

HOT ITALIAN PIZZA BAR

510.922.1369

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DINE IN - TAKE OUT - DELIVERY

Per Cominciare / To Start

All items are served with our house made focaccia bread

99 Piatto Di Salumi e Formaggi

local and Italian cured meats & cheeses

Serves 1-2 **16.00** 4-6 **28.00**

98 Prosciutto e Fior di Latte **14.00**

prosciutto parma, fior di latte, mozzarella, fresh basil

90 Bresaola **13.00**

cured salted lean Italian beef, lemon, arugula, grana padano cheese

00 Olives **8.00**

california and italian olives

89 Polpettine **12.00**

homemade meatballs

94 Verdure al Forno **11.00**

seasonal roasted vegetables finished with grana padano cheese

91 Fiori di Zucca **13.00**

squash blossom filled with provola cheese

Panini

Served on house made focaccia bread and your choice of soup/salad
Available on gluten free for \$3.50

Panino #1 **16.00**

eggplant, zucchini, onions, tomatoes, provolone

Panino #2 **16.00**

turkey galantina, lettuce, tomatoes, fontina

Panino #3 **16.00**

prosciutto cotto, robiola, zucchini, arugula

Panino #4 **16.00**

chicken, pesto, fontina, lettuce, tomato

Hot Italian Speciale

95 Homemade Lasagna **16.00**

traditional meat lasagna with pasta, mozzarella and ricotta cheese (please allow extra time)

92 Eggplant Parmigiana **15.00**

eggplant, mozzarella, ricotta, and marinara (please allow extra time)

Stromboli **19.00**

Meat Stromboli or Vegetarian Stromboli

Pizza ⊕ Calzone ⊖

All pizzas available on gluten free and whole wheat crust for \$3.50.

01 Bellucci ⊕ ⊖ **19.00**

tomato sauce, mozzarella, fennel sausage, ricotta cheese
Add Spinach **2.50**

04 Margherita ⊕ **16.00**

tomato sauce, mozzarella, fresh basil
add fior di latte mozzarella **3.00**
add prosciutto parma **4.00**
* add egg **3.00**

07 Diavola ⊕ ⊖ **19.00**

tomato sauce, mozzarella, pepperoni, taggiasche olives, fontina cheese,

08 Magnini ⊕ **21.00**

mozzarella, mascarpone cheese smoked salmon fresh dill,

11 Ligabue ⊕ **15.00**

basil pesto, mozzarella, pecorino romano cheese
add prosciutto parma **4.00**
add pine nuts **2.50**

13 Bortolami ⊕ ⊖ **21.00**

tomato sauce, mozzarella, treviso radicchio, fennel sausage, mushrooms, scarozza cheese

18 Catanese ⊕ ⊖ **20.00**

mozzarella, heirloom cherry tomatoes, eggplant, zucchini, goat cheese

19 Basso ⊕ ⊖ **21.00**

tomato sauce, mozzarella, artichoke hearts, castelvetrano olives, cherry tomatoes, house made basil pesto

21 Muti (Vegan) ⊕ ⊖ **19.00**

tomato sauce, fresh and seasonal vegetables
add vegan cheese **3.50**

23 Murino ⊕ **19.00**

mozzarella, pears, gorgonzola dolce cheese, honey
add pancetta **3.50**

25 Fiori ⊕ **21.00**

tomato sauce, mozzarella, mushrooms, prosciutto parma, arugula, truffle oil

32 Jovanotti ⊕ ⊖ **21.00**

tomato sauce, mozzarella, pepperoni, prosciutto cotto, mushrooms, robiola cheese

43 Casalegno ⊕ **20.00**

mozzarella, yukon gold potato, pancetta, crescenza cheese, rosemary oil

55 Gazzara ⊕ **22.00**

goat and fontina cheese, roasted duck, caramelized onion, beech mushrooms, grape reduction

LE Argento ⊕ ⊖ **21.00**

tomato sauce, mozzarella, prosciutto cotto, seasoned asparagus, goat cheese

Insalate e Zuppa

Salads can be served on pizza crust \$3
Add Chicken \$6 Add Turkey \$5
Add Salmon \$7 Add Tuna \$5

97 Belinelli **14.00**

romaine, cherry tomatoes, provolone, salami, castelvetrano olives, red onion, garbanzo beans, treviso radicchio, grana padana cheese, basil

24 Canalis **10.00**

mixed greens, cannellini beans, taggiasche olives, red onion, pecorino romano cheese

96 Izzo **11.00**

baby spinach, goat cheese, seasonal fruit, candied walnuts

34 Fiorentina **10.00**

mixed greens, fennel, carrots, radishes, castelvetrano olives, cherry heirloom tomatoes, champagne vinaigrette

80 Caprese **12.00**

fior di latte mozzarella, tomatoes, basil

88 Minestrone Zuppa

Served with house made focaccia bread
bowl **8.00** cup **5.00**

87 Zuppa del Giorno

served with house made focaccia bread
bowl **8.00** cup **5.00**

Lunch Speciale

7 days a week 11:30 am to 3:00 pm

Flat Bread

Marinara **6.00**

tomato sauce, garlic, oregano

Margherita **7.00**

tomato sauce, mozzarella, basil

Calebrese **8.00**

tomato sauce, mozzarella, spicy salami

Pugliese **7.00**

tomato sauce, fresh and seasonal vegetables
add vegan cheese **3.50**

Mezzo Panino / Half Panini

Served on house made focaccia bread and your choice of soup or salad
Available on gluten free for \$3.50

Panino #1 **9.00**

eggplant, zucchini, red onion, tomato, provolone cheese

Panino #2 **9.00**

turkey galantina, lettuce, tomatoes, fontina

Panino #3 **9.00**

prosciutto cotto, robiola, zucchini, arugula

Panino #4 **9.00**

chicken, pesto, fontina, lettuce, tomato

* all crusts and our restaurant environment will have a trace amount of gluten dust

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions

18% gratuity added to groups of 8 or more



Custom Cocktails

Vigorelli Lemonade

vodka, limoncello, pellegrino limonata, fresh mint

glass 10 carafe 28.00

Italian Sunset 10.50

bourbon, luxardo, aperol, lemon juice, simple syrup

Diavel

gin, elderflower liqueur, pellegrino pompelmo

glass 10 carafe 25

Berry Limoncello Drop 10

vodka, fresh lemon, drop of limoncello

Aperol Spritz 10

prosecco, aperol, soda

Montenegro Sour 12

montenegro, four roses bourbon, agave, angostura bitters

Negroni 12

gin, vermut tamburin, campari

Boulevardier 12

bourbon, campari, carpano antica sweet vermouth

Green Demon 10

gin, elderflower, lime juice, simple syrup, basil

Prosecco Cocktails

bellini (peach), fragola (strawberry), arancia rossa (blood orange), mimosa (orange)

glass 10 carafe 32

House Made Gelato

Made by Passione Gelato

Sister Company to Hot Italian. Ask for a Dessert Menu or see our Display Case for fresh seasonal flavors

Brunch Cocktails

Hot Italian Bloody Mary 9

vodka, tomato juice, fresh horseradish, tabasco, castelvetrano olives

Italian Mimosa

prosecco with fresh squeezed orange juice

glass 9 carafe 28

Bevande

Acqua Panna 4

500 ML

San Pellegrino Bubbles 4

500 ML

San Pellegrino (flavored) 4

Limonata, Arancia (orange) Arancia Rossa (blood orange) Pompelmo (grapefruit)

House Brewed Ice Tea 3.50

Ginger Beer/Root Beer (River City) 4.50

Coke, Diet Coke, Sprite 3.50

Vino

	Glass	Bottle
FRIZZANTE		
Prosecco, Benvolio - Italy	10	38
Prosecco, Brut Ardenghi - Italy	11	38
BIANCHI		
Bianco, Della Casa - CA	8	26
Pinot Grigio, Lagaria - Italy	8.50	29
Sauvignon Bianco, Nymphae - Italy	9.50	38
Chardonnay, Cambria Santa Maria - CA	12	42
ROSATI		
Rosato, Negroamaro Palama' - Italy	8.50	36
ROSSI		
Rosso, Della Casa - CA	8	26
Primitivo, Podere 29 - Italy	9	36
Chianti Classico, Tenuta Di Arceno - Italy	9.50	38
Montepulciano, La Quercia - Italy	9.50	38
Barbera D'Alba, CaViola - Italy	9.50	38
Nebbiolo, Cascina Alberta - Italy	12	48
Cabernet Sauvignon, Arrowood Sonoma - CA	12	48
Valpolicella Ripasso, DOC Giuseppe Lonardo - Italy	15	48
Super Tuscan, Riserva Montereaggio - Italy	16	58

Birra Alla Spina

	Pint	Carafe	12oz Bottle
Fieldwork (seasonal)	7	22	--
Peroni	7	22	--
Two River Cider (seasonal)	7	--	--
Racer 5 IPA	7	22	--
Rotating Taps (seasonal)	7	22	--
Morretti	--	--	7
Buckler Non-Alcoholic	--	--	5
Scrimshaw Pilsner	--	--	7



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Inquire at events@hotitalian.net**