

# DOLCE

## ZUCCHERO

organic italian chocolate hazelnut spread rolled in our pizza crust and dusted with powdered sugar

☪ \$10

add \$2 w/ madagascar vanilla gelato

## MURINO

mozzarella, gorgonzola dolce cheese, seasonal pears, del rio farms honey

⊕ \$13

## ROCCA

scoops of madagascar vanilla and mr. espresso gelato dunked in espresso

\$6

*attenzione! don't forget a glass of dessert wine too...*

## VINO DOLCE

moscato, nivole by m. chiaro \$5  
passito di pantelleria, donnafugata \$10  
dindarello moscato, maculan \$6

# CAFFE

MR. ESPRESSO

FAIR TRADE ORGANIC BLEND

espresso \$2

macchiato \$2.5

cappuccino \$3

latte \$3.5

mocha \$4

shakerato \$4

GELATERIA NAIA  
FOR HOT ITALIAN



## GELATO

cup \$3.5 | cone \$4

cannoli

caramel salato

chocolate orange

cookies and cream

dark chocolate

ferrero rocher

limon

madagascar vanilla

mr. espresso

peanut butter chip

pistachio

stracciatella

tiramisu

white mint chip

## SORBETTO

cup \$3.5 | cone \$4

ask about our seasonal flavors

# AFFOGATI

two scoops of gelato drowned in liqueur topped with crushed hazelnuts and fresh panna

\$8

madagascar vanilla with d'sarrono (amaretto)

dark chocolate with frangelico (hazelnut)

mr. espresso with kahlua

caramel salato with bourbon

limon with limoncello

# WEEKEND BRUNCH

11:30A – 3:30P

## 56 RAZZOLI

scrambled eggs, **HOT ITALIAN** fennel sausage, caramelized onions, mozzarella, fontina cheese

⊕ \$12 ☰ \$9

## 57 NIBALI

scrambled eggs, seasonal mushrooms, spinach, bariani truffle oil, mozzarella, crescenza cheese

⊕ \$12 (add prosciutto parma \$2)

## 58 SCHIAVONE

overeasy eggs, fior di latte, prosciutto cotto ham, heirloom tomatoes

☰ \$9

## 59 CAPRIOTTI

seasonal stone fruit, ricotta cheese, del rio farms honey, cinnamon

⊕ \$13

## ZUCCHERO

organic italian chocolate hazelnut spread rolled in our pizza crust and dusted with powdered sugar

☪ \$10

## PIATTO DI SALUMI

selection of salumi and cheese served with our pizza crust

\$9

## PIATTO DI BRESAOLA

cured, salted lean Italian beef served with our pizza crust

\$12

"ENJOYING FINE FOOD AND WINE AT THE FAMILY TABLE, SURROUNDED BY YOUR LOVED ONES AND FRIENDS, IS NOT JUST A JOY—IT'S ONE OF THE HIGHEST FORMS OF THE ART OF LIVING."

ROBERT MONDAVI

# 916.444.3000

HOTITALIAN.NET | 16TH AND Q MIDTOWN

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# MANIGLIA & BEVVI

# VINO

ALLA MESCITA

## BIANCO

bianco by uvaggio for **HOT ITALIAN** \$5  
rosato, bastianich \$7  
sauvignon blanc, pomelo \$6.5  
pinot grigio, lagaria \$7  
soave, pieropan \$8.5  
moscato bianco, bricco quaglia \$8.5  
chardonnay, i'm mondavi \$8.5

## ROSSO

rosso by uvaggio for **HOT ITALIAN** \$6  
montepulciano, farnese \$5  
chianti, melini \$6  
pinot noir, coppola \$8.5  
sangiovese, coltibuono \$7.5  
primitivo, il trullo \$7.5  
nero d'avola, sedara \$8  
barbera d'asti, michele chiaro \$8  
lambrusco, medici ermete \$8  
cabernet, martini \$8.5

ALLA BOTTIGLIA

## BIANCO \$22

bianco by uvaggio for **HOT ITALIAN**

## ROSSO \$24

rosso by uvaggio for **HOT ITALIAN**

## BIANCO \$28

pinot grigio, ruff  
vernaccia, toscolo

## ROSSO \$28

valpolicella classico, allegrini  
aglianico, villa matilde  
zinfandel, marietta  
petit syrah, spellbound

## BIANCO \$38

greco di tufo, mastroberardino  
arneis, ceretto  
sauvignon blanc, pighin  
falanghina, villa matilde  
vermentino, casamatta  
pigato, claudio vio

## ROSSO \$38

montepulciano, valle reale  
pinot noir, cargasacchi  
rosso di montalcino, capanna  
supertuscan, villa antinori

## BIANCO \$48

friulano, bastianich  
bianco vespa, bastianich  
chardonnay, jermann

## ROSSO \$48

cabernet, ardente  
supertuscan, testamatta  
barolo, fontanafredda  
barbera, yorba  
zinfandel old vine, danneo

# SPARKLING

## PROSECCO

brut, adami \$7/\$28  
cuvée extra dry, ruggeri \$8/\$38  
rose, foss marai \$9/\$48  
brut franciacorta, monterossa \$48

## PROSECCO COCKTAILS \$8

bellini (peach)  
tiziano (strawberry)  
arancia rossa (blood orange)

# PIATTO DA VINO

SERVED WITH OUR PIZZA CRUST

## PIATTO DI SALUMI

selection of salumi and cheese  
piccolo \$9 grande \$17

## PIATTO DI BRESAOLA

cured, salted lean Italian beef, arugula and  
shaved grana padano cheese  
\$12

## PIATTO DI PESCE SPADA

smoked swordfish, arugula, olive oil and lemon  
\$14

# APERITIVI & COCKTAILS

## NEGRONI NOSTRO

campari, bombay sapphire gin,  
antica vermouth  
\$8

## MR. ESPRESSOTINI

vanilla vodka, mr. espresso,  
francoli chocolate grappi, frangelico  
\$8

## LIMONFRESCO

limoncello, level vodka, s. pellegrino  
limonata, fresh meyer lemon  
\$8

## ARANCIO BOREALIS

aperol & red bull  
\$6

## TRAMONTO

disaronno amaretto, rum,  
pineapple and cranberry juices  
\$8



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**PIZZA** ⊕ che? do we really need to explain?

**PANINI** ≡ our version of the sandwich, with tomato, greens and dressing

**CALZONE** ◐ just like pizza, but everything is inside

**INSALATA** 🍃 seasonal salads served with or without our pizza crust, just fold it and eat it!

**Our pizzas were designed to create the perfect blend of both local and Italian ingredients. The icons after each item illustrate which PIZZAS are also available as a PANINI, CALZONE or INSALATA.**

**01 BELLUCCI**

tomato sauce, mozzarella, **HOT ITALIAN**  
fennel sausage, ricotta cheese  
⊕ \$12 ◐ \$14

**02 PEZZO**

tomato sauce, speck ham, mozzarella,  
mascarpone cheese  
⊕ \$14

**04 CANNAVARO**

tomato sauce, mozzarella, basil  
⊕ \$10

**06 STELLA**

mozzarella, crescenza cheese, prosciutto  
parma, seasonal mushrooms  
⊕ \$15 (add egg \$2)

**07 MATERAZZI**

tomato sauce, mozzarella, fontina cheese,  
pepperoni, olives  
⊕ \$14

**09 BRIATORE**

smoked mozzarella, fontina, crescenza,  
gorgonzola dolce cheeses  
⊕ \$14 ◐ \$16

**11 LIGABUE**

basil pesto, mozzarella, pecorino romano  
cheese, pinenuts  
⊕ \$14 ≡ \$9 (add prosciutto parma \$2)

**12 CITTERIO**

fior di latte mozzarella, spinach,  
prosciutto cotto ham, parmigiano cheese  
⊕ \$13 ≡ \$9

**14 BUFFON**

mozzarella, crescenza cheese, mortadella  
⊕ \$13 ≡ \$9

**23 MURINO**

mozzarella, gorgonzola dolce cheese,  
seasonal pears, del rio farms honey  
⊕ \$13

**25 FIORI**

tomato sauce, mozzarella, mushrooms,  
prosciutto parma, arugula, bariani truffle oil  
⊕ \$15

**33 ARCURI**

grilled zucchini, eggplant, heirloom  
tomatoes, mozzarella, goat cheese  
⊕ \$13 ≡ \$9

**51 TRULLI**

dark figs, gorgonzola dolce cheese,  
balsamic reduction  
⊕ \$14 (add prosciutto parma \$2)

**52 BORRIELLO**

tomato sauce, burrata mozzarella,  
heirloom tomatoes, basil  
⊕ \$16

**53 TARRICONE**

smoked swordfish, smoked mozzarella,  
cherry heirloom tomatoes, arugula  
⊕ \$18 ≡ \$12

**55 ZOCCARI**

tomato sauce, garlic, mussels, clams, prawns  
⊕ \$22

**ZAMBROTTA**

mixed greens, bresaola (cured, salted beef),  
treviso radicchio, cherry heirloom tomatoes,  
parmigiano cheese  
🍃 \$9 ⊕ \$11

**IZZO**

baby spinach, seasonal stone fruit,  
gorgonzola cheese, marcona almonds  
🍃 \$8 ⊕ \$10

**MARCUZZI**

mixed greens, fennel, carrots, radishes,  
red onion, castelvetrano olives  
🍃 \$7 ⊕ \$9 (add tuna \$3)

**DEL PIERO**

butter lettuce, cherry tomatoes,  
arugula, fior di latte cheese  
🍃 \$7 ⊕ \$9

## BEVI

**DRAFT BIRRA**

peroni \$5  
racer 5 \$4.5  
two rivers cider \$4.5  
blue star \$4.5

**CARAFFA**

peroni \$13.5  
racer 5 \$12  
two rivers cider \$12  
blue star \$12

**BOTTIGLIA**

peroni \$4.5  
peroni 6-pack \$25  
moretti \$4.5  
moretti la rossa \$4.5  
sierra nevada \$4  
super baladin  
Italian ale  
750 ml \$18  
red seal ale \$4  
scrimshaw \$4  
blue star wheat \$4  
buckler na \$3

**SODA**

coca-cola, diet coke, sprite \$2  
san pellegrino limonata (lemon) \$3  
san pellegrino arancia (orange) \$3  
house brewed iced tea \$2  
red bull \$3  
red bull sugar free \$3  
red bull cola \$2.5

**FERRARELLE ACQUA**

sparkling/natural \$5