

# *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

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*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 \$4.95, Prawns \$6.95, Salmon \$8.95, Blackened Calamari \$7.95)*

### ***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 \$4.95, Prawns \$6.95)***

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

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*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***

Linguini with 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