

POLLO

Served w/ penne marinara

CHICKEN MARSALA \$ 13

Sautéed with Marsala wine & mushrooms

CHICKEN PICCATA \$ 13

Sautéed with capers, lemon juice, butter & garlic

CHICKEN CACCIATORE \$ 13

bell peppers, mushrooms, onions w/ marinara sauce

CHICKEN PARMIGIANA \$ 13

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 2 SAUSAGES \$ 5

SIDE OF SPAGHETTI \$ 5

PIZZA

Toppings

	Cheese	1	2	3	Special/ Veggie/ Hawaiian/
13	10.00	11.25	12.50	13.75	15.00
15	12.75	14.25	15.75	17.25	18.75
18	15.95	17.70	19.45	21.20	22.95

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 \$ 19

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

15" MARGHERITA \$ 16

Tomatoes, Basil, Fresh Mozzarella & Romano cheese

DOLCE

TIRAMISU \$ 7 CANNOLI \$ 4

ALMOND RICOTTA CHEESECAKE \$ 6

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 \$ 12
steamed in garlic white wine broth

FRIED MOZZARELLA \$ 11
served w/ marinara sauce

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

STUFFED MUSHROOMS \$ 10
stuffed with our house made sausage

BUFFALO WINGS \$ 12
mildly spicy, fully glazed, w/ ranch dipping sauce

PASTA DELLA CASA

LASAGNA \$ 11
layers of ricotta, spinach, pork & beef, meat sauce & cheese

CHEESE RAVIOLI \$ 12
served with choice of pink, meat, or marinara sauce

MANICOTTI \$ 11
homemade crêpes stuffed with ricotta, mozzarella, spinach & served w/ penne marinara

GNOCCHI \$ 11
potato pillows in either meat sauce, tomato sauce or pink sauce \$ 12

PASTA

SPAGHETTI \$ 8
w/ meat sauce or tomato sauce
w/ homemade meatballs \$ 11

SPAGHETTI ALLA PUTTANESCA \$ 10
sautéed olives, garlic, capers & marinara sauce

PENNE CON SALSICCIA \$ 11
homemade sausage w/ bell peppers & onions, Pecorino Romano cheese & served in marinara sauce

RIGATONI RENATO \$ 12
with chicken, mushrooms, tomatoes & cream sauce

FETTUCCINE ALFREDO \$ 9
pasta blended in cream sauce & Parmesan cheese
w/ roasted chicken \$ 12

FETTUCCINE AI FUNGHI \$ 11
homemade pasta w/ cremini mushrooms & cream

SPAGHETTI CARBONARA \$ 11
sautéed w/ pancetta, peas, eggs, touch of cream & Parmesan cheese

FARFALLE AURORA \$ 12
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 \$ 11
basil, pine nuts, garlic & Parmesan cheese

TORTELLINI DELLA CASA \$ 11
w/ green peas, mushrooms, pancetta & cream sauce

EGGPLANT PARMIGIANA \$ 11
served w/ a side order of penne & tomato sauce

PESCE

SALMON MEDITERRANEO \$ 19
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 \$ 16
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 \$ 20
clams, scallops, 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 WITH SCALLOPS \$ 20
served in a brandy pink sauce

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

CARNE

RACK OF LAMB ALLA GRIGLIA \$ 33
marinated, grilled & served with rosemary roasted potatoes & vegetables

SHORT RIB PAPPARDELLE \$ 27
slowly braised in carrot tomato sauce, served with house made pappardelle pasta, topped with Parmigiano Reggiano & lemon gremolata