

WILLOW STREET

SHARED PLATES

CRISPY CHICKPEAS - Smoked paprika, lime, sea salt **3.95**

MEATBALLS - Marinara, parmesan, fresh basil **12.95**

WILLOW WINGS - 2 WAYS - Honey Chipotle or Fresh Herb Salsa Five for **7.95** Ten for **14.95**

PAN SEARED CALAMARI STEAKS - Tossed in spices and parmesan, red pepper aioli **12.95**

HOMEMADE SOUP OF THE DAY Cup **4.95** Bowl **7.95**

MAINS

GRILLED CHICKEN BREAST - Broccoli, side of fresh herb salsa **14.5** GS

PALEO VEGETABLE & CHICKEN SAUTÉ - Local winter squash, wild mushrooms, spinach, red onion, fresh herbs, toasted pumpkin seeds, light chicken broth **14.5** GS

WILLOWBURGER - 9 oz natural beef, bacon, caramelized onions, gorgonzola, lettuce, tomato, roasted garlic aioli on wood-fired flatbread, garlic fries **15.95**

PESTO CHICKEN SANDWICH - Swiss cheese, caramelized onions, lettuce, tomato, pesto aioli, on wood-fired flatbread, garlic fries **14.95**

CITRUS GLAZED SALMON - Homemade lemon aioli
Choose one side below **17.5**
Choose two sides below **21.95**

SIDES

CRISPY PESTO CAULIFLOWER - Fresh Parmesan, basil **7.95** GS

ROASTED BABY CARROTS - Orange coriander glaze, toasted pistachios **7.95** GS

LOCAL BROCCOLI - Toasted almonds, garlic, olive oil **7.95** GS

CRUSHED YUKON GOLD POTATOES - Olive oil, Maldon sea salt, parsley **7.95** GS

GREENS

LOCAL SPRING GREENS - Cucumbers, cherry tomatoes, red wine vinaigrette **6.95** GS

CAESAR - Romaine, croutons, parmesan **7.95**

ROMAINE GORGONZOLA - Radicchio, toasted walnuts, dried cranberries, balsamic gorgonzola vinaigrette **8.5** GS

LITTLE GEM COBB - Herb chicken breast, bacon, cherry tomatoes, avocado, gorgonzola, hard boiled egg, balsamic vinaigrette **15.50** GS

KALE, HERB CHICKEN & ROASTED WINTER SQUASH - Dried cranberries, candied pecans, Midnight Moon aged goat cheese, citrus vinaigrette **14.95**

LIME CHICKEN - Romaine, roasted corn salsa, black beans, cheddar, tortilla strips, avocado, lime vinaigrette **14.95**

A 3% surcharge will be added to help fund San Jose's new minimum wage, enabling us to continue providing great guest hospitality.

GS - Gluten Sensitive - These products are made in the vicinity of wheat or flour.
GSP - Gluten sensitive with gluten free pasta. Let your server know of any allergies.
\$15 Corkage Fee \$1.5 per person - bring your own dessert fee

WOOD-FIRED PIZZA

MARGHERITA - Tomato sauce, basil, parmesan, homemade fresh mozzarella **14.95** GF crust - add **3**

ITALIAN - Tomato sauce, mozzarella, fontina, local Italian sausage, pepperoni, garlic, mushrooms, spicy Calabrian peppers, basil **17.5** GF crust - add **3**

WILD MUSHROOM PANCETTA - Homemade mozzarella, parmesan, thyme **16.95** GF crust - add **3**

GARLIC CHICKEN - Garlic cream, mozzarella, parmesan, bacon, spinach, shaved red onion **16.95**

SPANISH CHORIZO & YUKON GOLD POTATOES - Smoked Spanish chorizo, roasted Yukon Gold potatoes, garlic cream, fresh ricotta, red onion, fresh oregano **16.5**

COMBINATION - Tomato sauce, mozzarella, local Italian sausage, Sopresatta salami, pepperoni, mushrooms, herbs **17.50** GF crust - add **3**

VEGETABLE PESTO - Homemade basil pesto, mozzarella, shaved zucchini, slow roasted tomatoes, caramelized onions, fresh ricotta **15.95** GF crust - add **3**

THAI CHICKEN - Spicy peanut sauce, mozzarella, carrots, red onion, cilantro **16.95**

ARTISAN SALAMI & CHEESE - Tomato sauce, Sopresatta salami, smoked gouda, fontina, mozzarella, manchego, thyme **15.5** GF crust - add **3**

BARBEQUE CHICKEN - BBQ sauce, mozzarella, smoked gouda, red onions, cilantro **16.95** GF crust - add **3**

DOLCE PICCANTE - Tomato sauce, Sopressata salami, mozzarella, fontina, honey calabrian chili oil, basil **16.95** GF crust - add **3**

PROSCIUTTO DI PARMA - Tomato sauce, homemade mozzarella, parmesan, baby arugula, Italian lemon oil **16.95** GF crust - add **3**

CHEESE PIZZA - Tomato sauce, mozzarella **13.5** GF crust - add **3**

PASTA

Gluten Free pasta substituted for \$1

ANGEL HAIR TOMATO GARLIC & BASIL **15.5** GFP

LEMON CREAM SALMON FETTUCCHINE - Roasted zucchini, cherry tomatoes, caramelized onions, lemon cream, basil **17.95** GFP

CHICKEN TEQUILA FETTUCCHINE - Red bell peppers, red onions, cream, cilantro **16.95**

SEAFOOD LINGUINE - Prawns, salmon, clams, seafood marinara **17.95** GFP

ARTICHOKE HEARTS, CHICKEN & FUSILLI - Slow roasted tomatoes, mushrooms, white wine, garlic, thyme **16.95** GFP

VODKA PRAWN FETTUCCHINE - Vodka cream sauce, spinach, sun-dried tomatoes, basil **17.95** GFP

WILD MUSHROOM PESTO PENNE - Slow roasted tomatoes, parmesan, cream, basil **16.95** GFP

SPAGHETTI MARINARA - Parmesan **12.5** Add meatballs, **3** each

ITALIAN SAUSAGE RIGATONI - Homemade marinara, mushrooms, red bell peppers, onions, parmesan, fresh herbs **16.95** GFP

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