

**TRY OUR NEW SEASONAL PANINI**  
**\$5.99** The **Camogli**

**A FRESH SANDWICH INSPIRED BY THE SEASIDE TOWN!**  
 Fresh mozzarella, tomatoes, pesto genovese, olive tapenade, red leaf lettuce on olive oil focaccia.

**PANINI SPECIALI**  
**AUTHENTIC ITALIAN SANDWICHES**

- #1 **LUCCHESI** Roasted chicken breast, sun-dried tomato pesto, Parmigiano and baby greens on olive oil focaccia. \$7.59
- #2 **GENOVESE** Honey smoked turkey breast, pesto mayonnaise, baby greens and tomatoes on olive oil focaccia. \$7.59
- #3 **NAPOLETANO** Fresh mozzarella, tomatoes, basil dressing and cracked black pepper on a sweet roll. \$7.59
- #4 **SICILIANO** Grilled eggplant, roasted red peppers, ricotta salata, baby greens and balsamic vinaigrette on a seeded roll. \$7.59
- #5 **TOSCANO** Salame Toscano, olive tapenade, provolone, leaf lettuce and balsamic vinaigrette on house-baked ciabatta. \$7.99
- #6 **PORTOFINO** Housemade tuna salad, olive tapenade, leaf lettuce and tomatoes on olive oil focaccia. \$7.59
- #7 **TORINESE** Roast beef, gorgonzola pine nut spread, baby greens and tomatoes on rosemary focaccia. \$7.59
- #8 **FIorentINO** Roasted pork sirloin, Pecorino Toscano, garlic mayonnaise, leaf lettuce and tomatoes on rosemary focaccia. \$8.99
- #9 **ROMANO** Salame Milano, marinated artichoke hearts and provolone on a rustic baguette. \$7.59
- #10 **POSITANO** Grilled eggplant, fresh mozzarella, roasted red pepper spread, oregano, extra virgin olive oil on a rustic baguette. \$7.59
- #11 **EMILIANO** Prosciutto di Parma, crescenza cheese, leaf lettuce, tomatoes and extra virgin olive oil on olive oil focaccia. \$10.99
- #12 **FRIULANO** Prosciutto di San Daniele, Insalata Capricciosa, leaf lettuce and tomatoes on house-baked ciabatta. \$9.99

Soup and 1/2 Sandwich combinations available

**PANINI ALLA GRIGLIA**  
**GRILLED ITALIAN SANDWICHES**

- #13 **ALPINO** Honey smoked ham, fontina, sauerkraut and dijon mustard on toasted olive oil focaccia. \$7.29
- #14 **CAPRI** Fresh mozzarella, olive tapenade and tomatoes on toasted olive oil focaccia. \$7.29
- #15 **NOVARA** Roasted turkey breast, gorgonzola pine nut spread and Fontina on toasted olive oil focaccia. \$7.29
- #16 **PALERMO** Housemade tuna salad, fresh mozzarella and tomatoes on toasted olive oil focaccia. \$7.29
- #17 **PERUGIA** Roasted pork sirloin, black truffle butter and asiago cheese on toasted olive oil focaccia. \$9.99

**PIADINE ALLA GRIGLIA**  
**GRILLED ITALIAN FLATBREAD**

- #18 **VENEZIANA** Swiss chard, pine nuts and fontina. \$6.99
- #19 **PESCARA** Fresh mozzarella, leaf lettuce, tomatoes and extra virgin olive oil. \$6.99
- #20 **ANCONA** Steamed ham, fresh mozzarella and marinated mushrooms. \$6.99
- #21 **RIMINI** Prosciutto di Parma, fresh mozzarella and extra virgin olive oil. \$9.99
- #22 **RAVENNA** Speck Alto-Adige, crescenza, leaf lettuce and tomatoes. \$9.99

**PANINI FAI DA TE**  
**CREATE YOUR OWN SANDWICH**

Meatloaf, Roasted Turkey Breast \$6.29  
 Chicken Salad, Italian Mortadella, Meatball, Pastrami, Roast Beef, Roasted Chicken Breast, Salame Milano, Steamed and Specialty Hams, Tuna Salad \$6.99  
 Honey Smoked and Specialty Turkeys, Roasted Pork Sirloin \$7.29  
 Aged Coppa, Hot Coppa, Specialty Salami, Salame Toscano \$7.99  
 Speck Alto-Adige, Willie Bird Smoked Turkey \$8.99  
 Bresaola, Prosciutto di Parma, Prosciutto di San Daniele \$9.99

**CHEESE**

Cheddar, Fontina, Provolone, Parmigiano Reggiano, Swiss, Valtellina Casera, Mozzarella (\$1.58)

**SPREADS**

Arugula Pesto, Artichoke Spread, Basil Dressing, Garlic Mayonnaise, Gorgonzola Pine Nut Spread, Olive Tapenade, Pesto Mayonnaise, Sun-Dried Tomato Pesto

**A. G. FERRARI FOODS STORE LOCATIONS**

- Belmont** 1050 El Camino Real 650-632-1655  
 Mon-Sat 10:00-8:00 Sun 10:00-7:00
- Berkeley, Elmwood** 2905 College Ave. 510-849-2701  
 Mon-Fri 9:30-8:00 Sat 10:00-8:00 Sun 10:00-6:30
- Berkeley, Solano** 1843 Solano Ave. 510-559-6860  
 Mon-Sat 9:30-8:30 Sun 10:00-7:00
- Corte Madera** 107 Corte Madera Town Center 415-927-4347  
 Mon-Sat 10:00-8:00 Sun 10:00-6:30
- Lafayette** 23 Lafayette Circle 925-299-8040  
 Mon-Sat 10:00-8:00 Sun 10:00-7:00
- Los Altos** 295 Main St. 650-947-7930  
 Mon-Sat 9:30-8:00 Sat 9:00-7:00 Sun 9:30-6:00
- Oakland, Piedmont** 4001 Piedmont Ave. 510-547-7222  
 Mon-Sat 9:00-9:00 Sat 9:00-8:00 Sun 10:00-6:30
- Oakland, Montclair** 6119 LaSalle Ave. 510-339-9716  
 Mon-Sat 9:00-9:00 Sun 10:00-6:30
- Palo Alto** 200 Hamilton Ave. 650-752-0900  
 Mon-Sat 10:00-8:00 Sun 10:00-6:00
- San Francisco, Laurel Heights** 3490 California St. 415-923-4470  
 Mon-Sat 9:00-9:00 Sun 10:30-6:30
- San Francisco, SOMA** 688 Mission St. 415-344-0644  
 Mon-Sat 10:00-9:00 Sun 11:00-7:30
- San Francisco, Castro** 468 Castro St. 415-255-6590  
 Mon-Sat 10:00-9:00 Sun 11:00-7:00
- Sunnyvale** 304 W. El Camino Real 408-524-4000  
 Mon-Sat 10:00-9:00 Sun 10:00-8:00

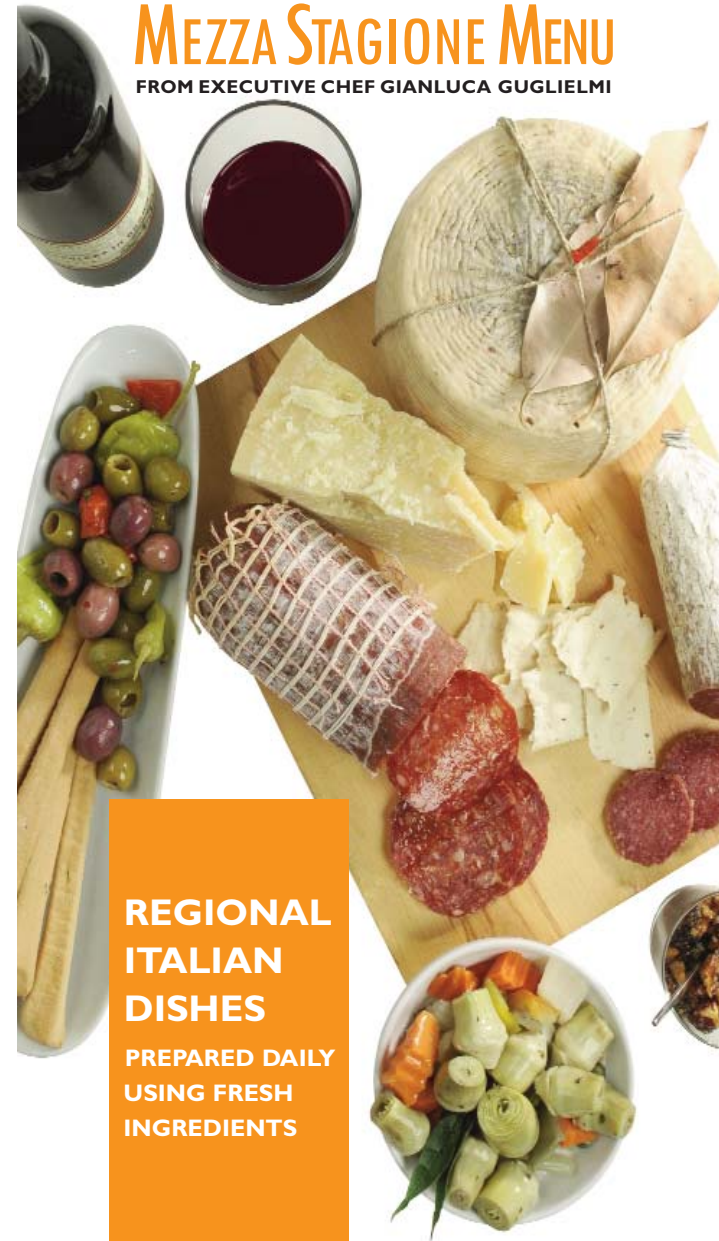
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A. G. FERRARI FOODS

**CARRYOUT**

LATE SUMMER  
**MEZZA STAGIONE MENU**

FROM EXECUTIVE CHEF GIANLUCA GUGLIELMI



**REGIONAL ITALIAN DISHES**

PREPARED DAILY USING FRESH INGREDIENTS

## ITALIAN STARTERS

**ARANCINI DI RISO** Deep-fried tomato risotto balls stuffed with pork-and-beef Bolognese ragu and peas. \$2.99 ea.

**CONCHIGLIE CON RUCOLA E POMODORINI** Shell pasta salad with grape tomatoes, celery chunks and fresh arugula. \$12.99 lb

**NEW FOCACCIA CALABRESE** Focaccia topped with Italian tomatoes, ricotta, green olives and red pepper flakes. \$2.99 ea. \$10.99 4-pack.

**INSALATA DI PATATE E PANCETTA AFFUMICATA** Ligurian-style potato salad with caramelized red onion, boiled potatoes and sauteed bacon \$9.99 lb

**INSALATA DI POLLO E PARMIGIANO** Poached chicken, capers, celery and red onion in a light mayonnaise-lemon & Parmigiano dressing. \$13.99 lb

**FRITTATA CON SPINACI** A savory egg pie baked with leaf spinach, Parmigiano Reggiano and onion. \$4.29 ea. \$24.99 whl.

**INSALATA CAPRESE** Mozzarella, cherry tomatoes and fresh basil tossed with extra virgin olive oil. \$12.99 lb.

**PASTA E POLLO** Farfalle pasta tossed with roasted chicken, pine nuts, sun-dried tomatoes and our classic basil pesto. \$12.99 lb.

**SUPLÌ** Deep-fried Parmigiano risotto croquettes filled with provolone. \$2.99 ea.

**TORTA PASQUALINA** Spinach torte baked with Parmigiano and ricotta cheeses in a thin, savory dough. \$4.29 ea. \$24.99 whl.

## WINE AND CHEESE

We import over 100 classic and unique Italian wines and cheeses. Please consult a team member for pairings and serving suggestions.

## FINE ITALIAN CATERING

Call **1-800-335-5090** to speak with Amy or Katie to plan your Italian festa for home or office.

## VEGETARIAN ENTREES

**FARFALLE AL FORNO** Baked bow-tie pasta with leaf spinach and Parmigiano. \$10.99 lb.

**NEW FARRO E FAVE** Italian farro & fava beans tossed with an herbed olive oil vinaigrette. \$13.99 lb.

**FRITTATA DI PEPERONI E SPAGHETTI** A savory egg pie made with pasta, bell peppers and Parmigiano. \$4.29 ea. \$24.99 whl.

**LASAGNE AL PESTO E MOZZARELLA** Lasagne layered with ricotta, basil pesto, mozzarella and Parmigiano. \$12.99 lb.

**NEW PENNE CON FUNGHI E SPINACI** Penne pasta salad with sauteed mushrooms, onion and Parmigiano with olive oil and fresh baby spinach. \$12.99 lb.

**VERDURE ALLA GRIGLIA** Grilled seasonal vegetables seasoned with garlic, olive oil and parsley (*asparagus, red peppers, zucchini, eggplant*). \$13.99 lb.

**NEW ZUCCHE DI STAGIONE** Roasted seasonal summer and sunburst squash with zucchini, seasoned with olive oil, thyme and balsamic vinegar. \$12.99 lb.

## POULTRY, MEAT AND ENTREES

**LASAGNE ALLA BOLOGNESE** A Ferrari favorite. Creamy lasagne with our classic pork-and-beef Bolognese ragu. \$12.99 lb.

**MANZO BRASATO** Tender beef served in a hearty stew of celery, carrots, mushrooms and red wine. \$17.99 lb.

**POLLO ALLA DIAVOLA** Grilled chicken breast marinated with lemon, garlic and pepper flakes. \$17.99 lb.

**POLLO ARROSTO DI MODENA** Roasted chicken rubbed and marinated in balsamic vinegar, lemon juice and herbs. \$10.99 lb. Leg \$14.99 lb. Breast

**POLPETTE AL SUGO** Hand shaped beef-and-pork meatballs in our spicy house-made tomato sauce. \$14.99 lb.

**POLPETTONE** From Nonna Ferrari's timeless recipe: our housemade beef-and-pork meatloaf. \$10.99 lb.

**TIMBALLO DI MACCHERONI** Casserole of pasta, pancetta, and fontina cheese (*Italian maccheroni & cheese!*) \$10.99 lb.

## ENTREE SALADS

**INSALATA MISTA** Seasonal baby greens, cherry tomatoes and croutons with our balsamic vinaigrette. \$6.59 ea.

**CAESAR SALAD** Romaine lettuce, housemade garlic croutons, Caesar dressing and Parmigiano. \$7.59 ea. With grilled chicken breast. \$8.59 ea.

**INSALATA GUSTOSA** Venetian-style tuna salad, cherry tomatoes, artichokes, red bell peppers and romaine lettuce with our Italian red wine vinaigrette. \$8.59 ea.

**INSALATA MOZZARELLA** Fresh mozzarella, tomatoes, seasoned croutons with our basil-balsamic vinaigrette. \$8.59 ea.

**INSALATA RUSTICA** Fresh mozzarella, cherry tomatoes, black olives, romaine lettuce, peperoncini and baby greens with our red wine vinaigrette. \$8.59 ea.

**INSALATA TRATTORIA** Dry salame, provolone, roasted red peppers, olives, seasoned croutons, romaine lettuce in our red wine vinaigrette. \$8.59 ea.

## HOT HOUSEMADE SOUPS

Made fresh daily with no preservatives or additives. Please call ahead for the soups of the day

**TOMATO-BREAD ✦ MINISTRONE GENOVESE**  
**LENTIL ✦ TUSCAN PORCINI-BREAD**  
**CHICKEN-RICE ✦ BUTTERNUT SQUASH**  
**SWISS CHARD & GARBANZO BEAN**  
**TUSCAN FARRO & CANNELLINI BEAN**

8 oz. cup \$2.59 12 oz. bowl \$3.29 32 oz. quart \$6.99

## ITALIAN DESSERTS

**TORTA ZABAGLIONE** Light-crumbed vanilla cake filled with Marsala wine custard. \$4.29 ea. \$24.99 whl.

**NEW TORTA ALL'UVA** A light-crumbed vanilla cake filled with fresh grapes wrapped in pastry crust. \$4.29 ea. \$24.99 whl.

**TIRAMISU** Ladyfingers soaked in Marsala wine and coffee and layered with mascarpone cream. \$4.29 ea.

**TORTA AL CIOCCOLATO** Our flourless chocolate torta assumes utter decadence with a dash of rum. \$4.29 ea. \$24.99 whl.

**TORTA DI MANDORLE** Moist, dense-crumbed almond cake gilded with a thin layer of apricot jam. \$4.29 ea. \$24.99 whl.

**TORTA DI RICOTTA** Ricotta cheesecake with lemon zest and vanilla in a sweet pastry crust. \$4.29 ea. \$24.99 whl.