

Antipasti/Appetizers

The Mazzotti Combo 8-	Fresh Local Oysters 9-
Deep fried mozzarella balls, mushrooms, zucchini. Served with ranch and marinara sauce	Grilled and served three ways: Diablo, with spicy San Marzano tomatoes and garlic, Italian barbeque with pancetta, and finally with sun-dried tomato garlic butter
Marinated Portabella Mushroom 8-	Fresh Manila Clams 9-
Grilled and served with a pesto vinaigrette	Steamed in a Mediterranean seafood tomato broth
Calamari 8-	Fried Mozzarella Cheese Balls 8-
Lightly breaded and deep-fried, served with tartar sauce	Fresh mozzarella lightly breaded and deep fried
Garlic Cheese Bread 5-	Antipasti Plate 7-
Served with marinara	Assorted salumi and cheeses with spring vegetable giardiniera
Pan Fried Dungeness Crab Cakes 15-	
With roasted red pepper aioli and local organic greens tossed with lemon juice and olive oil	

Zuppe e Insalata/Soup and Salad

Served with our house bread and your choice of dressing: Italian, Blue Cheese, Ranch, Caesar, Blue Cheese Vinaigrette, 1000 Island or Honey Mustard

Mazzotti's House Salad 5-	Soup of the Day 6-
Mazzotti's House Soup 5-	Soup of the Day and Salad 10-
Mazzotti's House Soup and Salad 9-	
Mazzotti's Famous Antipasto Salad 10-	
Italian Chef Salad on a bed of lettuce with Italian meats, onions, mushrooms, broccoli, cauliflower, carrots, olives, kidney beans, garbanzo beans, cherry tomatoes and cucumbers. Garnished with mozzarella cheese and drizzled with Italian dressing. Available Vegetarian	
Tortellini or Fettuccini Salad 10-	
A bed of lettuce with onions, mushrooms, broccoli, cauliflower, carrots, olives, kidney beans, garbanzo beans, cherry tomatoes and cucumbers. Drizzled with Italian dressing and topped with tortellini or fettuccini tossed with ranch	
Spinach Salad 10-	
A bed of spinach with onions, mushrooms, broccoli, cauliflower, carrots, olives, kidney beans, garbanzo beans, cherry tomatoes, cucumbers, bacon, feta cheese and egg, drizzled with a warm honey mustard vinaigrette	
Caesar Salad 10-	
Romaine lettuce, olives, cucumbers, cherry tomatoes, croutons and parmesan cheese tossed with our house Caesar dressing. Add anchovies for .50 cents	

Additions: Grilled or Fried Chicken.....2.25 Bay Shrimp.....2.00 Free Range Organic Hard Boiled Egg.....1.00 Anchovies......50 Grilled Chicken.....5.00

Tramezzino/Sandwiches

All sandwiches come with your choice of soup, salad, hand cut crispy fries[♦] or spaghetti

Italian Dip 10-	Sausage and Pepper Sandwich 10-
House roasted tri-tip on toasted Italian bread with mozzarella and parmesan cheeses served au jus	Italian sausage, roasted bell peppers and red onions, mozzarella, parmesan and marinara on our house roll. Try it mafia style: with spicy sautéed mushrooms
Grilled Portabella Sandwich 10-	Hitman Sandwich [♦] 10-
Grilled portabella with herbed goat cheese, pesto vinaigrette and mixed greens on our house roll	House roasted tri-tip, ham, onions, mushrooms, olives, mayo, mustard and provolone on our house roll drizzled with ranch and Italian dressings
Italian Barbeque Tri-Tip 10-	Chicken Italiano Sandwich [♦] 10-
House roasted tri-tip served with mozzarella and roasted onions on our house roll	Fried chicken breast, ham, onions, mushrooms, olives, mayo, mustard and provolone on our house roll drizzled with ranch and Italian dressings
Meatball or Sausage Sandwich 10-	
Meatball or Sausage, mozzarella, parmesan and marinara on our house roll	
Chicken or Eggplant Hero 10-	
Fried chicken breast or Eggplant, mozzarella, parmesan and marinara on our house roll	

[♦] not served after 4:00 pm

House Specialties

All items are served with your choice of soup or salad and house made bread with sun-dried tomato garlic butter

Chicken Saltimbocca	23-
Free range organic chicken breast wrapped in proscuitto and stuffed with fresh mozzarella, sage, sun-dried tomatoes, and roasted garlic. Served atop house made potato gnocchi with a madiera butter sauce and steamed vegetables	
Chicken Marsala	22-
Free range organic chicken breast sautéed in a mushroom, garlic and marsala cream sauce. Served over fettuccini with steamed vegetables	
Chicken Parmigiana	18-
Lightly breaded and fried chicken breast layered with parmesan and mozzarella cheeses, topped with marinara and baked. Served with spaghetti or fettuccini alfredo	
Chicken Picatta	19-
Lightly floured free range organic chicken breast over angel hair pasta with a lemon, wine, caper butter sauce and steamed vegetables	
Polenta Parmigiana	15-
Polenta layered with parmesan and mozzarella topped with marinara and baked. Served with steamed vegetables	
Stuffed Chicken Alfredo	23-
Free range organic chicken breast stuffed with artichoke hearts, mushrooms, garlic, basil, sun-dried tomatoes and three cheeses, baked and served over fettuccini with alfredo sauce and steamed vegetables	
Pasta Siciliano	19-
Artichoke hearts, sun-dried tomatoes, mushrooms, onions, garlic, San Marzano tomatoes and basil sautéed in olive oil and white wine. Served over angel hair pasta and garnished with feta cheese and toasted pine nuts	
Spaghetti alla Carbonara	20-
Pancetta, onions and garlic tossed with spaghetti and a rich cream sauce. Add chicken and mushrooms for 2.00	
Spaghetti alla Bolognese	20-
Ground filet mignon, pancetta, onions, carrots, celery and garlic simmered in a creamy tomato sauce	
Grilled Ribeye Steak	24-
A 10 oz. choice ribeye served atop gorgonzola mashed potatoes with crimini mushrooms and a balsamic demi-glace	
Gorgonzola Filet Mignon	29-
Grilled 9 oz. choice filet mignon served with house made potato gnocchi and steamed vegetables and topped with a gorgonzola cream sauce	
Grilled Filet Mignon	29-
A 9 oz. choice filet served atop roasted shallot mashed potatoes with crimini mushrooms and a cabernet demi-glace	

Pesce/Seafood

	Full Order	Half Order
Linguini and White Wine Clam Sauce	21-	16-
Fresh Manila clams sautéed with onions and garlic in a white wine cream sauce, tossed with linguini		
Frutti di Mare	23-	17-
Scallops, dungeness crab, Manila clams and bay shrimp sautéed with mushrooms, onions, garlic and basil in a white wine cream sauce tossed with linguini and garnished with snow peas		
Mazzotti's Scampi Speciale	22-	
Tiger prawns sautéed with garlic, white wine and butter. Served with house made potato gnocchi and steamed vegetables		
Pacific Cioppino	24-	
Spicy seafood stew with prawns, scallops, dungeness crab, clams, salmon, onions, garlic, celery, bell peppers and lemon juice in a seafood tomato broth		
Wild King Salmon	24-	
Grilled wild king salmon served over fresh corn polenta with local organic micro greens, pesto vinaigrette and toasted pine nuts		

Pasta

All items are served with your choice of soup or salad and house made bread with sun-dried tomato garlic butter

	Full Order	Half Order
Spaghetti Traditional pasta served with marinara	11-	7-
Rigatoni Traditional pasta served with marinara	11-	7-
Spaghetti and Ravioli Meat, Spinach or Cheese ravioli and spaghetti with marinara	13-	
Homemade Meat, Spinach or Cheese Ravioli Pasta stuffed with beef, sausage and three cheeses, spinach, or a blend of cheeses, topped with marinara and mozzarella and baked	16-	12-
Eggplant Parmigiana Lightly breaded and fried eggplant layered with parmesan and mozzarella, topped with marinara and baked	15-	12-
Eggplant Ricotta Lightly breaded and fried eggplant layered with ricotta cheese, topped with marinara and baked	15-	12-
Pasta Pomodoro San Marzano tomatoes sautéed with onions, garlic, chili flakes and basil served over angel hair pasta with a white wine olive oil sauce	14-	11-
Lasagna al Forno Sheets of pasta layered with marinara, three cheeses, beef, sausage, spinach and tomatoes, topped with marinara and baked	14-	11-
Grilled Vegetable Lasagna Sheets of pasta layered with spinach, zucchini, tomatoes, onions, bell peppers, portabello mushrooms and three cheeses, topped with marinara and baked	14-	11-
Manicotti A delicate crepe filled with three kinds of cheese, topped with marinara and baked	13-	10-
Cannelloni A delicate crepe filled with three cheeses, beef, sausage and spinach, topped with marinara and baked	14-	11-
Gnocchi House made potato dumplings topped with marinara	15-	12-
Fettuccini Alfredo A parmesan cream sauce tossed with fettuccini	15-	12-
Pesto Genovese Basil pesto tossed with rigatoni and garnished with tomatoes and pine nuts	15-	12-

Mazzotti's Additions:

1 meatball or sausage	1.75		
2 meatballs or sausages	3.00		
grilled or fried chicken	2.25	sautéed mushrooms	3.00/1.75
free range organic grilled chicken	5.00	steamed broccoli	3.00/1.75
prawns (6)	6.00	alfredo, pesto or	
bay shrimp	2.00	gorgonzola sauce	3.00/1.75
scallops (4)	6.00		
steamed vegetables	3.00		

Pizza

We make our dough and tomato sauce daily from the Mazzotti family recipe

	Large 14"	Small 10"
Pesto Pizza With artichoke hearts, grilled chicken, and house-made local summer basil pesto	22-	16-
Alfredo Pizza With roasted garlic and spinach	16-	13-
Seafood Pizza With spicy prawns, dungeness crab and a tomato cream sauce	22-	17-
Caramelized Onion Pizza With kalamata olives and gorgonzola	14-	11-
Pizza Margherita San Marzano tomatoes, chiffonade basil and fresh mozzarella	15-	12-
Proscuitto Pizza Fresh mozzarella, gorgonzola, roasted garlic, proscuitto, toasted pine nuts and basil olive oil	16-	13-
Combo Pizza Pepperoni, sausage, onions, bell peppers, mushrooms and olives with house made tomato sauce	17-	14-
Vegetarian Pizza Roma tomatoes, mushrooms, onions, bell peppers and olives with house made tomato sauce	16-	13-
Cheese Pizza Add your choice of toppings:	12-	9-

Pizza & Calzone Toppings/Fillings:

*(large 1.25/small .75) #(large 2.50/small 1.50)

*Olives	*Smoked pork loin	#Pesto or Alfredo Sauce
*Jalapeños	*Pepperoni	#Feta Cheese
*Sausage	*Meatball	#Caramelized Onions
*Bell Peppers	*Salami	#Grilled Chicken
*Mushrooms	*Extra Cheese	#Artichoke Hearts
*Zucchini	*Roasted Garlic	#Sun-Dried Tomatoes
*Pineapple	*Onions	#Ricotta or Gorgonzola
*Roma Tomatoes	*Spinach	#Basil

Calzone

Mazzotti's calzone is an Italian turnover stuffed with tomato sauce, ricotta, mozzarella and parmesan cheeses and a variety of fillings. Served with marinara

	Large	Small
Original Calzone Pepperoni, mushrooms, olives and sausage	19-	15-
Hawaiian Calzone Ham, pineapple, mushrooms, jalapeño peppers and tomatoes	18-	15-
Combo Calzone Italian sausage, pepperoni, bell peppers, mushrooms, onions and olives	18-	15-
Vegetarian Calzone Roma tomatoes, onions, mushrooms, roasted garlic, bell peppers and olives	18-	15-
Mazzotti's Spinach Pie Baby spinach, roasted garlic, zucchini and tomatoes. Served with marinara and alfredo	19-	16-
Cheese Calzone Add your choice of fillings	13-	10-

Bevande/Drinks

Soft Drinks 2.99
coke, diet coke, root beer, mr.pibb, lemonade,
orange soda, ginger ale and sprite

Assorted Juices 2.99
apple, orange, cranberry, pineapple, tomato,
and grapefruit

Milk 2.25/1.50

Soda Water w/Lime 2.25

San Pelligrino 500ml 3.05

Italian Sodas 3.99
Flavors: amaretto, banana, blackberry, chocolate, chocolate mint,
coconut, english toffee, hazelnut, mandarin orange, passion fruit,
peach, raspberry, strawberry, vanilla, sugar-free vanilla and
sugar-free raspberry

Mazzotti's House Blend Coffee 2.25

Decaf Coffee 2.25

Iced Tea 2.50
-add flavored syrup for an additional .25

Assorted Hot Teas 2.25

Hot Chocolate 2.25

Espresso Drinks:

Espresso 2.25/2.50

Cappuccino 2.50/3.00

Latte 3.00/3.25

Caramel Latte 3.25/3.50

Mocha 3.50/3.75

White Mocha 3.50/3.75

Caramel Mocha 3.50/3.75

-available with soy milk

La Barra/The Bar

Mazzotti's offers an extensive selection of microbrews on tap, bottled beer, wine, and spirits.
Ask your server or bartender for a wine and beer list. Salut!

A few cocktail suggestions.....

Raspberry Lemon Drop 8.00
Absolut Citron, Lemoncello and fresh squeezed
lemon. Served over a splash of Chambord in a
chilled, sugar-rimmed glass

Orange Cosmopolitan 8.00
Stoli Ohranj, Cointreau, and freshly
squeezed lime shaken with cranberry juice

Peach Mojito 8.00
Bacardi, peach purée, and soda water, stirred
with muddled fresh mint, lime juice and sugar over ice

Bellini Martini 8.00
Absolut, peach purée and peach schnapps, shaken
and served in a chilled glass with a twist

Cadillac Margarita 8.00
Homitos Reposado, Cointreau, sweet and sour,
and a splash of orange juice and soda water on the
rocks, shaken and served in a salt-rimmed pint glass,
finished with a float of Grand Marnier and a
squeeze of fresh lime

Fresh Mint Margarita 8.00
Cazadores Reposado, fresh mint, lime juice,
sweet & sour, triple sec, and soda water on the rocks
and served in a salt-rimmed glass

Watermelon Martini 8.00
Citrus vodka, watermelon pucker, triple sec,
lemonade and sprite. Shaken and strained into
a chilled martini glass

773 8th Street Arcata, Ca 95521
707.822.1900
www.mazzottis.com

For your convenience, an 18% gratuity will be added for parties of 8 or more, and a 20% gratuity for separate checks.

For parties of 6 or more, please call ahead and make reservations.

We reserve the right to refuse service to anyone. Most dishes can be made vegetarian. Please inform your server.
Please alert your server of any allergies. Not all ingredients are listed and we will be happy to accommodate your needs.

Mazzotti's strives to use local organic produce whenever possible with a special thanks to:

Green Fire Farms, Little River Farms & Claudia's Herbs

Grazie!