

Mezzaluna Willits Weekend Lunch/Brunch



brunch

house-made french toast
with strawberries and banana 11.50

monte cristo sandwich with prosciutto, cheddar cheese, drizzled with agave and french fries 13
(add a soft fried egg 2.00)

3 egg omelet with bacon, veggies, cheddar cheese and diced potatoes 13

starters & greens

giant calamari flash fried, chili sauce 13.00

***ny strip carpaccio** with arugula, reggiano, crispy capers, onions & horseradish aioli 13.50

burrata caprese, baby heirloom tomatoes, basil, balsamic reduction, flat bread 13.00

roasted beets, arugula, avocado, pickled onions, almonds, orange miso dressing 13.00

grilled romaine with roasted rajas, blue cheese, walnuts and balsamic vinaigrette 13.00

simple greens basil vinaigrette 9.00
add goat cheese 3.00

caesar reggiano & house-made croutons 10.00

chinese chicken salad crunchy lo-mien, fresh mint, cilantro & orange miso dressing 12.50
sub ***blackened tuna** 17.50

add to any salad

grilled shrimp 8.00
***blackened tuna** 8.50
***grilled salmon** 9.50

12" wood-fired pizzas

12" gluten-free crust available +\$2.50

sausage roasted tomato sauce & fresh mozzarella 15.00

mushroom roasted tomato sauce, fresh mozzarella 15.50

margherita roasted tomato sauce, fresh mozzarella, sliced tomatoes, sweet basil 16.00

thai chicken with peanut sauce, asian cabbage, mozzarella and spicy inlay 16.00

prosciutto mushrooms, arugula, truffle oil, reggiano, fresh mozzarella, no sauce 18.50

basil pesto roma tomatoes, pine nuts, olives, goat cheese 16.00

the Italian job, mortadella, nduja (spicy Italian prosciutto), caciocavallo cheese, mozzarella cheese, basil 18.50

veggie fresh spinach, julienne veggies, basil pesto sauce 9.00

cheese roasted tomato sauce 9.00

pepperoni roasted tomato sauce & fresh mozzarella 9.00

add on to any pizza or pasta

Italian sausage 4.00
rock shrimp 6.00
grilled CO natural free-range chicken 6.50

pizzas may arrive independently of other items

pasta

gluten-free pasta available

spaghettini marinara, with house-made **meatballs** 15.00

spaghettini tomatoes, sweet basil, shallots, roasted garlic, olive oil 14.00

pappardelle bolognese 15.50

penne with **rock shrimp** or **CO natural free-range chicken** avocado, tomatoes, basil, three citrus cream sauce 17.50

linguine with **wild mushrooms** crispy pancetta, sage marsala sauce, roasted onions, chèvre 15.50

grilled veggie lasagna with three cheeses 15.00

paninis, pita, burger

wood oven fired pita mixed field greens, CO natural free range chicken, champagne vinaigrette 15.50

***wagyu mezzaluna burger** local wagyu from the Flying Tiger Ranch, brioche bun, french fries, lettuce, tomato, onion 16.00
add gruyere, or cheddar 1.50

chicken panini, basil pesto, arugula, tomatoes & fresh mozzarella 15.00

grilled vegetable panini with boursin cheese 15.00

***steak and fries**, hand cut 10oz NY strip, french fries, demi-glace 25.00

*these food items are cooked to order and may be served raw or undercooked

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses
18% gratuity added to parties of six or more

please, no separate checks

please, personal video devices must be inaudible to others

we love kids too, but please be respectful of other diners at all times