

HOT ITALIAN PIZZA BAR

SAMPLE SEASONAL MENU AUGUST 2018

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DINE IN - TAKE OUT - DELIVERY

Per Cominciare / To Start

99 Piatto Di Salumi e Formaggi

local and Italian cured meats & cheeses. served with rosemary focaccia bread.

Serves 1-2 4-6

98 Prosciutto e Fior di Latte

prosciutto parma, fior di latte, mozzarella, fresh basil

90 Bresaola

cured salted lean Italian beef, lemon, arugula, grana padano cheese. served with rosemary focaccia bread.

00 Olives

california and italian olives

Add Sliced Pizza Crust

93 Lasagna

traditional meat ragu bolognese with bechamel (allow 15 minutes)

89 Polpettine

home made meatballs. served with rosemary focaccia bread.

92 Parmigiana

eggplant parmigiana. served with rosemary focaccia bread.

94 Verdure al Forno

seasonal roasted vegetables finished with grana padano cheese. served with rosemary focaccia bread.

91 Fiori di Zucca

squash blossom filled with provola cheese. served with rosemary focaccia bread.

Insalate

97 Belinelli

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

On a Pizza

24 Canalis

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

On a Pizza

add tuna

96 Izzo

baby spinach, goat cheese, seasonal fruit, candied walnuts

On a Pizza

34 Fiorentina

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

On a Pizza

add tuna, salmon or burrata

80 Caprese

fior di latte mozzarella, heirloom tomatoes, basil

Panini

Panino #1

eggplant, zucchini, onions, bell pepper, provolone

Panino #2

turkey galantina, lettuce, tomatoes, fontina cheese

Panino #3

prosciutto cotto, robiola cheese, grilled zucchini, arugula

***all paninis come with mixed green salad, and are available with whole wheat or gluten free crust**

Calzone

01 Bellucci

fennel sausage, fresh ricotta cheese, tomato sauce, mozzarella
add kale

07 Diavola

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

21 Muti (Vegan)

seasonal vegetables, arugula, tomato sauce
add daiya vegan cheese

13 Bortolami

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

Weekend Brunch

SATURDAY & SUNDAY 11:30 AM TO 3:30 PM

56 Razzoli

scrambled eggs, fennel sausage, fontina cheese, caramelized onions, fontina cheese, mozzarella

58 Schiavone

eggs (over easy), fior di latte, tomatoes, prosciutto cotto

52 Bonucci

scrambled eggs, yukon gold potatoes, calabrese peppers, kale, mozzarella
add sausage

06 Stella

prosciutto parma, mushrooms, crescenza cheese, mozzarella
add egg

57 Maldini

scrambled eggs, mushrooms, red bell peppers, red onion, fontina cheese, mozzarella

add prosciutto cotto

43 Casalegno * Available Daily

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

Pizza

Prices are for Regular Crust. Whole Wheat & Gluten Free Crust Available on all Pizzas for \$3.50

01 Bellucci

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

04 Margherita

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

07 Diavola

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

08 Magnini

smoked salmon, dill, mascarpone cheese, fresh dill, mozzarella

11 Ligabue

basil pesto, mozzarella, pecorino romano cheese

add prosciutto parma

add pine nuts

21 Muti (Vegan)

seasonal vegetables, arugula, tomato sauce
add daiya vegan cheese

23 Murino

pears, honey, gorgonzola dolce cheese, mozzarella

add pancetta

25 Fiori

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

19 Basso

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

32 Jovanotti

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

40 Nomentana

mozzarella cheese, black mission figs, gorgonzola cheese, topped with 18 month aged parma prosciutto

18 Catanese

heirloom tomatoes, eggplant, mozzarella, zucchini, goat cheese

55 Mazara (Limited Edition)

mussels, prawns, clams, heirloom cherry tomatoes, tomato sauce, parsley

17 Pula (Limited Edition)

burrata cheese, heirloom tomatoes, olive oil, tomato sauce

*** 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 carafe

Italian Sunset

bourbon, luxardo, aperol, lemon juice, simple syrup

Diavel

gin, elderflower liqueur, pellegrino pompelmo

glass carafe

Limoncello Drop

ketel one vodka, fresh lemon, drop of limoncello

Aperol Spritz

prosecco, aperol, soda

Montenegro Sour

montenegro, four roses bourbon, agave egg white, angostura bitters

Negroni

junipero gin, vermut tamburin, campari

Boulevardier

bulleit bourbon, campari, carpano antica sweet vermounth

Green Demon

gin, elderflower, lime juice, simple syrup, basil

Prosecco Cocktails

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

glass carafe

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

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

Italian Mimosa

prosecco with fresh squeezed orange juice

glass carafe

Bevande

Fiji Water

500 ML

San Pellegrino Bubbles

500 ML

San Pellegrino (flavored)

Limonata, Arancia (orange) or Arancia Rossa (blood orange)

House Brewed Ice Tea

Ginger Beer/Root Beer (River City)

Coke, Diet Coke, Sprite

Vino

FRIZZANTE

Glass Bottle

Prosecco Benvolio

Prosecco Ardenghi

Prosecco Ruggeri

Prosecco Andrea Bocelli (187 ml)

BIANCHI

Bianco della Casa

Pinot Grigio Lagaria

Verdicchio Marchetti

Falanghina Villa Matilde

Sauvignon Bianco Nymphae

Soave Pieropan

Chardonnay Cambria Santa Maria Valley

ROSATI

Rosato Negroamaro Palama'

ROSSI

Rosso Della Casa

Chianti Classico Castello D'Albola

Chianti Classico Tenuta Di Arceno

Valpolicella Ripasso DOC Giuseppe Lonardo

Salice Del Salento' Arcangelo Palama

Aglanico Blend Korone organic

Montepulciano La Quercia

Barbera D'Asti Michele Chiarlo

Barbera D'Alba DOC Broccardo

Nebbiolo Cascina Alberta

Cabernet Sauvignon Arrowood (Sonoma)

Birra Alla Spina

Pint Carafe 12 oz 22 oz

Fieldwork (Local Seasonal Artisan)

Peroni

Device Brewing (seasonal)

Deschutes (seasonal)

Two River Cider (seasonal)

21st Amendment (seasonal)

Track 7 (seasonal)

Seasonal Artisan Drafts

ASK YOUR SERVER

Local Small Batch Bottles

N/A N/A

ASK YOUR SERVER

Scrimshaw or Moretti

N/A N/A N/A

Book your Party at Hot Italian, or Bring Hot Italian to your Festival or Event. Inquire at events@hotitalian.net

August 14, 2018 1:00 PM Midtown Sacramento