

HOT ITALIAN PIZZA BAR

916.444.3000

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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 15.00 4-6 27.00

98 Prosciutto e Fior di Latte 13.00

prosciutto parma, fior di latte, mozzarella, fresh basil

90 Bresaola 12.00

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

00 Olives 8.00

california and italian olives

89 Polpette 12.00

homemade meatballs

94 Verdure al Forno 10.00

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 15.50

eggplant, zucchini, onions, tomatoes, provolone

Panino #2 15.50

turkey galantina, lettuce, tomatoes, fontina

Panino #3 15.50

prosciutto cotto, robiola, zucchini, arugula

Panino #4 15.50

chicken, pesto, fontina, lettuce, tomato

Hot Italian Speciale

95 Homemade Lasagna 15.00

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

92 Eggplant Lasagna 14.00

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 18.00

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

04 Margherita 14.00

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

07 Diavola 18.00

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

08 Magnini 20.00

mozzarella, mascarpone cheese smoked salmon fresh dill,

11 Ligabue 14.00

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

13 Bortolami 20.00

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

18 Catanese 19.00

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

19 Basso 19.00

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

21 Muti (Vegan) 18.00

tomato sauce, fresh and seasonal vegetables
add vegan cheese 3.50

23 Murino 18.00

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

25 Fiori 19.00

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

32 Jovanotti 19.00

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

43 Casalegno 19.00

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 13.00

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

24 Canalis 9.00

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

96 Izzo 9.00

baby spinach, goat cheese, seasonal fruit, candied walnuts

34 Fiorentina 9.00

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

80 Caprese 11.00

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 5.00

tomato sauce, garlic, oregano

Margherita 6.00

tomato sauce, mozzarella, basil

Calebrese 7.00

tomato sauce, mozzarella, spicy salami

Pugliese 6.00

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 8.50

eggplant, zucchini, red onion, tomato, provolone cheese

Panino #2 8.50

turkey galantina, lettuce, tomatoes, fontina

Panino #3 8.50

prosciutto cotto, robiola, zucchini, arugula

Panino #4 8.50

chicken, pesto, fontina, lettuce, tomato

 Gluten Free Optional

* 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

bourbon, luxardo, aperol, lemon juice, simple syrup

Diavel

gin, elderflower liqueur, pellegrino pompelmo

glass 10 carafe 28

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, egg whites

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		
Proseco, Della Casa - CA	9	28
Prosecco, Brut Ardenghi - Italy	10	38
Prosecco, Rugguri - Italy	10	38
BIANCHI		
Bianco, Della Casa - CA	8	26
Pinot Grigio, Lagaria - Italy	8.50	29
Sauvignon Bianco, Nymphae - Italy	9.50	38
Chardonnay, Sonoma Curter - CA	12	42
Soave, Pieropan - Italy	8.50	29
Verdicchio, Marchetti - Italy	10	38
Vermentino, Santadi - Italy	10	38
Falanghina, Villa Matilde - Italy	10	38
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
Nebbiolo, Cascina Alberta - Italy	12	48
Cabernet Sauvignon, Fortress Sonoma - CA	12	48
Korone, Rossa (Blend) - Italy	10	38
Palama', Salice Salentino - Italy	11	40
Sobon Estate, Old Vine Zinfandel - CA	12	42
Pinot Noir, J Vineyards - CA	12	42

Birra Alla Spina

	Pint	Carafe	12oz Bottle
Fieldwork (rotating)	7	22	--
Peroni	7	22	--
Device Brewing Blonde	7	22	--
Jackrabbit (rotating)	7	22	--
Two River Cider (seasonal)	7	22	--
Track 7 Panic IPA	7	22	--
Morretti	--	--	6
Buckler Non-Alcoholic	--	--	5
Heniken	--	--	6

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Inquire at events@hotitalian.net**