

## ***Antipasto***

### **Prosciutto con Frutta**

*Imported Italian Parma ham served with seasonal fruit \$7.00*

### **Calamari Sautéed**

*Fresh sautéed calamari with mushrooms in tomato sauce \$7.00*

### **Bruschetta**

*Toasted Italian bread brushed with olive oil and garlic topped with fresh diced tomatoes & basil \$3.75*

## ***Insalata e Panini***

### **Insalata Mista**

*Mixed organic green salad tossed with our house made balsamic vinegarette \$3.75*

### **Caesar Salad**

*West Coast Cafe's signature caesar dressing, hearts of romaine, croutons and shaved Parmesan \$4.50*

### **Insalata Caprese**

*Fresh sliced tomatoes, mozzarella, basil drizzled with extra virgin olive oil \$6.50*

### **West Coast Salad**

*House specialty, marinated calamari, scallops & prawn on a bed of organic greens \$8.50*

### **Zuppa del Giorno**

*Soup created daily with the freshest ingredients \$3.75*

### **Prosciutto Panino**

*Imported Italian Parma ham and mozzarella on home made ciabatta bread \$8.00*

### **Grilled Chicken Panino**

*Herb grilled breast of chicken with tomato, lettuce mustard and mayonase on home made ciabatta bread \$7.00*

### **Grilled Vegetable Panino**

*Grilled zucchini, eggplant, portabella, bell pepper drizzled with olive oil and served on home made ciabatta bread \$6.50*

### **Italian Sausage Panino**

*Fresh house made Italian sausage on home made ciabatta bread \$7.50*

## ***Primi Piatti***

### **Tortellini alla Ragu**

*Meat filled tortellini topped with meat and tomato sauce \$10.00*

### **Capellini al Pomodoro**

*Angel hair pasta tossed in a garlic, tomato, basil sauce \$9.00*

### **Fettuccine Alfredo**

*Fettuccine tossed in a nutmeg, parmesan cream sauce \$9.50*

### **Fettuccine della Nonna**

*Shrimp, zucchini, tomatoes and fettuccine tossed in olive oil \$12.00*

### **Spaghetti con Calamari**

*Fresh sautéed calamari in marinara sauce tossed with spaghetti \$10.00*

### **Pasta Primavera**

*Spaghetti tossed with fresh seasonal vegetables and extra virgin olive oil \$10.00*

### **Penne alla Bolognese**

*Traditional meat tomato sauce tossed with penne pasta \$10.00*

### **Linguine alle Vongole, White or Red**

*Fresh tender baby clams sautéed with garlic, in a white wine or fresh tomato sauce \$11.50*

### **Gnocchi al Pomodoro o Gorgonzola**

*Homemade potato dumpling tossed with a fresh tomato sauce or creamy spinach Gorgonzola cheese sauce \$10.00*

### **Lasagna al Ragu**

*Our house specialty meat lasagna (takes 15 minutes) \$10.00*

### **Linguine Tutto Mare**

*Fresh clams, shrimp, scallops and calamari in a spicy red sauce served over linguine \$12.50*

## ***Secondi Piatti***

### **Vitello Piccata**

*Veal Scaloppine sautéed with lemon caper white wine sauce \$14.50*

### **Vitello Marsala**

*Veal Scaloppine sautéed with a mushroom marsala wine sauce \$14.50*

### **Vitello Saltimbocca**

*Sautéed Veal Scaloppine topped with prosciutto & mozzarella in a sage sauce \$14.50*

### **Pollo Parmigiana**

*Lightly breaded breast of chicken topped with marinara and mozzarella cheese \$11.50*

### **Pollo alla Limone**

*Tender breast of chicken sautéed with lemon butter white wine sauce \$11.50*

### **Bistecca alla Griglia**

*Grilled Black Angus New York strip steak served with vegetables and roasted potatoes \$17.00*

### **Costoletta di l'agnello**

*Grilled seasoned lamb chop served with vegetables and roasted potatoes \$17.00*

### **Calamari Steak Piccata**

*Calamari steak sautéed in a lemon caper white wine sauce \$12.50*

### **Gamberi Bordolese**

*Jumbo prawns sautéed with a garlic tomato white wine sauce \$17.50*

### **Fish of the Day      A.Q.**



*Italian  
Ristorante*

*Lunch*

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**466 San Mateo Avenue  
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*Take out available*