

Pizzeria La Gitana

518 Capitol Way S 98501-1204 · +13607532929 · Updated: Jan 14, 2026

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INSALATE 7

Caprese	\$13.00
mozzarella in water, organic: tomato slices and basil leaves; Italian olive oil	
Caprese with Burrata	\$17.00
burrata organic: tomato slices and basil leaves; Italian olive oil	
Side Salad	\$6.00
organic: green mix and mushrooms; artichokes, Cerignola green olives, Italian olive oil, Italian balsamic vinegar	
La Gitana Salad	\$14.00
organic: green mix, mushrooms and tomatoes; artichokes, Cerignola green olives, parmesan cheese, Italian olive oil, Italian balsamic vinegar	
Deliziosa *	\$15.00
organic: green mix, tomatoes and cucumbers; walnuts, smoked salmon, house made Green Goddess dressing	
Tuscany	\$13.00
organic: arugula, tomatoes, mushrooms and Kalamata olives; mozzarella in water, Italian olive oil, Italian balsamic vinegar	
Mediterranean *	\$14.00
organic: green mix, tomatoes, cucumbers, red onions, bell peppers and Kalamata olives; feta cheese, Italian olive oil, house made Italian dressing	

ANTIPASTO 7

Meat Platter	\$16.00
A delicious combination of 3 Italian imported salami: Schiacciata Piccante, Salame Milano, Salame San Gennaro; together with an olive mix & pickled veggies	
Fornarina with Marinara Sauce	\$11.00
House made flat bread with rosemary and coarse salt. Served with a side of Marinara Sauce	
Cheese Platter	\$16.00
Our combination of 4 cheeses: goat, gruyere, brie and blue cheese; together with honey walnuts, pickled veggies and a savory spread	
Burrata & Prosciutto	\$15.50
Mouthwatering burrata cheese with fresh pepper sprinkled on top, on a bed of arugula, served with 3 slices of Prosciutto San Danielle and sweet drops peppers.	
Vegan Antipasto	\$15.00
An "out of this world" journey of flavors from: roasted balsamic onions, sun dried tomatoes, roasted peppers, olive mix and artichokes.	

Artisan Meat Board **\$19.00**

3 special meats: Prosciutto San Danielle (Italy), Beef Bresaola (Italy), Coppa Serrano (Spain) served together with an olive mix and pickled veggies.

Full Antipasto **\$28.00**

The perfect combination of our cheese platter and meat platter

PASTA 7

BOSCAIOLA **\$19.50**

signature white sauce made upon order with cream, ham, organic: mushrooms and garlic; freshly grated Italian parmesan cheese

CARBONARA **\$19.50**

signature white sauce made upon order with cream, bacon, organic egg, freshly grated Italian parmesan cheese

4 FORMAGGI **\$19.50**

Greek feta cheese, French blue cheese, Italian shredded mozzarella, freshly grated Italian parmesan cheese

AL POMODORO **\$17.00**

real tomato sauce, organic garlic, freshly grated Italian parmesan cheese

ALLA ARRABIATTA **\$17.50**

real tomato sauce, organic garlic, jalapeno, cayenne pepper, freshly grated Italian parmesan cheese

BOLOGNESE **\$21.00**

signature house made Bolognese sauce (tomato sauce, bacon, ground beef, vegetables & over 10 hours to create it), freshly grated Italian parmesan cheese

CREAMY PESTO **\$21.00**

a flavorful sauce made with our house made pesto* sauce and cream, chicken, organic: garlic, basil and tomatoes, freshly grated Italian parmesan cheese

PIZZE 25

Cheese Pizza **\$21.00**

tomato sauce, mozzarella

Mushrooms **\$23.50**

tomato sauce, mozzarella, organic mushrooms

Mushrooms with truffle oil **\$26.50**

tomato sauce, mozzarella, organic mushrooms, truffle oil

Tropicana **\$26.00**

tomato sauce, mozzarella, pineapple, ham

Ham, Feta Cheese and Red Onions **\$28.50**

tomato sauce, mozzarella, ham, feta cheese, organic red onions

3 Meats **\$28.50**

tomato sauce, mozzarella, ham, pepperoni, sausage

Mushrooms and Sausage	\$26.00
tomato sauce, mozzarella, sausage, organic mushrooms	
Primavera	\$28.50
tomato sauce, mozzarella, organic: red onions, tomatoes and basil	
Alexa's Choice	\$28.50
tomato sauce, mozzarella, sausage, organic: tomatoes and basil	
Capricciosa	\$31.00
tomato sauce, mozzarella, ham, artichokes, organic: mushrooms and Kalamata olives	
4 Stagioni	\$31.00
tomato sauce, mozzarella, ham, sausage, artichokes, organic mushrooms	
Vegetariana	\$33.50
tomato sauce, mozzarella, artichokes, organic: red onions, mushrooms and Kalamata olives, roasted red peppers	
Vegetariana with arugula	\$36.00
tomato sauce, mozzarella, artichokes, organic: red onions, mushrooms and Kalamata olives, roasted red peppers, arugula	
Fresca	\$29.00
tomato sauce, mozzarella, mozzarella in water, organic: tomatoes and basil	
Prosciutto	\$28.00
tomato sauce, mozzarella, prosciutto San Daniele	
Prosciutto & Arugula	\$30.50
tomato sauce, mozzarella, prosciutto San Daniele, organic arugula	
Emiliana	\$33.00
tomato sauce, mozzarella, prosciutto San Daniele, organic arugula, parmesan cheese	
Prosciutto and Burrata	\$33.00
tomato sauce, mozzarella, prosciutto San Daniele, burrata	
Rustica	\$29.00
tomato sauce, mozzarella, ham, French blue cheese, fresh red bell pepper	
Gustosa	\$33.50
tomato sauce, mozzarella, prosciutto San Daniele, French blue cheese, organic mushrooms	
Il Sogno	\$36.00
tomato sauce, mozzarella, prosciutto, blue cheese, organic: mushrooms and arugula	
4 Formaggi	\$29.25
tomato sauce, mozzarella, French blue cheese and brie cheese, feta cheese	
Create your Own	\$21.00
Start with a thin crust, tomato sauce & mozzarella pizza and add your favorite toppings	

Regular Toppings

\$2.50

mozzarella, feta cheese, parmesan cheese ham, pepperoni, sausage, anchovies artichokes, jalapeno, capers, pineapple, roasted red pepper, house made pesto sauce* organic: mushrooms, tomatoes, basil, garlic, red onions, Kalamata olives and arugula

Special Toppings

AVAILABLE OPTIONS

Blue Cheese: \$3.00

Truffle Oil: \$3.00

Prosciutto San Daniele:
\$7.00

Speck: \$7.00

Salami: \$3.50

Mozzarella in water: \$3.00

Tuna: \$4.50

Buffalo Mozzarella: \$5.00

Chicken Applegate: \$5.00

Salmon: \$5.50

Brie Cheese: \$2.75

Cerignola olives: \$3.00

PESTO* PIZZE 5

Paradiso

\$31.50

pesto sauce*, mozzarella, chicken, organic: garlic and tomatoes

Aglione & Pollo

\$29.00

pesto sauce*, mozzarella, chicken, organic garlic

Pesto - Roni

\$24.00

Pesto sauce, mozzarella, pepperoni

Pesto - Vegetariana

\$31.50

pesto sauce*, mozzarella, organic: red onions, bell pepper, Kalamata olives and tomatoes

Parma

\$38.50

pesto sauce*, mozzarella, prosciutto San Daniele, artichokes, organic: tomatoes, Kalamata olives and arugula

WHITE PIZZE 1

Bellissima

\$30.00

mozzarella, sausage, organic arugula, Parmesan cheese, truffle oil

DOLCI 6

Tiramisu*

\$9.00

Italian lady fingers dipped in espresso, layered with delicious mascarpone cream and drizzled with Maracaibo chocolate. Contains eggs

Chocolate cake

\$9.00

Three layers of sponge Swiss chocolate cake, layered with sweet caramel cream and finished with dark chocolate cream on top

Milhojas	\$9.00
Four layers of puff pastry, layered with sweet caramel cream and finished with whipping cream on top	
Flan	\$8.00
Oven baked custard desert that includes a velvety texture and the sweetness of a light caramel sauce	
Affogato	\$6.50
Vanilla gelato "drowned" in hot espresso	
Vanilla gelato	\$4.50
Two scoops of creamy vanilla gelato finished with creamy chocolate sauce	

RED WINES ¹¹

Italy, Fattoria di Basciano - Tuscany, Chianti	\$37.00
Italy, Alta Luna - Blend	AVAILABLE OPTIONS
	\$37.00
	Glass: \$10.50
Italy, Il Ghizzano - Tuscany, (Blend Merlot - Sangiovese)	\$45.00
Italy, Rupicolo - Blend	\$34.00
Portugal, Dow's - Douro, Fine Ruby Porto	AVAILABLE OPTIONS
	\$30.00
	Glass: \$8.00
Argentina, Andeluna - Mendoza, Malbec	AVAILABLE OPTIONS
	\$42.00
	Glass: \$12.00
Argentina, Catena - Malbec	\$42.00
Spain, Gomez - Tempranillo	AVAILABLE OPTIONS
	\$37.00
	glass: \$10.00
Andiano, Spain - Garnacha - Syrah	\$33.00
Domain the Courton, France - Merlot	\$33.00
Branciforti of Bordano, Italy - Nero D'avola	AVAILABLE OPTIONS
	\$37.00
	Glass: \$10.00

BEER BOTTLES (DRAFT) ¹

Peroni/ Black Butte Porter/ Mac & Jack/ Bale Braker IPA/ Pfriem IPA/ Hefeweizen	\$7.00
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IMPORTED - BOTTLE (12OZ) ⁴

Corona	\$5.75
Heineken	\$5.75
Carlsberg	\$5.75
Bitburger Drive non-alcoholic	\$5.00

DRAFT (14OZ) 6

Black Butte Porter	\$6.25
Hefeweizen	\$6.25
Pfriem - IPA	\$6.25
Mac & Jack	\$6.25
Peroni	\$6.25
Bale Braker Ipa	\$6.25

WHITE WINES 7

Italy, Vandori - Venezia, Pinot Grigio	AVAILABLE OPTIONS
	\$26.00
	Glass: \$7.50
Italy, Coralto - Sicily, Grillo	\$30.00
Italy, Lumo - Venezia, Pinot Grigio	AVAILABLE OPTIONS
	\$32.00
	glass: \$9.00
Italy, Valdo - Valdobbiadene - Veneto, NV Prosecco Brut	AVAILABLE OPTIONS
	\$32.00
	Individual Bottle: \$10.50
Argentina, Tilia - Mendoza, Chardonnay	AVAILABLE OPTIONS
	\$32.00
	Glass: \$9.00
Germany, Losen-Bockstanz - Kabinett, Mosell, Riesling	AVAILABLE OPTIONS
	\$30.00
	Glass: \$8.50
Rose : Kestrel, Yakima Valley	AVAILABLE OPTIONS
	\$32.00
	Glass: \$9.00

SIGNATURE COCKTAILS 11

Basil Martini	\$12.00
Gin, Syrup, Basil Leaves*, Mint Leaves*, Lime*	
Green Martini	\$12.00
Rum, Triple Sec, Simple Syrup, Cucumber*, Mint Leaves*, Lime*	
Espresso Martini	\$12.00
Vodka, Coffee Liqueur, Almond Liqueur, Espresso, Cream	
Mojito	\$12.00
Gin, Triple Sec, Lemonade, Sprite, Mint Leaves*, Cucumber*, Lime*	
Cosmo La Gitana	\$13.00
Vodka, Triple Sec, Cranberry Juice, Lime*	
White Russian	\$10.00
Vodka, Coffee Liqueur, Cream	
Lemon Drop	\$12.00
Vodka, Simple Syrup, Lemon*	
Peach Bellini	\$7.00
Prosecco, Peach Nectar	
Fresca Margarita	\$12.00
Tequila, Triple Sec, Orange, Lemonade,, Orange juice, Lime*	
Gin Tonic	\$6.50
Gin, Tonic Water	
Dirty Martini	\$10.00
Gin (or Vodka), Vermouth, Olive Juice, Olives	

SHOTS 9

Grey Goose, Vodka	\$7.00
Macallan 12 years, Scotch	\$10.50
Jameson, Irish Whiskey	\$7.00
Crown Royal, Canadian Whiskey	\$6.50
Hornitos, Tequila	\$7.00
Bombay Sapphire, Gin	\$7.00
Bacardi, Rum	\$7.00
Disaronno, Amaretto Liqueur	\$6.50
Sambuca, Anise Liqueur	\$5.00

FOUNTAIN DRINKS 1

Coke/ Diet Coke/ Root Beer/ Sprite/ Ice Tea/ Lemonade **\$3.00**

BOTTLES 4

Coke/ Fanta/ Sprite - Made in Mexico **\$4.00**

Organic Apple Juice **\$3.75**

San Pellegrino Sparkling Drinks **\$4.00**

Limonata/ Aranciata/ Blood Orange

Sparkling Water

AVAILABLE OPTIONS

(250ml): \$3.00

(750ml): \$4.50

COFFEE 9

Espresso **\$3.00**

Americano **\$3.50**

Cappuccino **\$4.25**

Latte **\$4.25**

Breve **\$4.75**

Macchiato **\$3.20**

Mocha **\$4.75**

Hot Chocolate **\$3.50**

Iced Coffee **\$3.50**

ORGANIC HOT TEA 1

Celtic breakfast/ Jasmine Green/ Moroccan Mint/ Earl Grey/ Chamomile Spearmint **\$3.75**