

SMALL PLATES

Pan Serves 8

MEATBALLS AND MARINARA PAN 53.00

12 meatballs in our marinara sauce with melted parmesan cheese.

HOT WINGS PAN 54.00

24 wings with Franks Buffalo Hot sauce. Choice of Gorgonzola Blue Cheese or Ranch dressing.

HOT ARTICHOKE DIP PAN 58.00

Artichoke hearts mixed with dill, sautéed onions and parmesan. Served with grilled sourdough.

BAKED MACARONI & CHEESE AU GRATIN PAN 58.00

Tillamook cheddar and gruyere cheese panko crumbs and parmesan cheese. (Add grilled chicken breast 16.00 | Add honey cured bacon 4.00 | Add jalapeños 2.00)

DOZEN GARLIC ROLLS 5.00

SANDWICHES

Served with kettle chips, cold pasta salad, or fresh fruit.
Freshly baked bun available upon request.

RIBEYE FRENCH DIP 19.25

Thinly sliced Ribeye, crispy fried sweet onions, arugula, and creamy horseradish on an Artisan Sourdough roll. Served with a side of Au Jus. 18.75 (Add Mozzarella / Provolone cheese 1.50)

MEATBALL SANDWICH 17.25

Meatballs covered in our signature marinara sauce with mozzarella and provolone cheese. Served on an Artisan Sourdough Roll. (available with sauteed red onions or roasted red bell peppers, add 1.00)

TURKEY CLUB 18.25

House Roasted Turkey, honey cured bacon, sliced avocado, iceberg lettuce, aioli, and sliced tomatoes on an Artisan Sourdough Roll.

SPICY CHICKEN WRAP 18.25

Grilled chicken breast in a housemade wrap with avocado, lettuce, sauteed red onions, spicy chili aioli, and mozzarella cheese. (Substitute shrimp 2.50) (Substitute iceberg lettuce for the wrap and make it a lettuce wrap)

WOODFIRED PIZZAS

All of our pizzas are hand tossed and baked with mozzarella and provolone cheese in our wood burning oven.
14" Pizzas. Vegan cheese available upon request.

CHEESE 24.00

Housemade tomato sauce, Mozzarella and Provolone cheese

MARGHERITA 25.00

Mozzarella, sliced roma tomatoes, extra virgin olive oil, garlic and sweet basil

GOAT CHEESE 25.50

Fresh spinach, pancetta (Italian bacon), red onions and goat cheese

PEPPERONI WHITE 26.25

Fresh garlic, alfredo sauce, pepperoni, mozzarella, smoked provolone, ricotta and parmesan

THIN CRUST SAUSAGE & ONION 26.00

Spicy tomato sauce, onions, sausage and parmesan with fresh oregano

ITALIAN MEAT 26.00

Tomato sauce topped with pepperoni, sopressata salami, honey cured bacon and sausage

PIZZA NOVA 26.75

Smoked Norwegian salmon, pesto, red onions and capers with goat cheese

MEDITERRANEAN VEGE 26.75

Portobello mushrooms, onions, zucchini, Kalamata olives and tomatoes with feta cheese

FAMOUS BBQ CHICKEN 27.50

Chicken marinated in our secret bbq sauce, red onions, cilantro and smoked gouda

PORTOBELLO, PANCETTA & TRUFFLE OIL 27.50

Portobello mushrooms and black truffle oil with crispy pancetta (Italian bacon), caramelized onions, and parmesan

THAI CHICKEN 27.50

Grilled chicken, scallions, bean sprouts, carrots, cilantro and roasted peanuts with a spicy thai peanut-ginger sauce (Substitute shrimp 5.50)

THE WORKS 27.50

Pepperoni, sausage, mushrooms, black olives, onions, bell peppers, tomato sauce and anchovies (on request)

PASTAS

Pan serves 8-10 | Add grilled chicken breast - 24.00
Add sautéed shrimp - 28.00

FETTUCCINE ALFREDO PAN 70.00

Fresh egg fettuccine tossed with our homemade alfredo sauce. Topped with parmesan.
(Add grilled chicken 18.00 | Add shrimp 25.00)

BROCCOLI WITH PENNE PAN 66.00

Broccoli, fresh herbs, garlic, sun-dried tomatoes, olive oil and parmesan.
(Add grilled chicken breast 18.00)

TOMATO BASIL ANGEL HAIR PAN 67.00

Fresh tomatoes, basil, garlic and olive oil.
(Add goat cheese 4.00 | Add grilled chicken breast 18.00 | Add shrimp 25.00)

SPAGHETTI AND MEATBALLS PAN 76.00

Spaghetti and meatballs with herb garlic tomato sauce and parmesan

BOLOGNESE PAN 79.00

Classic sausage and wagyu beef sauce with root vegetables, garlic, marinara on spaghetti and fresh parmesan. Served with garlic toast.

CHICKEN TEQUILA FETTUCCINE PAN 84.00

Fresh spinach fettuccine, chicken breast, peppers, red onions and cilantro in a jalapeño cream sauce.
(Substitute shrimp 11.00)

BOTTLED BEVERAGES

BOTTLED WATER 2.25

TOPO CHICO 3.50

FLAVORED SAN PELLEGRINO 3.50

HANKS ROOT BEER 3.95

CANNED SODAS 1.75

DESSERT

CHOCOLATE CHIP COOKIES 2.00 EACH

SALADS

Pan serves 8-10 | Add grilled chicken breast - 20.00
Add sautéed shrimp - 25.00 | Add Atlantic Salmon - 46.00
12 Garlic Rolls included per bowl.

THE BEST HOUSE SALAD PAN 56.00

Mixed greens, caramelized walnuts, dried cranberries, apples and gorgonzola cheese tossed with apple cider vinaigrette

CLASSIC CAESAR SALAD PAN 56.00

Hearts of romaine with garlic croutons tossed with a creamy caesar dressing, topped with freshly grated parmesan cheese (anchovies on request, add crispy prosciutto 6.00)

GREEK PAN 66.00

Romaine and spring mix lettuce, pickled red onions, feta cheese, english cucumbers, cherry tomatoes, kalamata olives and pepperoncinis with a garlic lemon vinaigrette

CHOPPED SALAD PAN 70.00

Romaine and iceberg lettuce, house-roasted turkey breast, sopressata salami, cherry tomatoes, scallions, basil, mozzarella cheese with dijon-herb mustard dressing. (Add avocado 2.00)

ASIAN CHICKEN SALAD PAN 70.00

Chopped romaine and iceberg lettuce tossed in a spicy peanut ginger dressing, topped with grilled chicken breast, shredded carrots, crispy wonton strips, roasted peanuts, finished with scallions and cilantro.

MARYLOU'S CHICKEN SALAD PAN 70.00

Hearts of romaine tossed in our original Mary Lou's balsamic garlic lemon dressing, topped with grilled chicken breast, fresh shaved parmesan, tri-color roasted peppers, and housemade garlic croutons.

CHIPOTLE LIME CHICKEN SALAD PAN 70.00

Grilled chicken breast atop chopped romaine and iceberg lettuce in a sweet and spicy chipotle chili dressing topped with fire roasted tri-color bell peppers, roasted yellow corn, red cabbage, fresh cilantro and scallions, and crispy corn tortilla strips. (Add avocado 2.00)

PIZZA NOVA

SAN DIEGO

CATERING MENU

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