

Lunch Menu



Vaso
Azzurro
Ristorante

108 Castro Street
Mountain View CA 94041
650-940-1717

Panini

(House Sandwiches Served with Choice of Fries or House Salad)

Panino di Polpa di Granchio Dungeness \$11.95

Dungeness Crab Meat, Green Onions, Spinach with Mayonnaise and Parmesan Cheese on Sour Dough bread

Panino con Vedure \$11.95

A Ciabatta Roll with Tomatoes, Bell Peppers and Vegetables in Season

Panino Napoleone (Il Suo Favorito) \$11.95

Sour Dough Bread with Grilled Chicken, Avocado, Bacon, Lettuce, Tomato and Onions

Panino con Polpette di Manzo \$11.95

Ciabatta Bread Topped with Ground Beef Meatballs, Mozzarella Cheese and Marinara Sauce

Hamburger Americano \$10.95

A Sweet Bun with Black Angus Ground Beef topped with Lettuce, Tomatoes and Onions. (Add Avocado, Bacon or Cheese for \$1.00 per item.)

Zuppa del Giorno

Delicious Homemade Soup (Inquire with your Server) Cup \$5.95 • Bowl \$7.95

Antipasti

Bruschetta Napoletana \$8.95

Bread topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil, and Olive Oil

Bocconcini di Mozzarella alla Caprese \$9.95

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar

Aubergines alla Modenese \$8.95

Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic, Roasted Sweet Bell Red Peppers, Topped with a Sprinkle of Parmesan

Vaso Azzurro Fries \$6.95

Seasoned Fries with Garlic, Parmesan Cheese and Chopped Parsley (Add White Truffle Oil for \$1.00)

Calamari Fritti \$11.95

Lightly Breaded Calamari with Tartar Sauce and Marinara Sauce

Carpaccio di Manzo alla Parmigiana \$9.95

Paper Thin Slices of Top Round Beef (uncooked), Chopped Red Onions, Capers, Dijon Mustard and Grated Parmesan Cheese

Vongole al Vapore \$11.95

Manila Clams, Butter, Garlic, Lemon Juice, Green Onions, Basil and White Wine

*We require a minimum expenditure of \$13 per person, and \$19.95 for all parties of nine or more guests.
Only one (1) Passport Card discount permitted per table.*

Insalate

(Add Chicken \$6.95, Prawns \$11.95, Salmon \$12.95, Blackened Calamari \$8.95)

Insalata della Casa \$5.95 (Entrée Size \$6.95)

Spring Greens, Kalamata Olives, Red Onion, Grated Parmesan Cheese and House Dressing

Insalata Caesar Cardini del Lago Maggiore \$6.95

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herbed Croutons and Classic Caesar Dressing

Insalata Minoo \$9.95

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil, and Lemon Herb Dressing

Insalata Spinaci \$8.95

Fresh Spinach Tossed in House Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives

Insalata D'Avocado \$9.95

Fresh Avocado, Romaine Lettuce, Gorgonzola Cheese, Walnuts, Tomatoes and Red Wine Vinaigrette

Entrées

(Choice of Gluten Free Penne or Whole Wheat Linguini Add \$2.00)

Capellini al Pomodoro Fresco \$13.95

Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

Gnocchi al Pesto \$14.95

Potato Dumplings in Rich Pesto Cream Sauce, Topped with Kalamata Olives

Ravioli di Funghi Selvatici \$14.95

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil

Linguini alle Erbe con Verdure \$14.95

Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes

Fettuccine Alfredo \$13.95 (Add Chicken \$6.95, Prawns \$11.95)

Flat Noodles Tossed in Creamy Alfredo Sauce

Fettuccine alla Diavola \$14.95

Flat Noodles with Chunks of Marinated Eggplant, Garlic, Onions, Basil, Paprika, Red Bell Peppers, Spicy Marinara Sauce

18% gratuity added for all parties of 6 or more and for all tables paying with three or more credit cards. Cake hosting is \$2.50/person, \$1.50 for splitting a dish. Not responsible for lost articles.

Entrées (continued)

(Choice of Gluten Free Penne or Whole Wheat Linguini Add \$2.00)

Risotto al Funghi \$15.95

Italian Arborio Rice with Wild Mushrooms, Sundried Tomatoes and Green Peas

Spaghetti con Polpette di Manzo \$14.95

Homemade Beef Meatballs over Spaghetti with Basil in a Marinara Sauce

Penne alla Bolognese della Sophia Loren \$14.95

Penne Pasta with Homemade Beef Bolognese Sauce with Fresh Herbs and Tomatoes

Carne Lasagne \$16.95

Meat Lasagna made with Ground Beef, Spinach, Mushrooms and Onions, Baked with Béchamel Sauce, Ricotta, Mozzarella and Parmesan Cheese, and Served with Tomato Cream Sauce and Vegetables

Penne con Pollo \$15.95

Penne Pasta with Chicken Tenderloins, Artichoke Hearts, Oregano, Sundried Tomatoes, Basil, in a Marinara Sauce with a Touch of Cream

Linguini Azzurro \$18.95

Sautéed Black Mussels, Clams, Prawns, Sea Scallops, Garlic and Scallions in a Tomato Broth, Fresh Herbs and Chardonnay Marinara Sauce

Pollo Azzurro \$15.95

Chicken Breast Sautéed in White Wine, Lemon Juice, Cream with Fresh Tomatoes and Basil, Served with Garlic Mashed Potatoes and Vegetables

Pasta Forestale \$16.95

Sliced Chicken Breast with Prosciutto (Italian Ham), Shiitake Mushrooms & Green Onions, Served on a Bed of Penne Pasta & Topped with Mozzarella Cheese

Pollo Piccata con Erbe Aromatiche \$14.95

Chicken Breast Sautéed in a White Wine Sauce with Capers, Shallots, Garlic, Served with Garlic Mashed Potatoes and Vegetables

Salmone alla Stromboli \$19.95

Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs, Served with Risotto

Gamberoni alla Ligure \$19.95

Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil, Green Onions and, Served with Crispy Polenta filled with Dungeness Crabmeat

Scaloppine di Vitello \$18.95

Tender Veal Cutlets Delicately Sautéed in Red Wine Demi-Glace Sauce with Olive Oil and Wild Mushrooms, Served with Garlic Mashed Potatoes and Vegetables