

Dinner Menu



Vaso
Azzurro
Ristorante

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

Antipasti

Bruschetta Napoletana \$8.95

Toasted Slices of Homemade French Baguette 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 and Roasted Sweet Red Bell Peppers; Topped with a Sprinkle of Parmesan

Vongole al Vapore \$11.95

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

Calamari Fritti \$11.95

Lightly Breaded Calamari Served 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

Zuppa del Giorno

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

Insalate

(Add Chicken \$6.95, Prawns \$12.95, Salmon \$14.95, Blackened Calamari \$9.95)

Insalata della Casa \$5.95 (Entrée size \$9.95)

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

Insalata Caesar Cardini del Lago Maggiore \$6.95

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

Insalata Minoo \$9.95

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

Insalata D'Avocado \$9.95

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

Insalata Spinaci \$8.95

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

***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.***

Primi

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

Capellini al Pomodoro Fresco \$15.95

Angel Hair Pasta, Fresh Tomatoes, Garlic, and Basil

Fettuccine alla Diavola \$16.95

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

Gnocchi al Pesto \$17.95

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

Ravioli di Funghi Selvatici \$17.95

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

Linguini alle Erbe con Verdure \$16.95

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

Fettuccine Alfredo \$15.95 (Add Chicken \$6.95, Prawns \$12.95)

Flat Noodles Tossed in Creamy Alfredo Sauce

Tortellini alla Veneziana \$18.95

Tortellini Pasta with Prosciutto (Italian Ham) & Sundried Tomatoes in a Light Cream Sauce

Linguini Azzurro \$26.95

Sautéed Black Mussels, Clams, Prawns, Sea Scallops, Garlic and Scallions, Fresh Tomatoes & Herbs with a Touch of Marinara Sauce

Penne con Pollo \$18.95

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

Spaghetti alla Carbonara \$18.95

Spaghetti with Sautéed Prosciutto (Italian Ham) and Green Peas in a Cream Sauce

Spaghetti con Polpette Di Manzo \$17.95

Homemade Beef Meatballs over Spaghetti with Basil in a Marinara Sauce

Carne Lasagne \$18.95

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

*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.*

Secondi

Pollo Azzurro \$18.95

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

Pasta Forestale \$19.95

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

Pollo Sauté Sec alla Francese \$18.95

Chicken Breast Sautéed in Red Wine and a touch of Demi-Glace with Red Onions, Button Mushrooms and Garlic; Served with Garlic Mashed Potatoes and Vegetables

Salmone alla Stromboli \$23.95

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

Gamberoni alla Ligure \$23.95

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

Risotto Pescatore \$24.95

Saffron Risotto with Sautéed Black Mussels, Clams, Prawns, Sea Scallops, Sundried Tomatoes and Green Peas

Piccata con Erbe Aromatiche - Chicken \$18.95, Veal \$23.95

Tender Veal Cutlets or Chicken Breast Sautéed in White Wine Sauce with Fresh Lemon Juice, Capers, Shallots, Fresh Herbs and Garlic; Served with Garlic Mashed Potatoes and Vegetables

Scaloppine di Vitello \$22.95, Scaloppine di Pollo \$19.95

Tender Veal Cutlets or Chicken Breast Sautéed in Red Wine Demi-Glace with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables

Carré D'Agnello \$29.95

Grilled Lamb Chops Grilled to Desired Temperature; Served over Risotto with Shiitake Mushrooms and Green Peas in a Brandy Cream Demi-Glace

Filet Mignon \$32.95

Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Truffle-Oil Fries and Vegetables

Bistecca alla Griglia \$29.95

Ribeye Steak Grilled to Desired Temperature with Shiitake Mushroom Red Wine Demi-Glace; Served with Garlic Mashed Potatoes and Vegetables