

Pollo

Served w/ Penne marinara

Chicken Marsla \$ 14

sauteed with Marsala wine & mushrooms

Chicken Piccata \$ 14

sauteed with capers, lemon juice, butter & garlic

Chicken Cacciatore \$ 14

bell peppers, mushrooms, onions w/ marina sauce

Chicken Parmigiana \$ 14

breaded, served w/ marinara sauce & melted cheese

SANDWICHES

SUBMARINE \$ 8

cold cuts, cheese, arugula, tomatoes, peperoncini & Italian dressing

HOMEMADE MEATBALL \$ 8

w/ meat sauce and melted mozzarella cheese

HOMEMADE GRILLED SAUSAGE \$ 9

bell peppers, onions, Pecorino Romano & melted Provolone cheese.

EGGPLANT PARMIGIANA \$ 8

w/ melted mozzarella & marinara sauce

CHICKEN PARMIGIANA \$ 8

w/ melted mozzarella & marinara sauce

PASTRAMI \$ 9

mustard, mayo, pickles, onions & melted mozzarella

CONTORNO

2 MEATBALLS \$ 4.5 2 SAUSAGES \$ 5.5

SIDE OF SPAGHETTI \$ 5.5

PIZZA

Toppings

	Cheese	1	2	3	Special/ Veggie/ Hawaiian/
13	10.25	11.75	13.25	14.75	16.25
15	13.00	14.75	16.50	18.25	20.00
18	16.25	18.25	20.25	22.25	24.25

Pepperoni, Onion, Ham, Italian Sausage, Bell Pepper, Black Olive, Meatball, Anchovies, Jalapeño, Canadian Bacon, Pineapple, Mushroom, Fresh Tomato & Basil

SPECIAL

Pepperoni, Sausage, Mushrooms, Onions & Bell Peppers

VEGGIE

Mushrooms, Bell Peppers, Black Olives & Onions

HAWAIIAN

Canadian Bacon, Ham & Pineapple

THIN CRUST PIZZAS

15" TUSCAN \$ 20

Mushrooms, Roasted Red Bell Peppers, Fresh Mozzarella, Prosciutto & Arugula

15" MARGHERITA \$ 17

Tomatoes, Basil, Fresh Mozzarella & Romano cheese

DOLCE

TIRAMISU \$ 7.5 CANNOLI \$ 4.5
ALMOND RICOTTA CHEESECAKE \$ 7

BEVANDE

SODA / COFFEE \$ 3
CAPPUCCINO \$ 4 ESPRESSO \$ 3

RENATO'S

RISTORANTE & PIZZA



TO ORDER

714-839-5755

15383 Brookhurst St.
Westminster, CA 92683

OPENING HOURS

Sunday - Thursday 11 am - 9 pm
Friday & Saturday 11 am - 10 pm
Closed Mondays

For selection of party trays
ask for our catering menu

Check us out online at:

www.renatosrestaurant.com
info@renatosrestaurant.com

INSALATA / PRIMI

HOUSE SALAD \$ 5 CAESAR SALAD \$ 5.5
w/ chicken \$ 11

ANTIPASTO SALAD \$ 10
w/ mixed greens, cold cuts, cheese, tomatoes,
peperoncini & choice of dressing

SAUTÉED SCAMPI \$ 14
w/ lemon caper or mildly spicy marinara sauce

STEAMED CLAMS \$ 13
steamed in garlic white wine broth

FRIED MOZZARELLA \$ 12
served w/ marinara sauce

CALAMARI FRITTI \$ 14
served w/ mildly spicy marinara sauce

STUFFED MUSHROOMS \$ 11
stuffed with our house made sausage

BUFFALO WINGS \$ 13
mildly spicy, fully glazed, w/ ranch dipping sauce

PASTA DELLA CASA

LASAGNA \$ 12
layers of ricotta, spinach, pork & beef, meat sauce &
cheese

CHEESE RAVIOLI \$ 13
served with choice of pink, meat, or marinara sauce

MANICOTTI \$ 12
homemade crêpes stuffed with ricotta,
mozzarella, spinach & served w/ penne marinara

GNOCCHI \$ 12
potato pillows in either meat sauce, tomato sauce or
pink sauce

PASTA

SPAGHETTI \$ 9
w/ meat sauce or tomato sauce
w/ **homemade meatballs \$ 12**

SPAGHETTI ALLA PUTTANESCA \$ 11
sautéed olives, garlic, capers & marinara sauce

PENNE CON SALSICCIA \$ 12
homemade sausage w/ bell peppers & onions,
Pecorino Romano cheese & served in marinara sauce

RIGATONI RENATO \$ 13
with chicken, mushrooms, tomatoes & cream sauce

FETTUCCINE ALFREDO \$ 10
pasta blended in cream sauce & Parmesan cheese
w/ **roasted chicken \$ 13**

FETTUCCINE AI FUNGHI CON TARTUFI \$ 13
homemade pasta w/ Cremini mushrooms & Truffle
cream sauce

SPAGHETTI CARBONARA \$ 12
sautéed w/ pancetta, peas, eggs, touch of cream &
Parmesan cheese

FARFALLE AURORA \$ 13
w/ pink sauce, chicken & Gorgonzola cheese

ANGEL HAIR CHECCA \$ 9
seasoned diced tomatoes, basil, garlic & white wine

ANGEL HAIR MEDITERRANEO \$ 10
w/ Kalamata olives, capers, artichoke hearts & cherry
tomatoes

TORTELLINI CON PESTO \$ 12
basil, pine nuts, garlic & Parmesan cheese

TORTELLINI DELLA CASA \$ 12
w/ green peas, mushrooms, pancetta & cream sauce

EGGPLANT PARMIGIANA \$ 12
served w/ a side order of penne & tomato sauce

PESCE

SALMON MEDITERRANEO \$ 20
fresh filet w/ artichoke, capers & cherry tomatoes,
served with angel hair pasta

FARFALLE AURORA CON SALMONE \$ 15
served in a brandy pink sauce

LINGUINI MAESTRO \$ 19
shrimp, scallops, asparagus, sautéed vegetables &
tomatoes

LINGUINI WITH CLAMS \$ 15
sautéed w/ green onions, white wine, & finished
w/ a touch of marinara sauce

LINGUINI ALLA PESCATORE \$ 21
scallop, clams, calamari, shrimp, & tomato sauce

SPAGHETTI CON GAMBERI RENATO \$ 16
wild Pacific shrimp sautéed w/ shallots, served in a
mildly spicy marinara sauce

ANGEL HAIR CHECCA CON GAMBERI \$ 16
wild Pacific shrimp sautéed with cherry tomatoes &
white wine

FETTUCCINE ALFREDO GAMBERI \$ 16
wild Pacific shrimp in a brandy cream sauce

CARNE

RACK OF LAMB ALLA GRIGLIA \$ 37
marinated, grilled and served with rosemary
roasted baby potatoes & vegetables

BISTECCA ALLA GRIGLIA \$ 34
12oz Angus Ribeye, grilled and served with
rosemary roasted baby potatoes & vegetables