



The Italian Club

Ristorante Italiano

“ A tavola non si invecchia! ”

At the table you never grow old

100 North “B” Street

San Mateo, CA 94401

Ristorante 650-458-9996 ~ Office 650-343-7981

piascsm.com



THE ITALIAN CLUB

Ristorante Italiano

Antipasto

Appetizers

Calamari Fritti	\$12
<i>Italian Classic Lightly Breaded and Fried</i>	
Bruschetta	\$8
<i>Toasted Crostini Rubbed with Garlic & Topped with Tomatoes and Onions</i>	

Zuppe e Insalate

Soup & Salad

Zuppe del Giorno	\$4.50 / \$6.00		
<i>Soup of the Day</i>	<i>Ask Server for Daily Special</i>	Cup	Bowl
House Salad	\$7		
<i>Mixed Greens, Shredded Carrots & Cabbage, Garbanzo & Kidney Beans, Cherry Tomatoes w/ House Dressing</i>			
Caesar Salad	\$12		
<i>Romaine Lettuce, Grated Parmesan Cheese, Croutons & House Caesar Dressing</i>			
Italian Tuna Salad	\$14		
<i>Mixed Greens, Fresh Sliced Roma Tomatoes, Tuna, Hard Boiled Egg, & Special House Dressing</i>			
Shrimp Salad	\$15		
<i>Mixed Greens & baby Shrimp w/ House Dressing</i>			

Primi Piatti

Pasta

Spaghetti Bolognese	\$15
<i>Classic Homemade Meat Sauce</i>	
Fettuccini with Mushroom Porcini	\$19
<i>Classic Porcini Mushroom Cream Sauce</i>	
Spaghetti & Meatballs	\$17
<i>Classic Italian Staple & Just as good as it sounds</i>	
Gnocchi al Pesto	\$17
<i>Small Potato dumplings topped with Pesto sauce</i>	
Meat Ravioli	\$17
<i>Homemaid Meat Ravioli with Meat Sauce</i>	
Spaghetti w/ Clams	\$18
<i>Fresh Clams Sautéed with Garlic, White Wine & Butter</i>	



Secondi

Main Course

All entrees served with pasta and fresh veggies

Add a Small House Salad or Cup of Soup for \$3.00

Pollo

- Chicken Parmigiana**..... \$16
Lightly Breaded Chicken Breast topped with Marinara Sauce and melted provolone cheese
- Chicken Piccata**..... \$16
Grilled Chicken Breast Topped with White Wine sauce, Lemon & Capers
- Chicken Scaloppine**..... \$16
Grilled Chicken Breast with Sautéed Mushrooms & a Sherry Wine Sauce

Carne

- Veal Scaloppine**..... \$18
With Sautéed Mushrooms & a Sherry Wine Sauce
- Veal Milanese**..... \$18
Lightly Breaded Veal Cutlet Served with Fresh Lemon
- Veal Parmigiana** \$18
Lightly Breaded Veal Cutlet topped with Marinara Sauce and melted provolone cheese
- Veal Osso Buco (Thursdays Only)** \$19
Classic Braised Veal Shanks with Tomatoes, Onions, and White Wine

Dal Mare

- Grilled Salmon** \$17
Grilled Salmon with Olive Oil and Lemon Sauce
- Grilled Petrale Sole** \$19
Grilled Petrale Sole with Meuniere Sauce (Lemon & Butter)
- Prawn & Scallop Sautee** \$19
Prawns and Scallops Sautéed with Garlic, Butter, & White Wine
- Calamari Steak Dore** \$18
Lightly Battered Calamari Steak with Lemon & White Sauce

Panini

Served w/ French Fries

- “The Big Italian Joe”** \$15
1/3 lb. Ground chuck Burger topped with melted cheese & Grilled Onions on Toasted Sourdough
- Meatball Sandwich** \$16
Homemade Italian Meatballs with Marinara Sauce and Melted Provolone Cheese on Fresh Baked Bread
- Chicken Pesto Panini** \$16
Grilled Chicken Breast, Smothered in Melted Cheese and topped with our House Made Pesto Sauce
- 

Beverages

Soft Drinks

Soda / Juice..... \$2.00
 Iced Tea..... \$2.00

Coffee

Coffee / hot tea \$2.50
 Espresso \$3.00

Wine List

Red Wine

House Red ~ (Cabernet, Merlot, Pinot Noir, Chianti)
 CK Mondavi ~ Cabernet Sauvignon 2016 (California)
 Fantini ~ Sangiovese (Italy)
 Pra Vinera Reserva ~ Cabernet 2015 (Napa)
 Chateau st Jean ~ Pinot Noir 2014 (Sonoma)

Glass / Bottle

5 15
 6 20
 6 20
 7 22
 7 22

White Wine

House White ~ (Chardonnay or Pinot Grigio)
 Beringer ~ Moscato (California)
 BV ~ Chardonnay (California)
 Ferrari Carano Fume Blanc, (Napa Valley)

5 15
 6 20
 6 20
 N/A 24

Sparkling Wine

J. Roget Brut, (California)
 De Luca Prosecco (Italy)

5 15
 8 25

Wine Corkage 10

Beer

Domestic 4

Imports & Micros 5

Draft 6

Full bar also available

EDNA VALLEY
 VINEYARD

