

CATERING

Please order 48 hours in advance.

PARTY TRAYS (SERVES 10~14)

Mixed Cheese and Meat	\$69
Fresh Fruit	61
Tomato Bruschetta with fresh mozzarella	61
Honey Chipotle Willow Wings	61
Herb Cream Cheese Rolls	50
Fresh Vegetables with Ranch dressing	44
Spicy Chicken Skewers with peanut sauce	61

SALADS (SERVES 12~16)

Add cranberries, **\$10**

Add grilled chicken breast or roasted chicken, **\$19**

Mixed Greens	\$55
Caesar	55
Romaine Gorgonzola	61
Cobb	70
Taco	70

FROM THE GRILL (SERVES 10~12)

Roasted Chicken	
with caramelized peppers, onions and balsamic sauce	\$83
Wood-Fired Honey Mustard Salmon	118
Sautéed Lemon Chicken Breast	83

PASTAS (SERVES 12~16)

Spaghetti with marinara sauce, parmesan	\$64
Meatballs (12) in marinara sauce	40
Angel Hair, Tomato, Garlic & Basil	70
Artichoke Chicken Fusilli	77
Fettuccine Chicken Tequila	77
Wild Mushroom Pesto Penne	70
Rigatoni & Italian Sausage	70

SIDES (SERVES 12)

Sauteed Almond Broccoli	\$40
Mixed Grilled Vegetables	40
Garlic Mashed Potatoes	40
Garlic Cheese Bread	35
Homemade Honey Wheat Bread and Butter	1.75 per loaf

DESSERTS (SERVES 12)

Caramel Apple Bread Pudding	\$51
Brownies	37
Fresh Baked Chocolate Chip Cookies (min. 12)	3 each

CATERING DELIVERED

Please order 48 hours in advance.

WILLOW STREET SETS UP EVERYTHING

from serving trays, tablecloths, utensils, plates, napkins and more. And it's all disposable. **Disposable chafing dishes \$25. Minimum \$250 order for catering deliveries.** A 15% charge will be included in all orders that are delivered. **For catering pick up or delivery, call the Willow Street nearest you.**

Los Gatos 408. 354. 5566

Willow Glen 408. 971. 7080

Westgate 408. 871. 0400

KID'S MENU

Classic Cheese Pizza	\$6.5
Hawaiian Pizza	7
Pepperoni Pizza	7
Italian Sausage Pizza	7
Chicken Tenders Breaded OR Grilled.	
Side of French fries OR broccoli.	6.5
Hamburger (cheese on request) Side of French fries OR broccoli.	7.5
Side Salad House OR Caesar	5
Butter & Cheese Fusilli	5
with salmon, add 3 with chicken, add 2	
Spaghetti Marinara	5.5
Spaghetti & Meatball	7
Kraft Macaroni & Cheese	5.5
Broccoli & Chicken Penne	6.5
Salmon, Broccoli & Mashed Potatoes	8.5
Side of Broccoli	3
Single Scoop Hot Fudge Sundae	3
Root Beer Float	2.5
Juice	1
Milk	1.5
Toddler Tray For children under 3 years of age	
Chicken breast, carrots, cucumbers, mozzarella cheese, sliced oranges.	5



WILLOW STREET
WOOD-FIRED PIZZA
willowstreet.com



@WillowStreet



facebook.com/WillowStreet



youtube.com/WillowStPizza



@WillowStreetPizza

LOS GATOS 408. 354. 5566

We accept MasterCard, Visa, Discover and American Express. We do not accept personal checks.

\$15 corkage fee • \$1.5 Bring Your Own Dessert fee

20 S. SANTA CRUZ AVE, DOWNTOWN LOS GATOS, CA 95030

TAKE OUT/CATERING WILLOW STREET



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\$15 corkage fee • \$1.5 Bring Your Own Dessert fee

20 S. SANTA CRUZ AVE, DOWNTOWN LOS GATOS

WOOD-FIRED PIZZA

Our hand stretched pizzas are made with organic 00 flour.

MEDITERRANEAN

Tomato, mozzarella, goat cheese, roasted red peppers, kalamata olives, caramelized onions, fresh thyme **\$15.5** Gluten free crust, add **\$3**

ITALIAN

Spicy tomato, mozzarella, fontina, local Italian sausage, pepperoni, garlic, mushrooms, Calabrian peppers, basil **16** Gluten free crust, add **3**

ARTISAN SALAMI & CHEESE

Tomato, Sopressata salami, gouda, fontina, mozzarella, manchego, thyme **14.5**
Gluten free crust, add **3**

COMBINATION

Tomato, mozzarella, local Italian sausage, salami, pepperoni, mushrooms, herbs **16**
Gluten free crust, add **3**

GARLIC CHICKEN

Creamy roasted garlic, mozzarella, parmesan, bacon, spinach, caramelized onions **15.5**

MARGHERITA Tomato, basil, homemade mozzarella **13**

ROASTED VEGETABLE

Homemade pesto, mozzarella, cauliflower, zucchini, oven roasted tomatoes, Italian greens **15**

THAI CHICKEN

Spicy peanut sauce, mozzarella, carrots, red onions, cilantro **15.5**

BARBACOA

Braised beef, crushed tomatillo, mozzarella, charred poblano, lime crème fraiche, cilantro **16**

DOLCE PICCANTE

Sopressata salami, tomato, mozzarella, fontina, honey Calabrian chili oil, fresh basil **15.5**

BARBEQUE CHICKEN

Barbeque sauce, mozzarella, smoked gouda, red onions, cilantro **15.5**

MUSHROOM PANCETTA

Homemade mozzarella, parmesan, thyme **15**

SMALL PLATES

HUMMUS PLATE

Sopressata salami, olives, wood-fired flatbread **\$10**

WOOD OVEN MEATBALLS

Marinara, parmesan, basil **12**

HONEY CHIPOTLE WILLOW WINGS

Creamy blue cheese **12**

PAN SEARED CALAMARI STEAKS

Parmesan, roasted red pepper aioli **12**

GF FIERY PRAWNS & FRESH CORN SALSA

Cherry tomatoes, avocado, Calabrian chili oil, cilantro **12**

HOMEMADE SOUP OF THE DAY

Cup **5** | Bowl **9**

SALADS

Add grilled chicken **\$4**

GF MIXED GREENS

Tomatoes, cucumber, carrots, house vinaigrette **\$6 | 10**

CAESAR

Romaine lettuce, croutons, parmesan **6 | 10**

GF ROMAINE GORGONZOLA

Radicchio, toasted walnuts, gorgonzola balsamic vinaigrette **6 | 10**

Dried cranberries **75¢**

GF LITTLE GEM COBB

Chicken breast, bacon, cherry tomatoes, avocado, gorgonzola, hard boiled egg, house vinaigrette **14.5**

GF SALMON SALAD LIGHTER SIDE 560 cal.

Fresh mango salsa, spinach, lime vinaigrette **17**

GF GREEK QUINOA

Romaine lettuce, quinoa, feta cheese, tomatoes, cucumbers, red onions, red peppers, mint, kalamata olives, light red wine vinaigrette **12**

LIME CHICKEN

Romaine, tomato corn salsa, black beans, cheddar cheese, tortilla strips, avocado, lime vinaigrette **14**

LARGE PLATES

GF BRAISED BONELESS SHORT RIBS

Garlic mashed potatoes, glazed baby carrots **\$24**

GF MARY'S® NATURAL ROASTED HALF CHICKEN

Warm balsamic reduction, caramelized onions and red peppers, garlic mashed potatoes, wood-fired oven roasted vegetables **20**

GRILLED FLAT IRON STEAK

Chimichurri butter, garlic fries, truffle aioli **24**

GF WOOD FIRED MAHI MAHI

Potatoes, olives, onions, tomatoes, capers, broth **18**

WILLOWBURGER

10 oz. natural beef, bacon, caramelized onions, gorgonzola, lettuce, tomato, roasted garlic aioli on wood-fired flatbread, garlic fries **15**

PESTO CHICKEN SANDWICH

Swiss cheese, caramelized onions, lettuce, tomato, pesto aioli on wood-fired flatbread, garlic fries **14.5**

GF SIDE PLATES: BABY KALE • ALMOND BROCCOLI •

WOOD-FIRED OVEN ROASTED VEGETABLES •

GARLIC MASHED POTATOES **7**

LIGHTER SIDE

GF GRILLED SALMON 520 cal.

With wood-fired oven roasted vegetables **\$18**

GF ANGEL HAIR, TOMATO, GARLIC & BASIL 530 cal.

Sautéed garlic and tomatoes with fresh basil **12**

GF PALEO CHICKEN 650 cal.

Sautéed with Italian greens, mushrooms, garlic, onions, fresh herbs, broth **16**

GF GRILLED CHICKEN BREAST 440 cal.

With wood-fired oven roasted vegetables **14**

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

GFP Gluten free with gluten free pasta.

\$15 corkage fee • \$1.5 Bring Your Own Dessert fee

PASTAS

Gluten free pasta may be substituted for **\$1**

GFP ANGEL HAIR, TOMATO, GARLIC & BASIL **\$14.5**

GFP SEAFOOD LINGUINI

Prawns, Mahi Mahi, salmon, clams, seafood marinara **17.5**

GFP VODKA PRAWN FETTUCCINE

Spinach, sun-dried tomatoes, basil **16.5**

CHICKEN TEQUILA FETTUCCINE

Red bell peppers, red onions, cilantro **16**

GFP MUSHROOM PESTO PENNE With parmesan **15**

GFP ARTICHOKE HEARTS, CHICKEN & FUSILLI

Sun-dried tomatoes, mushrooms, garlic, thyme, white wine **16**

GFP SALMON & SPINACH FETTUCCINE

Capers, dill cream **16.5**

GFP RIGATONI ITALIAN SAUSAGE

Homemade marinara, mixed mushrooms, red bell peppers, red onions, herbs, parmesan **16.5**

SPAGHETTI MARINARA with parmesan **12**

Add meatballs **2.5** each

GFP SHORT RIB MAC & CHEESE

Swiss, fontina, gorgonzola, cheddar, parmesan **16.5**

LUNCH SPECIALS

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

Choose any
**MINI CLASSIC
CRUST PIZZA**

—OR—

**HALF PASTA WITH
CUP OF SOUP OR
SIDE SALAD**

(choose from Caesar, House
OR Romaine Gorgonzola)

\$12

**BOWL OF SOUP
AND
SIDE SALAD**

(choose from Caesar, House
OR Romaine Gorgonzola)

\$12

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