

Panini

(Sandwiches)

served with Pressed, Focaccia or Ciabata Bread

29. Smoked Turkey & Cheese	5.25
30. Italian Submarine with imported meats and cheese	5.50
31. Panino Vegetariano with eggplant, mushrooms, bell peppers asparagus, zucchini and feta cheese	5.25
32. Meatball and Cheese	5.25
33. Eggplant Parmigiana	5.25
34. Veal Parmigiana	6.50
35. Chicken Parmigiana	5.75
36. Grilled Breast of Chicken with sun-dried tomato, avocado,	6.50
37. Grilled White Fish	6.00
38. Albacore Tuna with Roma tomato arugula, avocado and basil and garlic sauce.	5.25
39. Prosciutto and Cheese with arugula, Buffalo mozzarella, Cantaloupe and balsamic vinegar.	6.50
40. Bistro Burger with Swiss cheese, onions and tomato	5.50
41. Imported Salami and Cheese with provolone and swiss	5.25
42. Grilled Steak and Sautéed Onions	8.00
43. Sausage and Peppers	6.50

All our sandwiches are served with your choice of French Fries, Soup Of The Day or Mixed green Salad.

If your favorite dish is not on this menu, we will be happy to prepare anything from our full dinner menu. Please ask your server.

Join us...

for Sumptuous Sunday
Champagne Buffet Brunch
from 10 AM to 2 PM.

Let us cater
your Office Party.
Ask for details.

- Ventura County's ultimate Italian food experience!
- Over 400 variations of Pasta and pizza

Viva La Pasta!

525 Country Club Dr., Wood Ranch, CA 93065
Phone: (805) 522-4249
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VIVA LA PASTA!

Kitchen of Italy

Lunch Menu

Served Monday-Saturday
From 11:30 AM to 2:30 PM

Salads • Pizza • Appetizers

1. Zuppa del Giorno or Insalata Mista Soup of the day or mixed green salad with your choice of dressing.	3.50
2. Pizza Sottile Individual size thin crusted cheese and tomato pizza	3.95
3. Individual pizza with a choice of one topping sausage, pepperoni, mushrooms, Canadian bacon, bell pepper or onion.	4.95
4. Insalata di Gamberi Tropicale Bay shrimps, sliced mango and avocado served on a bed of spinach and tossed in a citrus vinaigrette.	6.50
5. Insalata di Pollo con Arance Grilled breast of chicken with sliced orange on a bed of mixed greens tossed in a honey, garlic and thyme dressing.	6.25
6. Insalata di Capesante con Salsa di Cilantro Grilled scallops served on a bed of mixed greens tossed in a lime-cilantro dressing.	6.95
7. Insalata di Pollo e Frutti Breast of chicken, peaches, pears, orange, and walnuts On a bed of mixed greens tossed with poppy seed dressing.	7.50
8. Insalata alla Italiana A selection of fine Italian meats and cheeses chopped with arugula and radicchio and tossed in our vinaigrette dressing.	7.50

Pasta...

9. Risotto ai Frutti Di Mare Imported Italian Arborio risotto prepared with shrimp, Crabmeat, and scallops in a saffron sauce.	11.50
10. Rigatoni alla Teresina Rigatoni pasta prepared with Kalamata olives, Buffalo Mozzarella in a fresh tomato and sweet basil sauce.	10.25
11. Gnocchi alla Ciocara Potato dumpling prepared with sausage and mushrooms in a fresh tomato with a touch of pancetta sauce.	10.50
12. Penne al Forno con Melanzane Penne pasta oven baked with eggplant, marinara sauce and mozzarella cheese.	9.95
13. Spaghetti al Pomodoro Imported spaghetti in a fresh tomato and sweet basil garlic sauce.	8.95
14. Linguine al Ragu di Pollo Diced chicken breast simmered in a tomato sauce and tossed with al dente linguine pasta.	10.50
15. Ravioli Ripieni alla Salsa Aurora Cheese ravioli served with tomato sauce with a touch of cream.	11.00
16. Fettuccine Verdi alla Casalinga Spinach fettuccine pasta prepared in a meaty tomato sauce.	10.75
17. Penne al Salmone Penne pasta with smoked salmon and caviar in a light cream sauce.	12.95
18. Spaghetti alla Indiana Imported spaghetti with breast of chicken, green peas, and creamy alfredo with a touch of curry.	10.95
19. Pasta Integrale con Carciofini Whole wheat pasta prepared with artichokes and Mushrooms in our delicious marinara sauce.	10.25

Carne • Pollo • Pesci

(Meat-Chicken-Fish)

20. Spiedini di Gamberoni Rosemary skewered jumbo shrimps marinated and Grilled to perfection.	14.00
21. Costolette di Maiale Brazil nut crusted pork chops and pan roasted to your satisfaction.	12.75
22. Trota alla Salvia Fresh trout stuffed with bay shrimp and crabmeat and Poached in a white wine sauce.	11.95
23. Vitello alla Sorrento Veal cutlet topped with eggplant, marinara sauce and melted mozzarella cheese.	12.95
24. Pollo Arrabbiato Breast of chicken prepared with roasted bell pepper in a fresh spicy tomato sauce.	10.50
25. Zuppa di Pesce A mix of fresh fish prepared in a wine, saffron, tomato sauce.	11.00
26. Cotoletta Milanese alla Checca Veal cutlet topped with fresh checca sauce, Buffalo mozzarella cheese and baked to a perfect golden brown.	12.50
27. Dentile alla Genovese Fresh red snapper prepared with Kalamata olives and capers In a basil, garlic, tomato-wine sauce.	11.50
28. Petti di Pollo con Melanzane Chicken cutlet topped with sliced grilled eggplant, fresh tomato, Buffalo mozzarella cheese and broiled to perfection.	10.75

All of our entrees served with your choice of soup of the day or fresh mixed green salad with a choice of dressing.