

Special Lunch WeekDay
Weekday only



PANINI

PANINO CAPRESE 10

*sliced fresh Mozzarella & tomato, with basil,
E.V.O.O. & oregano*

PANINO POLPETTE 12

house-made meatballs in a tomato sauce

PANINO PESTO & CHICKEN 12

organic chicken breast, basil pesto & sliced tomato

PANINO EGGPLANT PARM 12

filled with homemade eggplant parmigiana

Dine-in, Take-out, Catering

**Encouraging
an authentic handmade Cuisine**

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Sugo

ITALIAN PASTA BAR | RESTAURANT



1116 Soquel avenue, Santa Cruz CA
(831) 431-6965

Insalate

Della Casa 6

seasonal mixed greens in balsamic dressing, served with sliced cucumber & tomatoes

Caesar 7

romaine lettuce, house-made caesar dressing, Parmigiano cheese, anchovies & housemade croutons

Caprese 8

sliced tomato & fresh Mozzarella, topped with E.V.O.O., oregano & fresh basil

Spinach 8

organic baby spinach in balsamic dressing, topped with goat cheese & caramelized onions

Antipasti

- mixed olives 5
- bruschetta classica 9
- Focaccia al salmone 15
- meatballs in tomato sauce 12
- vegetarian antipasto plate 12
- Calamari Fritti 12
- Chicken tenders 10
- Fries 5

Pasta

STEP 1. Choose the sauce you like

STEP 2. Choose the shape you prefer

- BUCATINI
- FETTUCINE (EGG)
- GNOCCHI
- PENNE
- RICCIOLI
- RIGATONI
- SPAGHETTI



Special Pasta (+3\$)

Beef Ravioli
ground beef, spinach & ricotta cheese

Seafood Ravioli
Crab meat, bell pepper & green onion

Wild Mushroom Ravioli
wild mushrooms, Mozzarella & ricotta cheese

Vegan Ravioli
beet pasta stuffed with roasted vegetables, chickpeas, sun-dried tomatoes & basil

Gluten Free Ravioli
kale & Mozzarella

Gluten-Free Pasta (+2\$)

Traditional

Penne Arrabbiata 13
tomato sauce, diced tomatoes, garlic, basil and spicy peppers

Penne Vodka & Salmon 16
smoked alaskan salmon flavored with vodka and served in aurora sauce

Spaghetti Polpette 16
house-made meatballs in tomato sauce

Spaghetti Carbonara 15
Italian pancetta, organic eggs & Parmigiano cheese

Bucatini Amatriciana 15
Italian pancetta in tomato sauce

Riccioli, Mushrooms & Salsiccia 15
cremini mushrooms, Italian sausage, sautéed in E.V.O.O. & marinara

“From the Oven”

Beef Lasagna 15
house-made lasagna layered with a ground beef ragù & Bechamel, served in a tomato sauce

Spinach & Ricotta Cannelloni 15
organic spinach & fresh ricotta cheese, served in a tomato sauce

Eggplant Parmigiana 15
layered sliced fried eggplant, served in a tomato sauce and Parmigiano cheese

Sauce

Aglío, Olio e Peperoncino 11
organic E.V.O.O., garlic & chili flakes

Pomodoro 12
tomato & fresh basil

Pesto & Cream 15
classic basil pesto & organic heavy cream

Alfredo 15
organic butter, organic heavy cream, Parmigiano cheese & nutmeg

Tre Formaggi 15
Gorgonzola cream sauce, Pecorino, Parmigiano & organic heavy cream

Puttanesca 15
anchovies, black olives, capers & diced tomatoes in marinara

Bolognese 16
non-gmo ground beef, aromatic vegetables & marinara

Spicy Calamari 16
sautéed Calamari with garlic in spicy marinara

Secondi

(served with a side of veggies)

Pollo Marsala 18
organic chicken breast with Marsala wine sauce and mushrooms

Salsiccia Roll 18
italian mild pork sausage grilled and topped with Gorgonzola and mushrooms cream

Gamberoni alla diavola 16
wild shrimps served in spicy tomato sauce

PIZZA

MARGHERITA 12
tomato sauce, Mozzarella cheese & fresh basil

PEPPERONI 13
tomato sauce, Mozzarella cheese & sliced pepperoni

CAPRICCIOSA 15
tomato sauce, Mozzarella cheese, prosciutto cotto, artichokes, black olives & mushrooms

FUNGHI E SALSICCIA 14
tomato sauce, Mozzarella cheese, sausage and mushrooms

MARINARA 14
tomato sauce, anchovies, capers, olives and oregano

VEGETARIANA 15
tomato sauce, Mozzarella cheese, mushrooms, bell peppers, artichokes & olives

STEP 3. Add toppings (optional)

Toppings

- Black Olives 1
- Capers 1
- Caramelized Onions 1
- Diced Tomatoes 1
- Mushrooms 1
- Anchovies 3
- Italian Sausage 3
- Mixed Veggies 4
- Organic Chicken 4
- Pancetta 3
- Wild Shrimp 5