

PIZZA & PASTA

PIZZE & PINSE BIANCHE

No tomato sauce



Pinsa 12" 16"

STELLA	20 25 36
Mozzarella, crescenza cheese, prosciutto parma, seasonal mushrooms	
MAGNINI	21 25 36
Mozzarella, mascarpone cheese, smoked salmon, garnished with dill	
MURINO 	20 24 34
Mozzarella, gorgonzola cheese, pears, drizzled honey	
CITTERIO	20 24 34
Mozzarella, baby spinach, cotto, fior di latte, Grana Padano	
BRIATORE	20 24 34
Mozzarella, fontina, taleggio, gorgonzola, crescenza, and mascarpone melted into a rich, creamy white pizza.	
DAMIANO	20 24 34
Mascarpone cheese, mozzarella, speck (traditional Alpine dry-cured prosciutto), arugula	

CALZONI



RICOTTA & SPINACI	22
Mozzarella, ricotta, sauteed spinach, topped with tomato sauce	
BELLUCCI	24
Mozzarella, fennel sausage, fresh ricotta, topped with tomato sauce	
COTTO FUNGHI	22
Mozzarella, mushrooms, prosciutto cotto (Italian ham, but better)	
BORTOLAMI	24
Tomato sauce, mozzarella, mushrooms, sausage, raddichio & fontina cheese	
BRIATORE	24
Mozzarella, fontina, taleggio, gorgonzola, crescenza, and mascarpone melted into a rich, creamy white pizza.	

All Pizzas Available Gluten-Free — choose a rice base or cornmeal crust, same price! 12" size only.

PIZZE & PINSE ROSSE

with tomato sauce



Pinsa 12" 16"

CANNAVARO  	18 21 32
Tomato sauce, mozzarella, basil	
MARGHERITA CLASSICA  	20 24 34
Tomato sauce, fior di latte mozzarella, basil	
BASSO 	20 24 34
Tomato sauce, mozzarella, artichoke hearts, sun-dried tomatoes, castelvetro olives, basil pesto	
BELLUCI 	20 25 36
Tomato sauce, mozzarella, fennel sausage, fresh ricotta	
MATERAZZI 	20 24 34
Tomato sauce, mozzarella, calabrese salami, kalamata olives	
FIORI	20 25 36
Tomato sauce, mozzarella, mushrooms, arugula, prosciutto parma, truffle oil	
JOVANOTTI	20 25 36
Tomato sauce, mozzarella, calabrese salami, prosciutto cotto, smoked mozzarella, mushrooms	
BORTOLAMI	20 24 34
Tomato sauce, mozzarella, mushrooms, sausage, raddichio & fontina cheese	
PIZZA DEL MESE	
Inquire with your server	

PASTA

SPAGHETTI CHITARRA	24
Fresh-cut spaghetti alla chitarra in vibrant tomato sauce, topped with fresh burrata	
GNOCCHI CACIO E PEPE	22
Potato gnocchi, pecorino cheese, black pepper sauce	
GNOCCHI RAGÙ	22
Handcrafted potato gnocchi finished with slow-braised beef ragù, reduced with tomatoes, aromatics, and red wine	
LASAGNA RAGÙ	22
Beef and pork ragù, layered in a béchamel-tomato-meat sauce, parmigiano	
LASAGNA PESTO 	22
Layers of fresh pasta with basil pesto, thin-sliced potatoes, and creamy béchamel	
EGGPLANT PARMIGIANA 	20
Layered baked eggplant with house-made tomato sauce, creamy ricotta, mozzarella, and Parmigiano-Reggiano	
SOUP OF THE DAY	Sm 11 / Lg 15
House-made soup of the day, ask our staff member about the soup of the day	

 Can be made vegan with non dairy mozzarella/ricotta cheeses & meat substitutes +2

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Credit Card Notice: 3% processing fee applies. Cash & Debit not charged. 10% service charge applied.

PANINI, APPETIZERS & SALADS

PANINI

CORTELLESI	18
Smoky speck, Fontina cheese, and mushroom truffle sauce. Mix green side salad	
RANIERI	18
Grilled chicken cutlet, marinara sauce, and melted mozzarella. Mix green side salad	
GRIMALDI	18
Grilled bell peppers, zucchini, eggplant, and pesto sauce. Mix green side salad	
GHIRETTI 	18
Prosciutto Parma, fior di latte mozzarella, fresh tomato, arugula, evo.	
MAGNINI 	18
Smoked salmon with fennel lemon zest mousse, mascarpone cream, arugula, and sun-dried tomatoes. Side salad	
PANUZZO WITH FASSONA	18
Panuzzo with Fassona beef meatballs, melted Scamorza cheese, and slow-cooked tomato sauce.	

SALADS

Seasonal salads featuring California-grown produce and Italian flavors. Can be served on focaccia crust.	
SOZZANI	15 18
Baby spinach, gorgonzola dolce, dried cranberries, pistachios, & pears tossed in a balsamic vinaigrette dressing	
CESARE	15 18
Crisp romaine lettuce, house-made Caesar dressing, Parmigiano Reggiano, anchovies and crunchy garlic croutons. Add chicken +6, add salmon +8	
MARCUZZI	15 18
Spring mix salad, shaved fennel, carrots, radish, castelvetro olives. Add tuna +6	
VEGGIE OF THE DAY	12
Inquire with your server	

APPETIZERS

OLIVES 	8
Mixed California olives in citrus infused olive oil	
FOCACCIA TOSCANA 	6
Tuscan style focaccia — crispy and thin	
PROSCIUTTO E BURRATA	20
Prosciutto di Parma aged 18 months, fresh burrata cheese & arugula. Served with warm focaccia	
FASSONA BEEF MEATBALLS	14
Fassona beef, meatballs. A premium Italian breed from Piemonte known for its tenderness, lean texture.	
FARINATA CLASSICA	10
A delicate, oven-baked chickpea flatbread from Liguria — crispy on the outside, soft inside — crafted with pure sunflower oil for a clean, light flavor.	
FARINATA PESTO	13
As the classic with basil pesto	
FARINATA STRACCHINO CHEESE	14
As the classic with stracchino cheese	
CARPACCIO BRESAOLA	19
Cured bresaola, arugula, shaved Parmesan, and lemon dressing.	
PIATTO DI SALUMI	Sm 20 / Lg 30
Italian charcuterie plate, served with focaccia. Small serve 1-2 people, large serve 3-4 people	

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BEER & BAR

BIRRE BOTTIGLIA

DOLOMITI ROSSA

Double malt, Veneto

DOLOMITI PILSNER

Blonde lager, Veneto

MENABREA AMBRATA

Märzen-style amber, Lombardia

MENABREA BIONDA

Premium lager, Lombardia

MASTRI PALE ALE

Pale ale, Lombardia

MASTRI BIRRAI BLONDE ALE

Artisan blonde ale, Umbria

BALADIN ISAAC

Yellow blanche beer, slightly hazy IPA

BALADIN NORA

Spiced ale, Piemonte

BALADIN NAZIONALE

Citrus Italian blonde ale

BALADIN L'IPA

Citrus Italian IPA

MASTRI PILSNER

PERONI

Bari beer

PERONI 0.0

Alcohol-free beer

GLUTEN-FREE STOUT

9 Goth Girlfriend, San Francisco

9 BIRRE SPINA

HENHOUSE IPA

9 Santa Rosa, CA

FORT POINT HOPPY PILSNER

9 San Francisco, CA

MENABREA PILSNER

9 Roma, Italy

SINCERE CIDER DRY

9 California

9 BIBITE

COKE / DIET COKE / SPRITE

9 ITALIAN COKE

ITALIAN SODA

9 Blood orange, lemon, orange, lime, cherry

SPARKLING / STILL WATER

9 750ml bottle

ICED TEA

9 APPLE / ORANGE JUICE

9

APERITIVI — ALL 15

9 HOT ITALIAN SPRITZ

Prosecco, Aperol, orange

9.5 VERMUT SPRITZ

Prosecco, vermut, orange

MIMOSA

Prosecco, orange juice

7 LIMONCELLO SPRITZ

Prosecco, limoncello, orange

7 SUNSET SPRITZ

Prosecco, orancello, sweet vermouth

7 CURTIS

Limoncello, ginger beer, lemon

6.5 SBAGLIATELLO

Orancello, vermouth, tonic water

MOCKTAIL — ALL 13

5 DUCATI ROSSO SPRITZ

6 Sweet grape must, bitter rhubarb, blood orange, tonic & soda

5.5

MOJITO VELOCE

7.5 Grape must, fresh lime, thyme, lavender, mint, soda water

NEGRONI

3 Classic Negroni bitterness, 30 organic, non-GMO ingredients

4 MEZCAL NEGRONI

Smoky, smoked nopales cactus & 30 organic botanicals

FALSO AMARO

20 botanicals — herbal spice, mint, bitter gentian root

Make memories with us! Reserve your private party or event at Hot Italian.

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VINO

Prices left to right: 3oz · 5oz · bottle (where offered)

SPUMANTE

PROSECCO BRUT	10 14 48
La Gioiosa, Veneto	
PROSECCO ROSÉ	11 16 52
La Gioiosa, 2024 Veneto	
SPARKLING 0.0%	10 14 49
La Gioiosa, 750ml	
LAMBRUSCO REGGIANO	13 · 38
Lucci, Emilia Romagna	
MOSCATO D'ASTI	34
Cascina Asinari, 2021 Piemonte	

ROSÉ

PRIMITIVO ROSÉ	9 13 38
San Marzano Tra Mari, 2025 Puglia	
BARBERA ROSATO	40
Pico Macario, 2022 Piemonte	

BIANCHI

SAUVIGNON BLANC DRAFT	9 13
Lavis, Trentino	
CHARDONNAY	9 13 38
Lavis, 2023 Trentino	
EDDA	10 14 45
San Marzano, 2022 Puglia	
CINQUE TERRE BIANCO	10 14 45
Coop Cinque Terre, 2023	
SUPER TUSCAN WHITE	
Villa Antinori, 2024 Toscana	

VERMENTINO LINTORI	51
Capichera, 2024 Sardegna	
GAVI	38
Villa Sparina, 2020 Piemonte	
SOAVE CLASSICO	38
Brigaldara, 2023	
FIANO D'AVELLINO RADICI	56
Mastroberardino, 2023	
RIBOLLA ORANGE WINE	58
Movia, 2022 Slovenia	
LUGANA	42
Ca' dei Frati, 2024	
SAUVIGNON	48
St Paul, 2023 Alto Adige	
ROERO ARNEIS	52
Ermanno Costa, 2022	
CHARDONNAY	63
Stag's Leap, 2023 Napa	
VERDICCHIO CASTELLI DI JESI	58
Bucci, 2024 Marche	
CHARDONNAY	60
Hestan, 2021 Napa	
ROSSI	
PRIMITIVO	8.5 12 40
San Marzano, 2022 Puglia	
PINOT NERO	9 13 45
Luzia, 2022 Trentino	
BARBERA D'ASTI LAVIGNONE	9 13 48

Pico Macario, 2022	
CABERNET SAUVIGNON	9.5 14 49
"Educated Guess", 2022 Napa	
CHIANTI CLASSICO	9.5 14 50
Basilica Cafaggio, 2021	
VALPOLICELLA	48
Nicolis, 2022 Veneto	
DOLCETTO D'ALBA	55
Pelissero, 2020 Piemonte	
TAURASI RADICI	58
Mastroberardino, 2019	
F NEGRAMARO	65
San Marzano, 2021 Puglia	
ETNA ROSSO CARUSO	58
Terrazze dell'Etna, 2022	
FREISA LANGHE	55
Borgogna, 2022 Piemonte	
BARBARESCO	72
Fontana Bianca, 2021	
PINOT NOIR VINCENT C.	80
Hestan Vineyards, 2019 Napa	
BAROLO MONTEZEMOLO	95
2019 Piemonte	
STEPHANIE CABERNET	140
Hestan Vineyards, 2011 Napa	
BRUNELLO DI MONTALCINO	135
Pian delle Vigne, Toscana	
BRUNELLO TENUTA NUOVA	250
Casanova dei Neri, 2020 — organic	

DOLCE & GELATO

DOLCI

TIRAMISU	12.5
Ladyfingers, espresso, mascarpone	
AFFOGATO	11
Two scoops of creamy vanilla gelato drowned in a shot of hot espresso	
TORTA DELLA NONNA	11
Lemon-infused pastry cream on a short pastry base, topped with pine nuts, almonds, and powdered sugar	
RICOTTA & PISTACHIO CAKE	11
Ricotta and pistachio creams separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar	
CANNOLI SICILIANI	12.5
Ricotta filled cannoli, side of house-made gelato	
SOUFFLÉ AL CIOCCOLATO	12.5
A moist, decadent chocolate cake with a heart of warm, rich molten chocolate, served with a scoop of silky vanilla gelato	
NUTELLA PINSA 	12.5
Our home-made baked pinsa with Nutella, crunchy pistachio, and powdered sugar on top	
DARK CHOCOLATE PROFITEROL	12
Cream puffs filled with Chantilly cream and enrobed in chocolate	
BLACK FOREST — SELVA NERA	12.5
Chocolate sponge layers, cherry compote, whipped cream, chocolate shavings	
BOMBOLONI & GELATO	12
Fluffy Italian donuts filled with your choice of two scoops of creamy gelato	
TRIS DI DOLCI	35
A trio of tiramisù, crispy cannoli, and warm chocolate soufflé. Perfect for sharing — or not.	

VINI DA DOLCE

PROSECCO BRUT	15 55
Ardenghi Millesimato, 2021 Veneto	
PROSECCO 0.0%	14 50
Sensazioni, 2022, 750ml	
MOSCATO D'ASTI	13
Cascina Valle Asinari, 2000	
BRACHETO D'ASTI	27
Icardi, 2021 Piemonte	
BAROLO CHINATO	15 45

GELATI

Gelato flavor rotates weekly. Ask your server for today's flavors, or check our gelato case.	
GELATO — ONE SCOOP	5
GELATO — TWO SCOOPS	8
GELATO — THREE SCOOPS	11
WAFFLE CONE — ONE SCOOP	6
WAFFLE CONE — TWO SCOOPS	9

CAFFÈ & BIBITE

ESPRESSO	3.50 4.00
AMERICANO	3.50 4.00
CAPPUCCINO	4.50 5.00
MACCHIATO	4.50
CORTADO	4.00
STEAMED MILK	3.00
HOT TEA	3.50
ORANGE JUICE	4.00

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