

## Dolci

All of our desserts are made from scratch daily.

<b>PANNA COTTA WITH FRESH RASPBERRY SAUCE</b>	\$ 12.00
<b>TIRAMISU CLASSIC (V)</b>	\$ 12.00
<b>CHOCOLATE GANACHE (V)</b> Dark chocolate, Fresh whipped cream	\$ 12.00
<b>STRAWBERRY TIRAMISU (V)</b>	\$ 14.00

## Beverages

<b>SPARKING WATER S. PELLIGRINO</b>	\$ 8.00
<b>NATURAL SPRING WATER</b>	\$ 8.00
<b>COCA COLA BOTTLED</b>	\$ 5.00
<b>LURISIA LIMONATA SODA</b>	\$ 8.00
<b>LURISIA CHINOTTO SODA</b>	\$ 8.00
<b>LURISIA ARANCIATA</b>	\$ 8.00
<b>APPLE/ORANGE JUICE</b>	\$ 8.00
<b>GALVANINA BLACK TEA</b>	\$ 8.00
*all Lurisia Soda's are 275ml	
<b>CAPUCCINO</b>	\$ 6.00
<b>CAFE AMERICANO</b>	\$ 5.00
<b>ESPRESSO</b>	\$ 5.00

\*V Vegetarian \*VG Vegan \*CBT Slow cooking technique

Each dish has been created by chef with a balance of flavors.  
We do not allow any substitutions or changes that are not listed on the menu.

\*Cakeage fee: 3\$ per slices \*20% gratuity included in parties of 8 or more

Momo and Sarika, the husband-and-wife co-owners of Pizzeria Cardamomo in Redwood City, have a love story that began in Lake Como, Italy. In 2018, Sarika met Momo while dining in a restaurant; despite their language barrier, they quickly connected. Momo's journey to becoming a chef is as captivating as his love story. Originally from Morocco, he immigrated to Italy at the age of 16, where he honed his culinary skills and developed a passion for pizza. He eventually opened his own restaurant, Pizzeria Cardamomo, in Lake Como, where he earned a reputation for his artisan pizzas and dedication to quality ingredients. After successfully running his pizzeria for 35 years, he decided to move to California for his wife.

Pizzeria Cardamomo will feature a seasonally changing menu of organic, scratch-made sourdough pizzas, including unique creations like the Moroccan pizza with sausage and dried plums, as well as classics like Margherita. Sarika emphasizes that everything is made fresh and simple, as Momo passionately spends days perfecting his pizza crust, meticulously checking the yeast temperature along the way. The couple, now happily married, draws from their rich culinary and romantic history to bring a taste of Italy to their new community.

-Excerpt from The Almanac

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2053A BROADWAY, REDWOOD CITY, CA

# PIZZERIA Cardamomo

## Menu

### Chef Momo's North Italian Cuisine

At Pizzeria Cardamomo, we celebrate the essence of North Italian cuisine, where each dish is meticulously crafted with a select few ingredients, allowing the individual flavors to shine. Our culinary philosophy emphasizes a light and clean dining experience, as all dishes are prepared with the utmost care using the finest organic ingredients.

Chef Momo is committed to presenting food in its purest form, avoiding excessive salt, spices, butter, oil, grease, or cream. Each creation is designed to highlight the natural flavors of the ingredients, ensuring a harmonious balance on your palate.

For those seeking an additional touch of spice, we offer our house-made chili oil, crafted from habanero chilis. This condiment is prepared using the sous vide method, ensuring a clean and vibrant flavor that enhances rather than overwhelms the delicate balance of our dishes.

Join us for a culinary journey where simplicity meets sophistication, and experience the true art of clean, natural cuisine.

## Antipasti

<b>FRESH BREAD FROM THE BAKER NEXT DOOR (VG)</b> Spiced with extra virgin olive oil	\$ 5.00
<b>BRUSCHETTA (V)</b> Toasted sourdough, stracciatella, slow cooked cherry tomatoes Add ruliano prosciutto 24 + \$5.00	\$ 14.00
<b>LOCAL PEAR BRUSCHETTA (V)</b> Local pear, gorgonzola cheese, thyme, honey	\$ 14.00
<b>ARANCINI CACIO E PEPE (V)</b> Crispy risotto fritter with pecorino and parmigiano reggiano	\$ 13.00
<b>MARINATED TAGGIASCA OLIVES (VG)</b> Lemon, cumin, chili served with fresh homemade bread	\$ 12.00
<b>PASTA E FAGIOLI (V)</b> Bean and Pasta soup with soffritto, sage, crispy rosemary, artisan bread	\$ 14.00
<b>MEATBALLS</b> Ground beef meatballs seasoned with marinara sauce	\$ 14.00

## Pasta

Gluten free options available for +\$4.00

<b>POMODORO BASILICO (V)</b> Slow cooked tomatoes sauce, basil, parmigiano reggiano	\$ 22.00
<b>PESTO PASTA (V)</b> Basil pesto, pine nuts, pecorino romano, parmigiano reggiano	\$ 24.00
<b>TAGLIATELLE BOLOGNESE</b> Housemade fresh pasta, meat ragu	\$ 26.00

## Salad

<b>ARUGULA (V)</b> Local pear, parmigiano reggiano, walnuts, honey, vinaigrette	\$ 15.00
<b>ORGANIC BEETS (V)</b> Navel orange, toasted almonds, arugula pesto, white wine vinaigrette	\$ 18.00

## Panini

<b>VERDURA (V)</b> Bell peppers, Taggiasca olives, oregano, capers, basil, vinegar, stracciatella	\$ 18.00
<b>PROSCIUTTO/BUFALA</b> Ruliano prosciutto 24 mo, bufala, fresh tomatoes, basil, extra virgin olive oil	\$ 20.00

## Secondi

<b>POLLO AL LIMONE</b> Braised Chicken legs with Lemon and spices, sautéed yukon potatoes with rosemary	\$ 26.00
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## Pizza

12" personal pizzas made with an organic sourdough crust.

## Classic Pizzas

<b>MARGHERITA (V)</b> Fior di latte, organic tomato sauce, basil Add Prosciutto Crudo +\$8.00 Add Bacon +\$6.00 Add Ground Beef +\$6.00 Add Arugula +\$4.00	\$ 22.00
<b>MARGHERITA DOP (V)</b> Buffalo mozzarella DOP, organic tomato sauce, basil Add Prosciutto Crudo +\$8.00, Add Arugula +\$4.00 Add Bacon +\$6.00, Add Ground Beef +\$6.00	\$ 26.00
<b>ALLA NAPOLI</b> Fior di latte, organic tomato, anchovies, oregano	\$ 25.00

<b>ALLA MARINARA (VG)</b> Organic tomato, garlic, oregano, basil Add Bufala +\$6.00 Add Buffalo mozzarella +\$9.00 Add Prosciutto Crudo +\$8.00 Add Bacon +\$6.00 Add Anchovies +\$5.00	\$ 19.00
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## Specialty White Pizzas

<b>MOMO (V)</b> Fior di Latte, montaggio cheese, *CBT yellow potatoes Add Prosciutto Crudo +\$8.00 Add Bacon +\$6.00 Add Bufala +\$6.00	\$ 26.00
<b>BRONTE (V)</b> Fior di latte, ricotta, pistacchio pesto, chopped pistachio, garlic, basil, parmigiano reggiano	\$ 27.00
<b>CARBONARA</b> Fior di latte, guanciale, poached egg *CBT, pecorino romano DOP, Madagascar voatsiperifer pepper	\$ 28.00
<b>ALLA MAROCCHINA</b> Fior di latte, ground beef, dried plums, roasted almonds, cinnamon	\$ 28.00
<b>CALZONE CACIO PEPE (V)</b> Fior di latte, pecorino romano, wild Madagascar voatsiperifery, extra virgin olive oil	\$ 27.00

## Specialty Red Pizzas

<b>MAGICA</b> Fior di Latte, organic tomato sauce, ground beef, *CBT yellow potatoes, mint, honey	\$ 27.00
<b>STRACCIATELLA (V)</b> Organic tomato sauce, stracciatella, caramelized tomatoes, basil oil	\$ 26.00
<b>VERDURA (V)</b> Fior di Latte, organic tomato sauce, grilled zucchini, egg plant, bell pepper, tomatoes, onion, taggiasca olives, mint, spicy pepper oil essence	\$ 26.00
<b>PARMIGIANA (V)</b> Organic tomato sauce, eggplants, fior di latte, parmigiano reggiano	\$ 27.00
<b>CRUDO E PARMIGIANO ALL' ACETO BALSAMICO</b> Organic tomato sauce, fior di latte, raw ham, parmigiano reggiano, modena traditional balsamic IGP Add Arugula +\$4.00	\$ 27.00
<b>SPICY PEPPERONI PIZZA</b> Pepperoni, fior di latte, organic tomato sauce	\$ 26.00
<b>SPICY PEPPERONI PIZZA WITH HONEY</b> Pepperoni, fior di latte, organic tomato sauce, organic honey	\$ 27.00
<b>SALSICCIA</b> Bell Peppers, ground beef sausage, fior di latte, red onions, garlic, thai chilies, organic tomato sauce	\$ 27.00
<b>FUNGHI RUCOLA GORGONZOLA (V)</b> Gorgonzola Cheese, cooked organic baby mushroom, arugula, garlic, parsley, organic tomato sauce	\$ 27.00

## Kids menu

Smaller portions for children 12 and under

<b>PASTA POMODORO (V)</b> Slow cooked pasta with tomatoes, basil	\$ 17.00
<b>CHEESE PASTA (V)</b> Pasta with parmigiano reggiano cheese and olive oil	\$ 17.00