

## Dolci

All of our deserts are made from scratch daily.

<b>TIRAMISU CLASSIC (V)</b> Classic Italian dessert with layers of espresso-soaked ladyfingers, creamy mascarpone, and a dusting of cocoa powder.	\$ 12.00
<b>STRAWBERRY TIRAMISU</b> Layers of strawberry-soaked ladyfingers, creamy mascarpone, and sweet strawberries.	\$ 13.00
<b>CANNOLI SICILIA</b> Two small tube shelled fried pastry dough with mascarpone.	\$ 9.00
<b>PANNA COTTA WITH STRAWBERRY AFFOGATO</b>	\$ 13.00
<b>PANNA COTTA WITH CARAMALIZED ORANGE</b>	\$ 13.00
<b>CIOCCOLATA GANACHE</b> Dark chocolate pudding topped with fresh whipped cream.	\$ 13.00
<b>ITALIAN GELATO (V)</b> Vanilla Mango Flavor of the day	\$ 10.00 FOR TWO SCOOPS
<b>AFFOGATO (V)</b> 1.5 scoops of Madagascar vanilla gelato with a shot of Italian espresso	\$ 12.00
<b>BRICC TONDO MOSCATO D'ASTI</b> Lightly sparkling and beautifully aromatic, sweet desert wine (2oz).	\$ 9.00

## Beverages

<b>SPARKING WATER S. PELLIGRINO</b>	\$ 8.00
<b>NATURAL SPRING WATER</b>	\$ 8.00
<b>ITALIAN COLA BOTTLED</b>	\$ 6.00
<b>LURISIA LIMONATA SODA</b>	\$ 8.00
<b>LURISIA CHINOTTO SODA</b>	\$ 8.00
<b>LURISIA ARANCIATA</b>	\$ 8.00
<b>APERITIVO (N/A)</b> Traditional bitter taste with citrus notes	\$ 12.00
<b>APPLE/ORANGE JUICE</b> Freshly squeezed	\$ 8.00
*all Lurisia Soda's are 275ml	
<b>CAPUCCINO</b>	\$ 6.00
<b>CAFE AMERICANO</b>	\$ 5.00
<b>ESPRESSO</b>	\$ 5.00

\*V Vegetarian \*VG Vegan \*CBT Slow cooking technique

Each dish has been created by chef with a balance of flavors.  
We do not allow any substitutions or changes that are not listed on the menu.

\*Cakeage fee: 3\$ per person \*20% gratuity included in parties of 8 or more

"We believe in taking care of people who take care of you. A 3% Livable Wage Surcharge helps us provide competitive wages and benefits for our team".

2053A BROADWAY, REDWOOD CITY, CA

# PIZZERIA Cardamomo Menu

## Antipasti

<b>FRESH BREAD FROM THE BAKER NEXT DOOR (VG)</b> Spiced with extra virgin olive oil	\$ 5.00
<b>BRUSCHETTA (V)</b> Toasted sourdough, stracciatella, slow cooked cherry tomatoes Add ruliano prosciutto 24 + \$5.00	\$ 14.00
<b>PEAR BRUSCHETTA (V)</b> Toasted sourdough, fresh pears, gorgonzola cheese, honey, thyme.	\$ 15.00
<b>AGLIO BRUSCHETTA (V)</b> Toasted sourdough, garlic puree, slow cooked cherry tomatoes, mint	\$ 14.00
<b>ARANCINI CACIO E PEPE (V)</b> Crispy risotto fritter with pecorino and parmigiano reggiano	\$ 13.00
<b>MARINATED TAGGIASCA OLIVES (VG)</b> Lemon, cumin, chili Served with fresh homemade bread	\$ 12.00
<b>PASTA E FAGIOLI (V)</b> Bean and pasta soup with soffrito, sage, crispy rosemary, artisan bread	\$ 14.00
<b>MEATBALLS</b> Ground beef meatballs seasoned with marinara sauce voatsiperifery pepper	\$ 14.00

## Salad

<b>ARUGULA (V)</b> Local pears, parmigiano reggiano, walnuts, honey, vinaigrette	\$ 15.00
<b>ORGANIC BEETS (V)</b> Navel orange, toasted almonds, arugula pesto, white wine vinaigrette	\$ 18.00
<b>SPRING SALAD</b> Mixed green salad with blood oranges, strawberries, toasted cashews, prosciutto crudo and a light vinaigrette	\$ 21.00
<b>PISTACHIO SPINACH SALAD (V)</b> Spinach, blueberries, pistachios, goat cheese, fresh lemon and honey dressing	\$ 18.00

## Pasta

(All pastas are freshly made in house). Gluten free options available

<b>POMODORO BASILICO</b> Slow cooked tomatoes sauce, basil, parmigiano Reggiano <i>*Spicy Pomodoro available on request</i>	\$ 22.00
<b>TAGLIATELLE BOLOGNESE</b> Housemade fresh pasta, beef ragu	\$ 26.00
<b>SPICY SPAGHETTI WITH MEATBALLS</b> Classic hand rolled ground beef meatballs, simmered in house made tomato sauce topped with chili flakes, parmesan cheese and herbs	\$ 27.00
<b>CLASSIC BOLOGNESE LASAGNA</b> Layers of tender pasta, rich slow cooked beef bolognese sauce, creamy béchamel sauce	\$ 26.00
<b>PASTA CAPRI(V)</b> Green basil spaghetti, piennolo tomatoes, organic garlic, fresh habanero chillies, basil	\$ 24.00
<b>MACARONI WITH TUNA</b> Organic Tomato Sauce, tuna, thai chillies, organic garlic, curry leaves	\$ 26.00

## Panini

<b>VERDURA (V)</b> Bell peppers, taggiasca olives, oregano, capers, basil, vinegar, stracciatella	\$ 18.00
<b>PROSCIUTTO/BUFALA</b> Ruliano prosciutto 24 mo, bufala, fresh tomatoes, basil, extra virgin olive oil	\$ 20.00

## Secondi

<b>POLLO AL LIMONE</b> Braised chicken legs with lemon and spices, sautéed yukon potatoes with rosemary	\$ 26.00
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## Pizza

12" personal pizzas made with an organic sourdough crust.  
(Gluten Free Crust for +\$4.00)

## Classic Pizzas

<b>MARGHERITA (V)</b> Organic tomato sauce, fior di latte, basil Add Prosciutto Crudo +\$8.00 Add Bacon +\$6.00 Add Ground Beef +\$6.00 Add Arugula +\$4.00	\$ 22.00
<b>MARGHERITA DOP (V)</b> Organic tomato sauce, buffalo mozzarella DOP, basil Add Prosciutto Crudo +\$8.00, Add Arugula +\$4.00 Add Bacon +\$6.00, Add Ground Beef +\$6.00	\$ 26.00
<b>ALLA NAPOLI</b> Organic tomato sauce, fior di latte, anchovies, oregano	\$ 25.00
<b>ALLA MARINARA (VG)</b> Organic tomato sauce, garlic, oregano, basil Add Buffalo mozzarella +\$6.0 Add Anchovies +\$5.00 Add Prosciutto Crudo +\$8.00 Add Bacon +\$6.00	\$ 19.00

## Specialty White Pizzas

<b>MOMO (V)</b> Fior di latte, ricotta, montaggio cheese, *CBT yellow potatoes Add Prosciutto Crudo +\$8.00 Add Bacon +\$6.00 Add Bufala +\$6.00	\$ 26.00 \$ 27.00
<b>BRONTE (V)</b> Fior di latte, ricotta, pistacchio pesto, chopped pistacchio	\$ 28.00
<b>CARBONARA</b> Fior di latte, guanciale, poached egg *CBT, pecorino romano DOP, Madagascar voatsiperifer pepper	\$ 27.00
<b>CALZONE CACIO PEPE (V)</b> Fior di latte, pecorino romano, wild Madagascar voatsiperifery pepper, extra virgin olive oil	\$ 28.00
<b>CALZONE EMILIANA</b> Fior di latte, beef ragu, bechamel, parmigiano reggiano	\$ 28.00
<b>MORTADELLA PISTACHIO</b> Fior di latte, mortadella (ham), pistachio pesto, chopped pistachios	\$ 28.00

## Specialty Red Pizzas

<b>STRACCIATELLA (V)</b> Organic tomato sauce, stracciatella, caramelized tomatoes, basil, olive oil	\$ 26.00
<b>VERDURA (V)</b> Organic tomato sauce, fior di latte, grilled zucchini, egg plant, bell pepper, tomatoes, onion, taggiasca olives, mint.	\$ 26.00
<b>CRUDO E PARMIGIANO ALL' ACETO BALSAMICO</b> Organic tomato sauce, fior di latte, 24 month prosciutto crudo, parmigiano reggiano, modena traditional balsamic IGP Add Arugula +\$4.00	\$ 27.00
<b>SPICY PEPPERONI PIZZA WITH HONEY</b> Organic tomato sauce, fior di latte, pepperoni, organic honey	\$ 27.00
<b>SALSICCIA</b> Organic tomato sauce, fior di latte, bell peppers, ground beef sausage, white onions, garlic, thai chillies, parmigiano Reggiano	\$ 27.00
<b>ARRABBIATTA</b> Organic tomato sauce, fior di latte, bacon, habanero chillies, fresh garlic, parsley, parmigiano reggiano.	\$ 27.00
<b>FUNGHI RUCOLA GORGONZOLA (V)</b> Organic tomato sauce, gorgonzola cheese, cooked organic baby mushroom, arugula, garlic, parsley	\$ 27.00
<b>SARIKA (V)</b> Organic tomato sauce, fior di latte, cooked organic baby mushrooms, white onions, bell peppers, garlic, thai chillies, parmigiano reggiano	\$ 26.00
<b>PROSCIUTTO FUNGHI</b> Organic tomato sauce, fior di latte, cooked organic baby mushroom, prosciutto granbiscotto	\$ 26.00

## Kids menu

Smaller portions for children 12 and under

<b>PASTA POMODORO (V)</b> Slow cooked pasta with tomatoes, parmigianno reggianno	\$ 17.00
<b>CHEESE PASTA (V)</b> Pasta with parmigiano Reggiano cheese and olive oil	\$ 17.00