

APPETIZERS

BUFFALO WINGS: Homemade mild sauce. Ranch or blue cheese for dipping. SM (6) 5.99 LG, (12) 8.49

BRUSCHETTA: Toasted fresh roll, chopped tomato, parsley, garlic and extra virgin olive oil. 3.79

GARLIC BREAD: Garlic and fresh herbs. 4.19, half loaf 2.19

GARLIC CHEESE BREAD: Add mozzarella. 5.25, half loaf 2.79

PESTO BREAD: Creamy pesto, tomato, and Provolone. 5.99

FOCCACIA: Fresh baked herb bread. SM 1.09, LG 5.25

DIPPING SAUCE: Choose marinara, or meat sauce. 3oz 1.39, 8oz 2.59

MEAT ANTIPASTO: Assortment of meats, cheese, and veggies. 6.99

SOUP & SALADS

We pride ourselves on fresh garden salads. Especially our homemade dressing made with extra virgin olive oil, premium red wine vinegar, an assortment of Italian herbs and spices, and fresh Gilroy garlic.

ITALIAN SALAD: Romaine lettuce, Roma tomatoes, carrots, red cabbage, red onions, feta, Calamata olives, green olives, and roasted red peppers. 5.49 (Side. 2.59 no olives or feta)

ITALIAN CHICKEN SALAD: Italian Salad with a sliced marinated chicken breast. 9.59

CAESAR SALAD: 5.49/ Side 2.99 (Anchovies add 1.59)

CAESAR CHICKEN SALAD: Add a chicken breast. 9.59

SPINACH SALAD: Fresh spinach, caramelized walnuts, Dried Cranberries, red onions, feta, homemade balsamic dressing. 5.99/ Side 3.25/ Add Chicken 9.59

FAMILY STYLE: Italian Spinach, or Caesar (serves 4+) 16.45

SOUP: Minestrone and daily choice. Cup 3.45/ Bowl 5.59

ENTREES

Served with penne pasta and marinara or Agli Olio. Add a salad Italian or Caesar for only 4.50

CHICKEN CON VINO: Marinated chicken breast, white wine, capers, green olives and diced Roma tomatoes. 11.99

CHICKEN PARMIGIANO: Marinated chicken breast baked with our family marinara, parmesan, mozzarella and fresh herbs. 11.99

VEAL PARMIGIANO: A Veal patty with our family recipe marinara sauce, parmesan and mozzarella with fresh herbs. 11.99

EGGPLANT PARMIGIANO: Breaded eggplant with our family marinara sauce, parmesan, mozzarella with fresh herbs. 11.99

GOURMET PIZZA & CALZONE

Choose a crust: Regular, Thin, Whole Wheat or Gluten Free

Topped with only the best local ingredients.

Our dough and sauces are made from scratch.

SIGNATURE PIZZA & CALZONE

TONY'S SPECIAL: Pepperoni, salami, yellow onions, bell peppers, mushrooms, beef, sausage, & linguica.

ITALIAN GOURMET: Prosciutto, Calamata olives, Green Olives mushrooms, tomatoes, Pepperonette, garlic, provolone, & pancetta. Add 2.00 any size.

ALBA'S SPINACH: Sautéed spinach with oil and garlic, herbs, ricotta, crushed tomatoes, & Mozzarella.

ANTHONY'S MEATBALL: Meatballs sliced and served on a layer of caramelized onion with provolone cheese.

BIANCA (white): No sauce, mozzarella, ricotta, provolone, feta, sun-dried tomatoes, extra virgin olive oil, garlic, & fresh herbs.

VEGETARIAN: Mushrooms, zucchini, tomatoes, black olives, marinated artichoke hearts, garlic, bell peppers & onions.

A LA GILROY: Jalapeno, garlic & your choice of any 3rd topping.

ALL MEAT: Sausage, pepperoni, salami, beef, linguica, & ham.

PESTO SPECIAL: With pine nuts & roma tomatoes.

KEEP FIT: Low fat mozzarella, bell peppers, mushrooms, tomatoes, zucchini, garlic, artichoke hearts, & onions.

BBQ CHICKEN: BBQ sauce slices of roasted marinated chicken breast, provolone & sweet red onions.

TUSCAN CHICKEN ALFREDO: Alfredo base, chicken, & sun-dried tomatoes

MARGHERITA: Roma tomatoes, fresh basil, & aged mozzarella

	Personal	Medium	Large	X-Large	Family
Size:	8"	12"	14"	16"	18"
Serves:	1	2	3	4-5	5-6
Price:	8.99	17.50	22.25	25.99	27.99
Take N Bake:	—	13.99	15.99	17.99	—
Gluten Free 10		16.99			

CREATE YOUR OWN PIZZA or CALZONE

VEGETABLE: Garlic, Yellow Onion, Pineapple, Tomato, Bell Peppers, Jalapeno, Black Olives*, Mushroom, Spinach, Zucchini, Artichoke, Sicilian Olive, Eggplant, Calamata Olive, Pine Nuts*, Basil, Red Onions, Roasted Red Peppers, Sun-dried tomatoes, Capers, Caramelized Onions, Pesto.

MEAT: Pepperoni, Beef, Sausage, Salami, Ham*, Turkey*, Anchovy*, Clam, Chicken*, Meatball, Pancetta, Prosciutto, Linguica, Pepperonette*.

CHEESE: Extra Cheese, Mozzarella, Provolone, Feta, Low-Fat Mozzarella, Ricotta.

	Personal	Medium	Large	X-Large	Family
Price:	6.29	12.99	15.99	19.99	23.99
Toppings:	.92	1.64	2.15	2.46	2.98
Take N Bake:	—	7.99	9.99	10.99	—

*Counts as 2 Toppings, No topping substitutions on Signature pizzas. Calzone available in 8" personal thru 14" Large.

PASTA

Our pasta sauces are Alba's family recipes brought from Italy. We use Tomatoes from San Joaquin Valley with fresh Central Valley herbs, seasonings, succulent beef, local "New York Style" sausage, fresh Morgan Hill mushrooms and Gilroy garlic. Our homemade sauces are slow simmered for hours. Full pasta is about 12 OZ.

First Choose a Pasta: Spaghetti-Penne-Rigatoni—Linguini—Shells
Traditional Sauces

MEAT SAUCE: Served with 2 meatballs. 8.99

MARINARA SAUCE: Tomatoes, mushrooms, basil garlic, herbs, and spices. 7.99

AGLI OLIO: Sliced garlic sautéed in extra virgin olive oil, with sun-dried tomatoes, and parsley. 7.99

PESTO SAUCE: Pesto, creamy ricotta cheese, and pine nuts. 11.99

PUTTANESCA: A robust sauce made with hand crushed tomatoes, pancetta, capers, green olives and a dash of crushed anchovies. 9.99

ALFREDO: Cream sauce cooked with light garlic, fresh herbs, and parmesan cheese. 8.99

CLAM SAUCE (White or red): Tender clams sautéed with garlic, extra virgin olive oil, and herbs. We add our special marinara sauce to create a traditional red clam sauce. 9.99

Specialty Sauces

CREAMY PESTO CHICKEN: Marinated chicken breast, Alfredo sauce, pesto, artichokes, and black olives. 13.49

CHICKEN POMODORO: Marinated chicken breast sautéed in extra virgin olive oil, tomatoes, and herbs. 11.49

TUSCAN CHICKEN ALFREDO: Marinated Chicken Breast, our Alfredo sauce, and sun-dried tomatoes. 13.49

SPINACH WITH MUSHROOM: Sautéed spinach with garlic stirred with creamy ricotta and sliced mushrooms. 7.99

CHIPOTLE ROSA: Spicy hot chipotle pepper blend with our homemade rosa Sauce (Marinara & Creamy Alfredo). Choose chicken or sausage. 11.99

Specialty Pastas

VEGETARIAN LASAGNA: Lasagna noodles layered with spinach, zucchini, marinara sauce, ricotta, and mozzarella. 11.49

MEAT LASAGNA: Lasagna noodles layered with meat sauce, ricotta, and mozzarella. 11.49

ALBA'S BAKED RIGATONI: Rigatoni mixed with meat sauce, ricotta, and Mozzarella. 8.99

RAVIOLI Meat or Ricotta cheese with choice of sauce. 11.99

- ▶ 1/2 pasta 2.00 off (Specialty Pastas not included).
- ▶ Extras: Meatballs 2.49 Sausage 2.99 Chicken 3.89

(OVER)

SANDWICHES

Includes an Italian salad, Caesar salad, or soup.
Served on a fresh baked roll with extra virgin olive oil, fresh herbs, garlic, and provolone cheese then baked in a brick oven.
Without soup or salad **subtract \$2.00.**

ITALIAN STYLE*: Prosciutto, ham, salami, Pepperonette, topped with fresh grown San Joaquin tomatoes, romaine lettuce and sweet red onions. 9.49

SAUSAGE: Link sausage smothered with Pizzaiola Sauce. 9.49

ROAST BEEF: Juicy roast beef sautéed with bell peppers, onions and Italian herbs. 10.49

MEATBALL: Baked meatballs simmered in our meat sauce for hours with our Pizzaiola Sauce. 9.99

VEAL: Tender breaded Veal patty with our Pizzaiola Sauce. 9.99

CHICKEN PIZZAIOLA: Tender Chicken Breast, Pizzaiola Sauce. 9.99

PESTO CHICKEN: Pesto and ricotta sauce. 9.99

BAKED CHICKEN*: with fresh grown San Joaquin tomatoes, romaine lettuce, and sweet red onions. 9.49

CAESAR CHICKEN: Baked chicken, Caesar dressing, fresh grown San Joaquin tomatoes, romaine lettuce and sweet red onions. 9.99

VEGETARIAN: Artichoke hearts, mushrooms, garlic, tomatoes, bell peppers, onions, black olives, and zucchini. 8.49

EGGPLANT: Baked breaded eggplants with marinara sauce. 9.49

CREATE YOUR OWN*: Choose up to 3 meats: turkey, ham, salami, prosciutto. Comes with Provolone cheese with fresh grown San Joaquin tomatoes, romaine lettuce, and sweet red onions. 8.99

"Pizzaiola Sauce" starts with our homemade marinara and we add sautéed bell peppers, onions and mushrooms.

* Comes with mustard & Mayo

For The Kids

Includes Fountain Drink or Milk 4.19

(Dine-in only, Age 10 or under)

DOUBLE SLICE CHEESE OR PEPPERONI PIZZA
PASTA WITH BUTTER
MAC & CHEESE (add 2.00)

Desserts

OREO BROWNIE: 1.59 CHOCOLATE CHIP COOKIE: 1.59

PARTIES & CATERING

Our restaurants can host parties up to 120. We can accommodate 10 to 2,000 guests when catering your location. Please call at least 7 days in advance for large parties over 40 people or for special requests. You may order off of this menu or pick up our catering menu. If you do not see an item that you would like please ask and we can usually accommodate you. We provide simple drop off service or a staff of professional food servers and clean-up crew. You can count on us to make your event special. Ask for our catering menu.

Catering for over 25 years.

DINNER & LUNCH SPECIALS

Dinner Specials: Sunday Thru Wednesday 5PM to Close.
Please call for current dinner specials.

LUNCH SPECIALS: 11 a.m. - 4 p.m.
6.99 includes Fountain Drink

PIZZA - Slice of Pizza - Full Salad

PASTA - 1/2 Pasta - 1/2 Salad

SANDWICH - 1/2 Sandwich - 1/2 Salad

SOUP & SALAD - Cup of Soup - Full Salad

LOW CARB - 3 meatballs in Pizzaiola, 1/2 Salad

SLICE & A SODA 4.29

► Upgrade: to Full Salad. Add 2.69

► Upgrade: Draft beer Add 3.09. Add 1.69 for bottled drinks (Snapple, Juice, Water).

Capitola

1501 41st Ave. 475-4450
(Near Orchard Supply & Theater)

Santa Cruz

817 Soquel Ave 425-8669
(Next to Wholefoods)

Scotts Valley

226 Mt Hermon 439-9999
(Next to Scotts Valley Cinema)

"Independent Pizza Maker of The Year"
National Pizza & Pasta Association



!!! NEW !!!

Gluten-Free & Whole Wheat Dough Fresh Take N Bake

Why It's Sooo Good !

Why does Tony & Alba's consistently win top awards for over 25 years? We are also proud to have won the prestigious **BEST PIZZA in AMERICA** award selected out of 42,000 entries, from the American Pizza & Pasta Assoc.

Every item is homemade, locally grown, or selected as the best available. You can taste the difference and feel the healthy benefits homemade quality gives you.

We pay up to twice as much to get top quality cheeses, homemade dough, and fresh toppings. We raise the dough for 3 days, slow simmer the homemade sauces for hours, hand cut the fresh veggies daily, bake our pizzas and sandwich bread in brick ovens not flame conveyor ovens.

We keep our prices competitive. Being family run we don't have franchise fees and large corporate costs. We put that money into the quality of the food..... Enjoy!