



- Est 2011 -

Pizzeria
La Gitana

Authentic Italian Wood Fired Oven



BEST
of SOUTH SOUND
The Olympian
2023 WINNER

BEST
of SOUTH SOUND
The Olympian
2024 WINNER

BEST
of SOUTH SOUND
The Olympian
2025 WINNER

-Antipasto & Insalate-

All antipasto & salads come with Fornarina, our signature house made flatbread

Cheese Platter

Goat, gruyere, brie and blue cheese, honey walnuts, pickled veggies, savory spread 16

Full charcuterie board

The perfect combination of our cheese and meat platter 28

Vegan Antipasto

Sun dried tomatoes, marinated artichokes, roasted peppers, balsamic onions, olive mix 15

Burrata & Prosciutto

Burrata cheese, Prosciutto San Danielle, sweet drops, arugula, balsamic glaze 16

Fornarina with Marinara Sauce

House made flat bread with extra virgin olive oil, rosemary and coarse salt.

Served with a side of marinara sauce 11

Meat platter

Schiacciata Piccante, Salame Milano, Salame San Gennaro, olive mix, pickled veggies 16



Caprese

mozzarella in water, organic: tomato slices and basil leaves; Italian extra virgin olive oil 15.5

Caprese with burrata 18.5

Side salad

organic: green mix and mushrooms; artichokes, olives Italian olive oil, Italian balsamic vinegar 6.5

Deliziosa

organic: green mix, tomatoes and cucumbers; walnuts, smoked salmon, house made Green Goddess dressing 18

La Gitana

organic: green mix, mushrooms and tomatoes; artichokes, olives, parmesan cheese, Italian olive oil, Italian balsamic vinegar 17

Mediterranean

organic: green mix, tomatoes, cucumbers, red onions, bell peppers and Kalamata olives; feta cheese, Italian olive oil, house made Italian dressing 18

Add more to your salad: chicken 5 / ham 2.5 / salmon 7 / anchovies 4
House made Italian dressing* 0.5 / House made Green Goddess dressing* 0.5

Please note that our Pesto Sauce contains walnuts. The Italian Dressing and the Green Goddess Dressing as well as other dishes too, may contain traces of walnuts. Please inform our staff of allergies that you may have.

-Pasta-

Served with a dinner salad, made with organic fresh produce

- our pasta dishes are made using organic fresh noodles* and are cooked fresh, upon order -

Ravioli ai funghi

fresh goat cheese & herb ravioli with sauteed organic cremini mushrooms & garlic, tossed in a balsamic & tomato herb cream sauce 25

Toscana*

imported sun dried tomatoes and organic garlic with our signature tomato-pesto-cream sauce, topped with fresh mozzarella & organic basil chopped 24

Boscaiola

Black forest ham sauteed with fresh cremini mushrooms in our signature light garlic and parmesan cream sauce 24

4 Formaggi

a blend of imported French blue cheese, feta, mozzarella & parmesan in a light cream sauce 24

all' Arrabbiata

organic jalapeños & garlic sauteed with chili flakes and olive oil in a traditional tomato sauce 20

Monthly Special

Every month we create a new pasta dish for you to enjoy. Ask your server about this month's special and give it try 24

Carbonara

sauteed bacon in our own signature rich cream sauce, finished with egg yolk 24

Bolognese

our flavourful house made Bolognese: with sauteed onion, carrots and celery, bacon & ground beef, in a rich tomato herb sauce 25

Creamy Pesto*

Applegate grilled chicken breast sauteed with organic garlic & tomatoes and our homemade pesto in a light cream sauce 25

* contains walnuts

Choose your favorite noodles:

Fettucine* / Spaghetti* / Fusilli*

Rigatoni* +\$2
(Gluten Free)

*Contains eggs. Organic ingredients

-Kids Pasta-

La Gitana Mac & Cheese

fusilli, white sauce, mozzarella, cheddar cheese 11

La Gitana Bolognese

fusilli, Bolognese sauce 12.5

Please note that our Pesto Sauce contains walnuts. The Italian Dressing and the Green Goddess Dressing as well as other dishes too, may contain traces of walnuts. The noodles contain eggs. Please inform our staff of allergies that you may have.

- Pizza -

- 9" or 14" thin crust hand-rolled dough, made fresh every day using organic Italian flour -

*Make any pizza a **KETO pizza** with our 11.5" Cauliflower crust (gluten free) - add 3*

All our pizzas can be made with 14" gluten-free crust (vegan) - add 4

Capricciosa

tomato sauce, mozzarella, ham, artichokes,
organic: mushrooms & Kalamata olives 22 / 34.5

Aglio & Polo*

pesto sauce*, mozzarella, chicken, organic garlic
and extra virgin olive oil 20.75 / 34.5

Fresca

tomato sauce, mozzarella, mozzarella in
water, organic: tomatoes and basil 21 / 32.5

Alexa's Choice

tomato sauce, mozzarella, sausage, organic:
tomatoes and basil 20.5 / 32

Mushrooms and sausage

tomato sauce, mozzarella, sausage,
organic mushrooms 18.5 / 29.5
add truffle oil +1.75 / 3

Vegetariana

tomato sauce, mozzarella, artichokes,
organic: red onions, mushrooms, Kalamata
olives, fresh red bell peppers 23.5 / 37.5
add organic arugula +1.5 / 2.5

Tropicana

tomato sauce, mozzarella, ham,
pineapple 19 / 29.5

Monthly Special

Ask your server about this month's featured pizza
creation. It's unique, different & delicious \$32.5

4 Stagioni

tomato sauce, mozzarella, ham, sausage,
artichokes, organic mushrooms 22 / 34.5

Paradiso*

pesto sauce*, mozzarella, chicken, organic: garlic,
and tomatoes 22.25 / 35

Primavera

tomato sauce, mozzarella, organic: red onions,
tomatoes and basil 20.5 / 32

Pesto Vegetariana*

pesto sauce*, mozzarella, organic: red onion, bell
pepper, Kalamata olives and tomatoes 22.75 / 35

3 Meats

tomato sauce, mozzarella, ham, pepperoni,
sausage 20.5 / 32

Ham, feta and red onions

tomato sauce, mozzarella, ham, feta
cheese, organic red onions 20.5 / 32

Rustica

tomato sauce, mozzarella, ham, blue cheese, fresh
bell pepper 21 / 32.5

* contains walnuts

Create your own

Start with a thin crust (vegan) of 9" or 14", tomato sauce or pesto sauce,
shredded mozzarella and simply add your favorite toppings from below 16 / 24.5*

Regular toppings \$1.5 / \$2.5 (each)

feta, ham, pepperoni, sausage, anchovies,
sun dried tomatoes, artichokes, jalapeno,
capers, pineapple, organic: mushrooms, basil,
tomatoes, garlic, red onions, Kalamata olives and
arugula, house made pesto sauce*

Special toppings (9" / 14")

Vegan Cheese 1	French blue cheese 2 / 3
Burrata 5	Salami 1.5 / 3
Mozzarella in water 3	Truffle oil 1.75 / 3
Tuna 2.25 / 4	Chicken (Applegate) 3 / 5
Prosciutto San Daniele 4 / 7	
Smoked salmon 7	Brie cheese 1.5 / 2.75

Our gluten free crust runs the risk of cross-contamination. We do not recommend it for people with severe allergies.
The flour and the gluten free crust might contain traces of soy, per producer's label. * The pesto has walnuts.

- Italian Pizza Specialties -

Prosciutto and burrata

tomato sauce, mozzarella, prosciutto San Daniele, burrata 24.5 / 36.5

Emiliana

tomato sauce, mozzarella, prosciutto di San Daniele, organic arugula, parmesan 23.25 / 36.5

Prosciutto

tomato sauce, mozzarella, prosciutto di San Daniele 19.5 / 31.5
add arugula +1.5 / 2.5

Belissima

mozzarella, sausage, organic arugula, parmesan cheese, truffle oil 21.75 / 33.5

Cinque terre

Tomato sauce, mozzarella, garlic, sun dried tomatoes, salami Milano, burrata 25.5 / 37.5

Il Sogno

tomato sauce, mozzarella, French blue cheese, Prosciutto di San Daniele organic: mushrooms and arugula 24.5 / 39.5

Gustosa

tomato sauce, mozzarella, prosciutto, French blue cheese and organic mushrooms 23 / 37

* contains walnuts

-Soft drinks-

Glass Bottles Coke, Fanta, Sprite (Mexico) 4

San Pellegrino Drinks

Limonata, Aranciata, Blood orange 4
Sparkling Water (250 ml) 3 (750 ml) 4.5

Organic Apple Juice 4

Milk for kids 4

Chocolate Milk for kids 5

Fountain Drinks Coke, Diet Coke, Fanta, Root Beer, Sprite, Dr. Pepper, Ice Tea, Lemonade (free refills) 3

-Coffee and Tea-

Batdorf & Bronson Coffee

Espresso 4 Americano 5 Cappuccino 6
Latte 6 Breve 6 Macchiato 4
Mocha 6 Iced Coffee 5 Hot Chocolate 6

Organic Hot Tea

Earl Grey, Jasmine Green, Chai Spice, Moroccan Mint, Rooibos*, Chamomile Lemon** 4

(**caffeine free)



- Beer -

Domestic Bottles (12oz) 5.75

Hazelnut Brown Nectar (Rogue)
Pre-Prohibition Cream Ale (Pelican Brewing)
Apple cider

Coors Light 5

Draft (14oz) 7

Peroni / Black Butte Porter / Mac & Jack /
Bale Braker Ipa / Crikey Ipa / Hefeweizen /
Pilsner

Imported Bottles (12oz) 5.75

Corona / Heineken

- Red Wines -

Wine flights 18

Every month we bring in 4 new wines for our wine flights. Ask your server about this month's selection. Or choose 4 of our regular pours to create your own flight (10 oz pour).

Palladio - Tuscany 39 / 11
Chianti

Andeluna - Mendoza 47 / 13
Malbec

Duo - Italy 41 / 11.5
Cabernet - Corvina

Vina Gomez - Ribera del Duero 39 / 11
Tempranillo

Dow's - Douro 32 / 8
Fine Ruby Porto

Tinto Sobre Lias - Spain 36
Blend Garnacha - Syrah

Semi Precious - Spain 59
Syrah

Li Veli Orrion - Italy 44
Primitivo

Barbera d'Asti - Italy 40
Barbera

Li Veli Passamente - Italy 39
Negroamaro

Reserve de Marande - France 39
Pino Noir

Left Bank - Gilbert Cellars 47
Blend Cabernet-Merlot-Malbec-Petit Verdot

Natale Verga Barolo - Italy 89
Nebbiolo

- White Wines -

Chateau Diana - Italy 36 / 10
Moscato

Villa Maria - New Zealand 39 / 11
Sauvignon Blanc

Montelliana - Treviso 32 / 16 (375ml)
Prosecco

Chateau Moulin - France 39 / 11
Chardonnay

Tiefenbrunner - Italy 39 / 11
Pinot Grigio

You may choose to bring your own bottle of wine to pair with our dinner. We will charge a corkage fee of only \$15/ bottle. A surcharge of 3% will be added to all credit card transactions. The surcharge is not greater than our cost of acceptance.