

## STARTERS & SIDES

- GF **Fresh Manila Clams**  
 In a garlic white wine sauce with diced tomatoes. \$11
- Iceberg Wedge Salad** A starter plate with bacon, diced onions, blue cheese dressing. 7.5
- Honey Chipotle Willow Wings** Tender, meaty chicken wings coated in our honey chipotle sauce. Served with blue cheese dressing. 10
- Homemade Fresh Mozzarella and Tomato Bruschetta**  
 With garlic, basil, extra virgin olive oil, Roma tomatoes. Served with garlic toast. 8.5
- Artichoke, Spinach & Cheese Dip** With roasted garlic, sweet caramelized onions and Monterey Jack. Served w/fresh baked flat bread. 9.5
- Garlic Cheese Bread** With roasted garlic, mozzarella, Fontina cheese and fresh dill. 5 | 8
- Cajun Calamari Steaks** Coated in Cajun spices, sauteed and served with roasted red pepper aioli. 11
- Soup of the Day** The chef's daily special. Cup 4 Bowl 8
- GF **Garlic Mashed Potatoes** \$4.5
- GF **Oven Roasted Red Potatoes** 4.5
- GF **Sauteed Almond Broccoli** 5
- GF **Grilled Mixed Vegetables** 5
- Garlic Fries** sm 3 lg 4.5

## LUNCH SPECIAL

Available 11:30 a.m. to 4:00 p.m.

**Any Mini California Pizza OR Half Pasta with Side Salad** (Caesar, House OR Romaine Gorgonzola)  
 OR **Cup of Soup** \$10.5

## SANDWICHES

- Willowburger** Niman Ranch® natural ground beef with bacon, caramelized onions, gorgonzola, lettuce, tomato and roasted garlic aioli. Served on freshly baked flat bread w/garlic fries. \$12.5
- Chipotle Cheeseburger** Niman Ranch® natural ground beef with lettuce, tomato, red onions, chipotle mayo and pepperjack cheese. Served on freshly baked flat bread with garlic fries. 12
- Grilled Cheesesteak** Grilled natural beef with sauteed onions, mushrooms, red bell peppers, roasted Poblano chilies and pepperjack cheese. Served on freshly baked flat bread with garlic fries. 13.5
- Grilled Pesto Chicken** Fresh grilled natural chicken breast topped with Swiss cheese, grilled onions, lettuce, tomato and pesto aioli. Served on freshly baked flat bread with garlic fries. 12

## CALIFORNIA WOOD-FIRED PIZZAS

For 20 years we have set the standard for great California pizza. From our unique dough made with three types of flour; to gourmet ingredients like homemade fresh mozzarella and homemade pesto. We have created a great pizza like no other.

Pizza dough contains milk. Any pizza can be made with whole wheat. For double crust add \$1.

- Pepperoni & Mushroom** With tomato sauce and mozzarella. \$12.5
- Barbeque Chicken** Grilled chicken breast and barbeque sauce with red onions, mozzarella, smoked gouda and cilantro. 13.5
- Combination** Italian sausage, salami, pepperoni and mushrooms with tomato sauce and mozzarella. 14
- Garlic Chicken** With bacon, rotisserie chicken, spinach, caramelized onion, roasted garlic cream sauce, mozzarella and parmesan. 13.5
- Eggplant & Roasted Tomato** With arugula, homemade pesto and homemade fresh mozzarella. 13
- Thai Chicken** Rotisserie chicken, carrots, red onions, cilantro, mozzarella, sweet and spicy peanut sauce. 13.5
- Italian Sausage, Pancetta & Mixed Mushroom**  
 Italian sausage and pancetta with mixed mushrooms, tomato sauce and mozzarella. 14
- Artichoke & Feta Cheese** With red onions, roasted red peppers, kalamata olives, fresh herbs and mozzarella. 12
- Hawaiian** Tomato sauce, mozzarella, Canadian bacon and pineapple. 11
- Four Cheese** Smoked gouda, mozzarella, fontina, and asiago with tomato sauce and fresh thyme. 11.5
- Classic Cheese** Homemade tomato sauce and mozzarella. 10.5

## ITALIAN THIN CRUST PIZZAS

Our Neapolitan pizza dough is made with "00" flour imported from Italy, and then hand tossed. The pizza is topped with the highest quality ingredients spread in a thin layer so as to compliment the crust. We cook it in our wood fired oven at over 600 degrees giving the light delicate crust a slightly smoky flavor. Enjoy the best.

- Margherita** Tomato sauce, homemade fresh mozzarella, parmesan and basil. \$12
- Italiano** Spicy with Italian sausage, pepperoni, mozzarella and fontina cheese, garlic, mushrooms and spicy Calabrian peppers. 14
- Soppressata e Rucola** Italian salami and arugula tossed in extra virgin olive oil atop a mozzarella and tomato sauce pizza. Sprinkled with parmesan. 14
- Funghi** Mixed mushrooms, homemade fresh mozzarella, parmesan, garlic and fresh thyme. 13.5
- Pesto e Pancetta** Prawns, Italian bacon, homemade pesto and mozzarella. 14
- Mediterraneo** Tomato sauce, mozzarella, roasted red peppers, kalamata olives, caramelized onions, goat cheese and fresh thyme. 13.5
- Salsiccia** Italian sausage, tomato sauce, mozzarella and oregano. 13.5

## PASTAS

Multi-grain fusilli or quinoa linguini may be substituted for any pasta.

With quinoa linguini, add 50¢

- GF **Angel Hair, Tomato, Garlic & Basil**  
 Sauteed garlic and tomatoes with fresh basil. \$8 | \$11
- GF **Linguini with Fresh Manila Clams** Fresh Manila clams tossed with linguini in a garlic, white wine butter sauce. 10 | 14
- GF **Rigatoni with Italian Sausage** With homemade marinara sauce, mushrooms, red bell peppers, red onions, fresh herbs, fennel and parmesan cheese. 9.5 | 13.5
- GF **Vodka Prawn Fettuccine** Prawns, spinach, and sun-dried tomatoes with pine nuts, fresh basil, fettuccine in a vodka tomato cream sauce. 10.5 | 14.5
- Spaghetti Marinara** With a homemade marinara sauce and fresh herbs. Garnished with parmesan cheese. 7 | 10  
 With meatballs 1.50 each.
- Spicy Asian Noodles** With Angel hair pasta and mixed vegetables in a spicy Asian sauce with green onions and cilantro. 8 | 11
- GF **Mixed Seafood Linguini** Prawns, scallops, salmon and clams in a light fish stock and tomato sauce. 10.5 | 14.5
- GF **Artichoke Hearts, Chicken & Fusilli** Sun-dried tomatoes, mushrooms, garlic, parmesan cheese and fresh thyme tossed in a white wine sauce. 10 | 14
- Fettuccine Chicken Tequila** Red bell peppers, red onions and cilantro in a tequila lime cream sauce. 10 | 14
- GF **Rosemary Chicken Penne** Rotisserie chicken with sun-dried tomatoes and broccoli in a rosemary cream sauce. Garnished with parmesan cheese. 10 | 14
- GF **Mushroom Pesto Penne** Mixed mushrooms, sun-dried tomatoes tossed in a pesto cream sauce. Garnished with toasted pine nuts and fresh basil. 8.5 | 11.5
- GF **Salmon & Spinach Fettuccine** Atlantic salmon and fresh spinach tossed with fettuccine in a caper and dill cream sauce. 10.5 | 14.5



**HAVING A LARGE PARTY? We cater.**  
 Willow Street sets up everything from serving trays, tablecloths, to utensils, plates, napkins and more. And it's all disposable. Min \$250 order.

**\$4 administrative charge for DELIVERY ORDERS**  
**\$10% gratuity included on all orders over \$100**

GF Gluten free. These products are produced in the vicinity of wheat or flour.

GF Gluten free with quinoa linguini.

Willow Street Classics

## WOOD-FIRED

### GF Wood-Fired Rotisserie Chicken

Our famous natural half chicken topped with warm balsamic sauce, grilled peppers and onions. Served with oven roasted red potatoes and sautéed almond broccoli. **\$15**

### GF Wood-Fired Honey Mustard Salmon

Oven roasted with a whole grain honey mustard glaze. Served with garlic mashed potatoes and sautéed almond broccoli. **17.5**

## SALADS

Add grilled natural chicken breast or rotisserie natural chicken to any salad for \$2.5  
Add goat cheese to any salad for \$1.5. *Some dressings contain pasteurized eggs.*

### GF Mixed Greens

Tomatoes, cucumber and carrots with house vinaigrette. Side 4 | 9

### Caesar

Romaine lettuce, croutons, parmesan and Caesar dressing. Side 4 | 9

### GF Romaine Gorgonzola

Romaine lettuce, radicchio, toasted walnuts and crumbled gorgonzola with balsamic vinaigrette. Side 4 | 9.5

With dried cranberries, add **75¢**

### Chinese Chicken

Chopped Romaine lettuce and Napa cabbage with spinach, grilled chicken breast, cilantro, cucumbers, red peppers, peanuts, scallions, snow peas and crispy fried won tons with sesame-peanut dressing. 10 | 13

### GF Cobb

Grilled chicken breast, bacon, tomatoes, avocado, crumbled gorgonzola cheese and hard boiled egg over mixed greens, with house dressing. 10 | 13

### Taco

Chopped romaine lettuce, corn, jicama, tomato salsa, cheddar cheese, grilled chicken breast, tortilla strips, avocado tossed with lime dressing. 12.5

Substitute natural steak, add **2.00**

### Whole Grain Combination Salad

Tabouli, wheatberries, and wild rice with dried cranberries on a bed of mixed greens with cucumbers, red peppers and goat cheese. 11

### GF Grilled Salmon with Fresh Mango Salsa

Over a salad of spinach, mushrooms and red peppers dressed in lime vinaigrette. 14.5

### Chopped Italian Pizza Salad

Chopped romaine, lettuce and radicchio with salami, kalamata olives, red peppers, artichokes, capers and feta atop a thin crust pizza with mozzarella, smoked gouda and oregano. 14

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## GLUTEN FREE MENU

### Gluten Free 10.5" Pizza

**Classic Cheese** Homemade tomato sauce and mozzarella. **\$13**

**Pepperoni** With homemade tomato sauce and mozzarella. **14.5**

**Mediterranean** Homemade tomato sauce, mozzarella, roasted red peppers, kalamata olives, caramelized onions, goat cheese and fresh thyme. **15.5**

**Pesto Chicken** Homemade pesto, sliced chicken breast, mozzarella and diced tomatoes. **15.5**

— NO SUBSTITUTIONS PLEASE —

Our gluten free crust comes from *French Meadow Bakery*. We make every effort to avoid contact with wheat products. The ingredients are stored separately and the pizza is assembled in a designated area. The pizzas are baked on a cooking sheet.

## KID'S MENU

12 years and under.

**Chicken Tenders—Breaded or Grilled** **\$5.5**

Side of French fries OR steamed broccoli.

**Classic Cheese Pizza** 5

**Hawaiian Pizza OR Pepperoni Pizza OR Italian Sausage** 5.5

**Spaghetti Marinara OR Kraft Macaroni and Cheese** 5

**Spaghetti & Meatball** 5.5

**Kraft Macaroni and Cheese** 5

**Broccoli & Chicken Penne** 5.5

**Butter & Cheese Fusilli** 4

with salmon, add **\$3** with chicken, add **\$1**

**Hamburger** (cheese on request) with side of French fries. 6

**Single scoop Hot Fudge Sundae** 2

**Root Beer Float** 1.5



**WILLOW STREET**  
**WOOD-FIRED PIZZA**



A 10% gratuity is added to TAKE OUT orders of \$100 or more • A 18% gratuity is added to parties of 8 or more • We accept MasterCard, Visa and AmEx • We do not accept personal checks. • \$15.00 corkage fee • \$1.50 per person cake cutting fee.

**20 S. Santa Cruz Ave, Downtown Los Gatos, CA 95030**

[willowstreet.com](http://willowstreet.com)

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**Los Gatos**  
**Take Out/Delivery Menu**  
**408. 354. 5566**  
[willowstreet.com](http://willowstreet.com)

## DAILY DEALS

<b>SUNDAY</b>	<b>\$11.5</b>	<b>WEDNESDAY</b>	<b>11.5</b>
<b>Wood Fired Fish Soft Tacos</b>		<b>Buttermilk Fried Chicken</b>	
		With mashed potatoes, almond broccoli and country gravy.	
<b>MONDAY</b>	<b>10</b>	<b>THURSDAY</b>	<b>11</b>
<b>Macaroni &amp; Cheese</b>		<b>Hearty Beef Lasagna</b>	
With Italian pancetta, add \$2		With mild Italian sausage.	
<b>TUESDAY</b>	<b>11.5</b>	Served with garlic cheese bread.	
<b>Sauteed Lemon Chicken Breast</b>			
Served with garlic mashed potatoes and almond broccoli.			