTED SALMON** - CAULIFLOWER PUREE, APPLE-FENNEL SALAD, GRAINY MUSTARD VINAIGRETTE, GARLIC-BASIL MARINATED TOMATOES, CAPERBERRIES **28**

**GRILLED LAMB CHOP AND ASPARAGUS**-MIXED BERRIES & SAN GIOVESE SAUCE, TRUFFLE MASH POTATOES **34**

### **VEGETABLES & SIDES 7**

**BRUSSELS SPROUTS** - BROWN BUTTER SAGE & SLICED ALMOND

**SOFT POLENTA** - BUTTER & PARMESAN

**GRILLED ASPARAGUS** - MARINATED TOMATOES

**GREEN BEANS** - KALAMATA OLIVES, OREGANO & GARLIC

**FRENCH FRIES & HERBS** - ROSEMARY, OREGANO & PARSLEY

**ROASTED POTATOES** - GARLIC & ROSEMARY

**SPINACH** – GARLIC, EXTRA VIRGIN OLIVE OIL

[WWW.PRANZIITALIANBISTRO.COM](http://WWW.PRANZIITALIANBISTRO.COM)

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**WE SUPPORT LOCAL ORGANIC FARMERS & WE USE PEANUT OIL FOR ALL FRIED ITEMS.**

**WE SERVE ONLY NATURAL FED MEATS AND FREE RANGE ORGANIC CHICKEN . PLEASE ADVISE OF FOOD ALLERGIES.**

# BEVERAGE

## HANDCRAFTED COCKTAILS \$12

**PRANZI'S LEMONADE** - ABSOLUT MANDARIN-MIX BERRIES PURE-LEMON - SIMPLE SYRUP- SODA

**COSMO BLUE** - TITO'S HANDMADE VODKA- HPNOTIQ- WHITE CRANBERRY-PEACH JUICE-LIME

**NEGRONI 777** - HENDRICK'S GIN-CAMPARI- SWEET VERMOUTH

**MANHATTAN** –MAKER'S MARK-SWEET VERMOUTH-OLD FASHION BITTERS

**CATCHER IN THE RYE** - KNOB CREEK RYE-LUXARDO MARASCHINO- OLD FASHION BITTERS

**VENEZIANO 1800** - RUSTICO PROSECCO-APEROL-SODA

**CRANBERRY MULO ROMANO** –STOLI VODKA- CRANBERRY-BUNDABERG GINGER BEER -LIME

**ITALIAN GREYHOUND** - TITO'S HANDMADE VODKA-RUBY RED GRAPEFRUIT-CAMPARI

**THE SICILIAN** - PATRON SILVER-APEROL-ORANGE-LIME- SIMPLE SYRUP-RHUBARB BITTERS

**DARK 'N STORMY** – MYER'S DARK RUM-LIME- BUNDABERG GINGER BEER

**BOULEVARDIER** - BULLEIT RYE-CAMPARI-SWEET VERMOUTH

**POMEGRANATE MARTINI** – KETEL ONE VODKA-POMEGRANATE JUICE – COINTREAU- LEMON

## BOTTLED BEERS \$6

STELLA ARTOIS - LAGER    LAGUNITAS - IPA    BLUE MOON - LAGER    FAT TIRE - AMBER

PERONI - LAGER

## SPARKLING BY THE GLASS

NINO FRANCO RUSTICO, PROSECCO, NV    9

FERRARI, BRUT, NV    12

## WHITE WINES BY THE GLASS

	<u>GLASS 6oz.</u>	<u>CARAFE 18oz.</u>
REATA , CARNEROS , CHARDONNAY	12	35
STORYPOINT , CHARDONNAY , SONOMA	10	29
MONTPELLIER, CHARDONNAY, CALIFORNIA	9	26
CHENIN BLANC & VIOGNIER, PINE RIDGE, NAPA	11	32
EMMOLO, "BY CAYMUS ", SAUVIGNON BLANC	12	35
EOLA HILLS, PINOT GRIS, OREGON	10	29
BARONE FINI PINOT GRIGIO , ALTO ADIGE	8	23
FEUDI , FALANGHINA , CAMPANIA	10	29
CALDORA, ROSE , ABRUZZI	9	26

## RED WINES BY THE GLASS

STORYPOINT , CABERNET , SONOMA	10	29
JOSEPH CARR, CABERNET NAPA	14	41
DECOY , "BY DUCKHORN", PINOT NOIR , ANDERSON VALLEY	13	38
RIDGE, THREE VALLEYS, ZINFANDEL , SONOMA COUNTY	14	41
ROMBAUER, MERLOT , CARNEROS	15	44
MICHAEL DAVID, SYRAH, 'PETITE PETITT', LODI	13	38
VIGNAMAGGIO , CHIANTI CLASSICO PRENZANO	12	35
TRE ROSE ROSSO DI , MONTEPULCIANO , SANGIOVESE	10	29
UMANI RONCHI , MONTEPULCIANO, D'ABRUZZO	9	26
CASTELLO MONTEPULCIANO, PRIMITIVO	10	29
RAPITALA , CAMPO REAL , NERO D AVOLA	9	26
MARCHESI DI, BAROLO BARBERA RUVEI	13	38

