

PIZZAS

Hand-stretched & baked in our wood fire oven. Taste the Difference.

PROSCIUTTO WALGONZOLA
Gorgonzola sauce, fresh garlic, sprinkle of mozzarella, thin sliced prosciutto, julienne pears, arugula, caramelized onion, & candied walnuts. 17.95

PROSCIUTTO SUNRISE
Fresh garlic, gorgonzola cream, mozzarella, truffle oil tossed arugula, prosciutto, caramelized onions and a soft cooked egg. 17.95

UNCLE BILLY'S
Goat Cheese, easy provolone & mozzarella, Sun-Dried Tomatoes, olives, and basil pesto tomato sauce. 15.95

MARGHERITA
Olive oil, plum tomatoes, fresh Mozzarella, & sweet basil. 15.95

BALL PARK
Mustard sauce, sauerkraut, thin sliced sausage, onions, provolone and mozzarella cheese. 16.95 *(Off the wall pizza ingredients, I think, first conceived by one of my favorite pizzerias. Thank you Fazzari Bros from Tomato Bros! B.F.)*

PEPPERONI
Pepperoni over red sauce with mozzarella and provolone. 14.95

P.M.S. PIZZA
Cheese, Pepperoni, Mushroom, & Sausage. 16.95

HAWAIIAN
Cheese, canadian bacon & sweet pineapple. 16.95 *add jalapeños for a kicker!*

SUPREME
Cheese, canadian bacon, salami, pepperoni, Italian sausage, red onions, bell peppers, mushrooms, & diced tomatoes. 16.95

CHICKEN ALFREDO
Our homemade alfredo sauce with roasted garlic, chicken, bacon, cheese, artichokes, scallions, & caramelized onions. 16.95

BBQ CHICKEN PIZZA
our BBQ sauce with roasted chicken, bacon, caramelized onions, & cilantro 16.95

CALZONES

Folded pizza dough stuffed with Italian goodies & baked in our brick oven

LAZONNI
Our house made lasagna wrapped in pizza dough and oven baked. Topped with marinara and mozzarella. 13.95

P & S CALZONE
Pepperoni, Italian sausage, linguica, mozzarella & provolone. 13.95

SANDWICHES

Served with house made potato chips sub Fries, Soup or Salad \$2.00



STEAK BURGERS

Half Pound of Angus Ground Chuck, hand pattied and cooked Medium Well with just a hint of pink. Served with Waffle Fries.

BAKED ITALIAN SANDWICH
Open face roll, oven baked, with pepperoni, salami, sausage, Canadian bacon, mushrooms, olives, red onions, and provolone. 11.95

GORGONZOLA BURGER*
Our signature half pound Angus Steak Burger rubbed with cracked Peppercorns and topped with melted Gorgonzola Cheese, Caramelized Onions, and a dab of Mayo. Simple but delicious. 14.95

CHICKEN PARMESAN SANDWICH
Open face roll with crispy chicken topped with marinara, provolone, and grated parmesan. 11.95

BACON AVOCADO & SWISS
With avocado, mayonnaise, tomato, onion, and lettuce on a soft brioche bun. 14.95

ITALIAN CLUB
Black Forest ham, roast turkey, salami, and provolone on ciabatta. Panini pressed and topped with arugula, spicy giardiniera, and pesto mayo. 12.95

CHEDDAR BURGER*
Half pound hand-pattied ground chuck steak with cheddar cheese, mayonnaise, lettuce, tomato, and onion. 13.95

ITALIAN BEEF DIP
Thin sliced roast beef with provolone and spicy giardiniera. Served with au jus for dipping. 12.95

PORTABELLA BURGER*
Half pound hand-pattied ground chuck with a grilled portabella mushroom and provolone topped with arugula & tomato on a toasted brioche bun with pesto mayo 15.95

SOUPS & SIDES

SALSA CORN CHOWDER	CUP	3.95	BOWL	5.25
MINISTRONE	CUP	3.95	BOWL	5.25
TUSCAN KALE SAUSAGE	CUP	3.95	BOWL	5.25

SAUSAGE LINK	4.00	TABLE BREAD	1.50
<i>ITALIAN OR SPICY ANDOUILLE</i>		SOURDOUGH BAGUETTE	2.00
JUMBO MEATBALL	3.00		

BEVERAGES

ICED TEA • RASPBERRY LEMONADE
COFFEE • TEA • MILK • HOT CHOCOLATE

FOUNTAIN DRINKS
PEPSI • DIET PEPSI • ROOT BEER • DR PEPPER
MOUNTAIN DEW • SIERRA MIST • LEMONADE

ITALIAN SODAS
RASPBERRY • STRAWBERRY • PEACH
MANGO • HUCKLEBERRY • VANILLA



WINE DOWN WEDNESDAY

40% off all Bottles
-Available in all rooms-

Sunday Brunch 10:30 - 2 pm

GRAND BUFFET

\$23⁹⁵

5 and Under: \$1.00 11 and Under: \$6.95

Breakfast Only \$11.95
(Includes Omelet Bar)

GRAND Holiday Buffets \$25.95

EXPRESS LUNCH BUFFET
11am-2pm Weekdays! \$12.95

CHILDREN'S MEALS

Some of our favorites for kids 12 & under. Served with fountain drink. Add \$3 if over 13.

MINI CORNDOGS
With side of waffle fries and ketchup for dipping. 5.50

CHICKEN STRIPS
breaded chicken tenders served with ranch & side of spaghetti. 5.50

SMASHED CHEESE
french bread with melted provolone cheese. served with a side of pasta & marinara sauce. 5.50

KIDS SPAGHETTI
With marinara sauce. 4.50

CHEESE RAVIOLI
With marinara or cream sauce. 5.50

KIDS CHEESE PIZZA
(extra topping 65¢ each) 5.50



FRESH DRAFT BEERS

DINNER

Tomato Bros

Italian Steak House
Casual Dining At Its Best



CurbSide & Go

Call in your order,
park in the designated CurbSide & Go,
we deliver to your car!

Large Parties Welcome!



Happy Day Gift Cards Sold Here

† We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. Please be advised that cross contamination may occur, & a menu item may not be completely free of any allergen.

CurbSide & Go

* Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS

TOASTED CHEESE RAVIOLI

Cheese ravioli lightly breaded & deep fried golden brown. 9.50

CALAMARI

Tender calamari rings breaded & cooked to perfection. Served with garlic aioli. 9.50
Tossed with Sweet Heat Orange Sauce add 1.50

HUMMUS PLATTER

House-made hummus with parmesan flatbread and assorted veggies. 8.95

EDAMAME † (THE HEALTHY APPETIZER)

Soybeans steamed in their pods, lightly sprinkled with sea salt & toasted sesame seeds. 5.95
add truffle oil .50

BAKED GARLIC SHRIMP

Tender shrimp, sautéed with garlic butter, spinach, bread crumbs, & sun dried tomatoes. Baked to order in our wood fire oven and served with bread. 11.95

CHICKEN TENDERS

Hand breaded chicken tenders served hot and juicy with your favorite dipping sauce. 8.95
Large 12.95
Dippers - Smokey BBQ, Ranch, Honey Mustard, or Garlic Aioli
tossed with our Sweet Heat Orange Sauce add 1.50

HOT WINGS 🌶️

All the taste without the mess, cause the sauce is under the breading, not on your chin. Served with ranch for dippin'. 10.95

CABO STEAMERS

One pound of baby clams with diced andouille sausage, vegetables, garlic butter, white wine, red pepper flakes, & fresh cilantro, served with sourdough bread. Great for dippin'! 21.95

SALADS

All salads come with BREAD!

CHICKEN CAESAR SALAD †

Romaine lettuce, croutons, dressing, and our house grated parmesan topped with grilled chicken breasts. 14.95 *sub shrimp 2.00*
Anchovies on request

STEAK SALAD †

Five ounces of our peppercorn crusted Flat Iron Steak julienne sliced and laid atop mixed greens with bacon, mushrooms, red onions, tomatoes, gorgonzola cheese & balsamic vinaigrette. 19.95

PEAR & BLEU CHEESE SALAD

Julienne pears, gorgonzola cheese, red onions, with baby lettuce, candied walnuts & raspberry walnut vinaigrette. 13.95

KALE & ROASTED BEET SALAD

Tuscan kale and romaine tossed in our house vinaigrette then topped with our house roasted beets, goat cheese, and candied walnuts. 13.95

FRIED ZUCCHINI

Beer battered zucchini fried to a golden brown. served with ranch dressing. 7.95

VEGGIE THIN PIZZA (LOW FAT)

Cracker thin crust, cheese, broccoli, olives, mushrooms, red onions, & sun dried tomatoes. 9.95 *add goat cheese 2.50*

BAKED GOAT CHEESE

Goat cheese & marinara served with oven baked crostini. 7.95

GORGONZOLA WAFFLE FRIES

Cooked to order waffle fries with melted gorgonzola cheese sauce & caramelized onions. 9.95

FRIED MOZZARELLA

We make our own! Breaded and deep-fried. Served with marinara & ranch dressing. 11.95

CHICKEN QUESADILLA APP

Large flour tortilla stuffed with cheese, chicken, peppers, & onions. Topped with spicy pineapple/mandarin jalapeño chutney. 12.95

SEARED AHI* †

Ahi tuna rolled in sesame seeds then flash-seared and served with wasabi, ginger, & ponzu sauce. 16.95

ANTIPASTO PLATTER

Assorted cured meats, aged cheeses and pickled vegetables. Perfect with a bottle of Wine! 22.95
Get 'em while they last!

TRADITIONAL PASTAS

BREAD & SOUP OR SALAD • sub caesar salad \$2.00

SPAGHETTI BOLOGNESE

Spaghetti with our Italian style meat sauce. 14.95
add Jumbo Meatball 3.00 Italian Sausage Link 4.00

SPAGHETTI MARINARA

Spaghetti with our famous marinara sauce. 12.95
add Jumbo Meatball 3.00 Italian Sausage Link 4.00

LINGUINI AND CLAMS

Steamer clams and chopped clams sautéed in white wine, butter, garlic, and parsley. 18.95

SHRIMP DIABLO LINGUINE

Jumbo and bay shrimp, sautéed in olive oil and tossed with our signature Three-Pepper Alfredo sauce. Garnished with cilantro and diced tomatoes. 22.95

GREEK PASTA

Fettuccine pasta, scallops, shrimp, mushrooms, & olives tossed in a lemon garlic cream sauce & topped with myzithra cheese. 20.95

FIRE ROASTED POMODORO

Fire roasted tomatoes, garlic, basil, olive oil, & butter with angel hair pasta. 16.95
add chicken 3.50 add goat cheese 2.50

LOBSTER RAVIOLI

Lobster, cooked in a sherry wine reduction, stuffed in a ravioli shell. Sauteed with our spicy alfredo diablo sauce and covered with diced tomatoes & parmesan cheese. 22.95

PUTTANESCA

Angel hair pasta with kalamata olives, anchovies, capers, olive oil, garlic, onions, oregano, red pepper flakes & fire roasted tomatoes. 18.95
add sautéed calamari rings 2.50

PORTABELLA RAVIOLI

Large raviolis stuffed with wild mushrooms then sautéed with browned butter, fresh basil, & spinach. Finished with tomato & grated parmesan. 19.95

CASALINGA

Garlic, spinach, broccoli, olives, mushrooms, fire roasted tomatoes, tossed with angel hair pasta & topped with fontina cheese. 17.95
add chicken 3.50 add shrimp 4.00

SEAFOOD FETTUCCHINE

Shrimp, scallops, clams, broccoli, sun dried tomatoes, & alfredo sauce tossed with fettuccine pasta. 21.95

BLACKENED CHICKEN FETTUCCHINE

Cajun spiced blackened chicken, chopped bacon, alfredo sauce, arugula, mushrooms, garlic and fettuccini pasta. 18.95

PANCETTA ASPARAGI

Italian bacon, asparagus, tomatoes, fresh spinach, pine nuts, & parmesan cheese tossed with olive oil & thin angel hair pasta. 16.95

STEAK MYZITHRA*

Sirloin steak sautéed with onions, mushrooms & spinach. Tossed with fire roasted tomatoes and linguini noodles then topped with myzithra cheese. 19.95

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