

Pizzas

Hand-stretched & baked in our open hearth oven.
TASTE THE DIFFERENCE.



Prosciutto Walgonzola

Gorgonzola sauce, fresh garlic, sprinkle of mozzarella, thin sliced prosciutto, julienne pears, arugula, caramelized onion, & candied walnuts.
Lunch 15.95 Dinner 21.95

Prosciutto Sunrise

Fresh garlic, gorgonzola cream, mozzarella, truffle oil tossed arugula, prosciutto, caramelized onions and a soft cooked egg.
Lunch 15.95 Dinner 21.95

Ball Park

Mustard sauce, sauerkraut, thin sliced sausage, onions, provolone and mozzarella cheese.
Lunch 14.95 Dinner 21.95

Off the wall pizza ingredients, I think, first conceived by one of my favorite pizzerias. Thank you Fazzari Bros from Tomato Bros! B.F.

Supreme

Cheese, canadian bacon, salami, pepperoni, Italian sausage, red onions, bell peppers, mushrooms, & diced tomatoes.
Lunch 14.95 Dinner 20.95

Chicken Alfredo

Our homemade alfredo sauce with roasted garlic, chicken, bacon, cheese, artichokes, scallions, & caramelized onions.
Lunch 14.95 Dinner 20.95

BBQ Chicken Pizza

our BBQ sauce with roasted chicken, bacon, caramelized onions, & cilantro.
Lunch 14.95 Dinner 18.95

Pepperoni

Pepperoni over red sauce with mozzarella and provolone. Lunch 12.95 Dinner 16.95

P.M.S. Pizza

Cheese, Pepperoni, Mushroom, & Sausage.
Lunch 13.95 Dinner 17.95

Hawaiian

Cheese, canadian bacon & sweet pineapple.
Lunch 13.95 Dinner 17.95

HOT Hawaiian

Cheese, canadian bacon, and pepperoni with sweet pineapple and jalapenos.
Lunch 15.95 Dinner 19.95

Mediterranean

Goat cheese, sun-dried tomatoes, olives, and basil pesto tomato sauce dusted with provolone and mozzarella. Lunch 13.95 Dinner 17.95

Garden Veggie Pizza

Dollops of fresh mozzarella with broccoli, kalamata olives, mushrooms, red onions, asparagus, & grape tomatoes on a cracker thin crust drizzled with balsamic reduction. 12.95

Calzones

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

P & S Calzone

Pepperoni, Italian sausage, linguica, mozzarella & provolone. 15.95

Florentine Calzone

Fresh spinach, basil, sour cream, black olives, mozzarella & provolone. 15.95

Lazonni

Our house made lasagna wrapped in pizza dough and oven baked. Topped with marinara and mozzarella. 15.95



Sandwiches

Served with your choice of Green Salad or Waffle Fries.

Turkey Bacon Avocado

Fresh baked turkey breast, bacon, Swiss, avocado, tomato, lettuce, and ranch in a home style tortilla or ciabatta bread. 11.95

Crispy Chicken Wrap

Home-style tortilla filled with crispy chicken, bell pepper, red onion, provolone cheese, tomato, lettuce, and ranch dressing. 10.95

California BLT

Applewood-smoked bacon, roma tomatoes, avocado, crisp iceberg lettuce, and mayonnaise on toasted ciabatta bread. 11.95

French Dip

Angus roast beef and provolone cheese stacked on a sub roll served with au jus. 12.95
add onions & peppers 1.00

Crispy Chicken Sandwich

Panini-grilled sub roll with crispy chicken, bell pepper, red onion, provolone cheese, tomato, lettuce, and ranch dressing. 10.95

Italian Club

Black Forest ham, house-roasted turkey, salami, and provolone on ciabatta. Panini pressed and topped with arugula, spicy giardiniera, and pesto mayo. 12.95

Meatball Sub

Our house-made meatball sliced and covered with pizza sauce, red onion, and mozzarella on a toasted baguette. 11.95

Soups

Salsa Corn Chowder

Cup 4.50 Bowl 7.50

Minestrone

Cup 4.50 Bowl 7.50

Tuscan Kale Sausage

Cup 4.50 Bowl 7.50

Sides

Sausage Link 4.00

sweet italian or spicy andouille

Meatball (house-made) 5.00

Table Bread 1.50

Sourdough Baguette 2.00

Tomato Bro's Desserts

Oreo Cheesecake

Cream cheese house-blended with oreos & chocolate decadence. It's the valley's favorite dessert! 6.95



Carrot Cake

Multi-layered carrot spice cake topped with cream cheese frosting and pecans. 6.95

Crème Brûlée (Burnt Crème)

House baked rich vanilla custard finished with a fresh crackling sugar crust. 6.50

Mousse Chocolate Toffee Pie

Lush chocolate mousse with kahlua in a chocolate cookie crust topped with layers of toffee and drizzled chocolate. 6.95



Limoncello Mascarpone Cake

A rich combination of Sicilian lemon-infused sponge cake and Italian mascarpone topped with European white chocolate curls. 6.95

Tiramisu

An Italian favorite, baby ladyfingers soaked in coffee liqueur with Mascarpone cheese. 6.50



Chocolate & Port Wine

Semi-sweet dark chocolate with a whisper of white chocolate served with 10yr aged Port Wine. Serves two people. 12.95

Spumoni Ice Cream 4.95

Vanilla Ice Cream 3.95

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. 5.95

Smashed Cheese Sandwich

White bread with melted provolone cheese. Served with spaghetti. 5.95

Chicken Strips

Breaded chicken tenders served with ranch & side of spaghetti. 5.95

Cheese Ravioli

With marinara or cream sauce. 5.95

Kids Cheese Pizza

5.95 Extra toppings 65¢ each

Kids Spaghetti

With choice of sauce. 4.95
Marinara, Alfredo, or Butter

Mac n' Cheese

5.95



WINE DOWN WEDNESDAY

40% OFF ALL BOTTLES OF WINE

Beverages

Fresh Iced Tea • Sweet Tea • Raspberry Lemonade

Coffee • Hot Tea • Milk • Hot Chocolate

Italian Sodas

Raspberry • Strawberry • Peach • Mango • Huckleberry • Vanilla • Orange

Watermelon • Sugar Free Vanilla

Fountain Drinks

Pepsi • Diet Pepsi • Mt Dew • Dr Pepper • Lemonade • Sierra Mist • Rootbeer

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

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 and a menu item may not be completely free of any allergen.

MENU



ITALIAN STEAKHOUSE

ONLINE MENU



Take menu home & Order Online



Happy Day Gift Cards Sold Here

Appetizers

Toasted Cheese Ravioli

Cheese ravioli lightly breaded & deep fried golden brown. 11.95

Calamari

Tender calamari rings breaded & cooked to perfection. Served with garlic aioli. 12.95
tossed in our Sweet Heat Sauce add 2.00

Edamame

Soybeans steamed in their pods, lightly sprinkled with sea salt & toasted sesame seeds. 8.95
add truffle oil 1.00

Fried Mozzarella

Hand-breaded and deep-fried. Served with marinara & ranch dressing. 11.95

HOT Wings 🔥

All the taste without the mess. The heat is in the breading. Served with ranch for dipping'. 12.95
tossed in our Sweet Heat Sauce add 2.00

Veggie Thin Pizza

Cracker thin crust, cheese, broccoli, olives, mushrooms, red onions, & sun dried tomatoes. 12.95
add goat cheese 2.50

Fried Zucchini

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

Baked Goat Cheese

Marinara sauce topped with goat cheese and baked in our open hearth oven. Served with crostinis for great dipping. 10.95

Chicken Tenders

Hand-breaded chicken tenders served hot and juicy with your favorite dipping sauce. 13.95
Dippers – Smokey BBQ, Ranch, Honey Mustard, or Garlic Aioli
Tossed in our Sweet Heat Sauce add 2.00

Baked Garlic Shrimp

Tender shrimp, sautéed with garlic butter, spinach, bread crumbs, & sun dried tomatoes. Baked to order in our open hearth oven and served with bread. 12.95

Seared Ahi*

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

Cabo Steamers

Large portion, great for sharing! One pound of baby clams with diced andouille sausage, cilantro, carrots, corn, garlic butter, white wine, and red pepper flakes served with sourdough baguette. 19.95
Add Bay Shrimp 4.00

Baked Meatball

House-made meatball in a bed of tomato marinara, topped with melted mozzarella and provolone cheese, finished with crostinis and diced parsley. 6.95
sub spicy marinara on request

Hummus

House-made hummus with vegetable crudite and pita slices. 10.95

Spinach & Artichoke Dip

Served with crostinis. 10.95

Specialty Pastas

WITH TABLE BREAD & SOUP OR SALAD. *Sub Crusty Sourdough 2.00, Sub Caesar Salad 2.00*

Pancetta Asparagi

Italian bacon, asparagus, tomatoes, fresh spinach, pine nuts, & parmesan cheese tossed with olive oil & thin angel hair pasta. 19.50
Lunch 14.50

Steak Myzithra*

Steak filet sautéed in brown butter with onions, mushrooms & spinach. Tossed with fire-roasted tomatoes and linguini noodles then topped with myzithra cheese. 22.95
Lunch 16.95

Blackened Chicken Fettuccine 🔥

Cajun spiced blackened chicken, chopped bacon, alfredo sauce, arugula, mushrooms, garlic and fettuccini pasta. 19.95
Lunch 13.95

Seafood Fettuccine

Shrimp, scallops, clams, broccoli, sun dried tomatoes, & alfredo sauce tossed with fettuccine pasta. 23.50
Lunch 17.50

Seasonal Ravioli

Raviolis* tossed with brown butter, basil, tomatoes and garlic topped with parmesan and crispy prosciutto. 19.95
**ask about current flavor*

Linguini & Clams

Steamer clams and chopped clams sautéed in white wine, butter, garlic, and parsley. 20.50

Salmon Pesto

Our angel hair pasta tossed with pesto, fresh basil, and pine nuts then topped with blackened salmon. 24.50
Lunch 18.50

Traditional Pastas

WITH TABLE BREAD & SOUP OR SALAD. *Sub Crusty Sourdough 2.00, Sub Caesar Salad 2.00*

Angel Hair Pesto

Angel hair pasta tossed with diced basil, pesto sauce & roasted pine nuts. 16.50
Lunch 13.50

Fettuccine Alfredo

Tomato Bros.' creamy alfredo sauce tossed with fettuccini pasta. 16.50
Lunch 13.50
add mushrooms & spinach 2.00

Brown Butter Myzithra

Linguine tossed with browned butter & cracked pepper then topped with grated myzithra cheese. 14.95
Lunch 10.95

Oven Baked Pastas

WITH TABLE BREAD & SOUP OR SALAD. *Sub Crusty Sourdough 2.00, Sub Caesar Salad 2.00*

Chicken Mostaccioli

Creamy alfredo, zesty marinara and oven roasted chicken tossed with mostaccioli noodles then baked in our open hearth brick oven with mozzarella, provolone, & parmesan cheese. 20.50
Lunch 15.50

Four Cheese Ravioli

Topped with your choice of **Marinara, Alfredo, or Pesto Cream Sauce**, and finished with mozzarella & provolone in our open hearth oven. 15.50
Lunch 12.50

Greek Pasta

Fettuccine pasta, scallops, shrimp, mushrooms, & olives tossed in a lemon garlic cream sauce & topped with myzithra cheese. 21.95
Lunch 15.95

Seafood Portofino

Steamer clams and jumbo shrimp sautéed in white wine and garlic then tossed with ocean clams, garlic shrimp, scallops, spicy marinara garlic sauce, and sun dried tomatoes. Served over linguini noodles. 24.50

Casalinga

Garlic, spinach, broccoli, olives, mushrooms, fire roasted tomatoes, tossed with angel hair pasta & topped with fontina cheese. 18.95
Lunch 12.95
add chicken 3.50 add shrimp 4.00

Shrimp Diavolo Linguine 🔥

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

FRESH PASTA 🍝

Portobello Sausage Rigatoni

Fresh rigatoni pasta with sun-dried tomato, basil, and red onion topped with a portobello andouille sausage cream sauce. 19.95



Land & Sea Entrées

WITH TABLE BREAD & CHOICE OF:

SOUP - *Minestrone, Tuscan Kale Sausage, or Salsa Corn Chowder*

or **GREEN SALAD** - *Dressings: House Ranch, Caesar, Raspberry Vinaigrette, & more!*

Sub Crusty Sourdough 2.00, Sub Caesar Salad 2.00

Sub CAULIFLOWER RICE for a KETO friendly Lo Carb diet. 2.00

STEAK

Rib Eye Steak*

It's a big one! 16 oz rib eye cut in-house. Tender, juicy, and cooked to perfection. Served with seasonal vegetables & potato choice*. 34.95

Gorgonzola Tenderloin*

Our most popular steak. This 8 oz, center cut, aged filet of beef will melt in your mouth. Chargrilled to perfection, laid over a grilled crostinis then topped with gorgonzola cheese & our famous mushroom merlot demi-glace. Served with seasonal vegetables & potato choice*. 34.95

New York Surf & Turf*

12oz seasoned New York steak, grilled, accompanied with four pesto myzithra shrimp. Served with seasonal vegetables & potato choice*. 26.95

Bite Size Steak*

Tender morsels of steak, breaded and cooked to a medium temperature for the best flavor. Served with seasonal vegetables & potato choice* with au jus for dipping. 25.95
Lunch 18.95
Available Grilled

Bites & Bites*

A mixed platter of our Portobello mushrooms & bite size steak. Served with veggies & potato choice* with au jus for dipping. 25.50
Available Grilled

Shrimp & Bites*

Large shrimp chargrilled with garlic butter accompanied with our famous bite size steak. Served with veggies & potato choice* with au jus for dipping. 28.50
Available Grilled

**Potato choice available after 5:15pm. Spaghetti Marinara will be substituted prior to potato availability.*

Ask about our ROTATING SPECIALS

SEAFOOD

Grilled Shrimp

Large shrimp, flame grilled, basted with butter and lemon. Served with rice, seasonal vegetables, and side of lime chipotle. 25.95

Alaskan Salmon* made 3 ways 25.95

Served with Basmati Rice. (Sub Cauliflower Rice 2.00)

- **CEDAR-PLANKED**
Cooked and served on a Cedar Plank to impart a mild smokey flavor to the salmon
- **CHAR-GRILLED**
Cooked with Cracked Pepper and seasoning
- **BLACKENED 🔥**
Cooked with blackening seasoning on a cast iron skillet

CHICKEN

Chicken Piccata*

Pan-fried chicken breasts sautéed with lemon, butter, white wine, basil, & capers. Served with homemade mashed potatoes* & seasonal vegetables. 22.95

Chicken Marsala*

Pan fried chicken breast sautéed with fresh mushrooms & our marsala wine sauce laid over our house mashed potatoes*. Served with vegetables. 22.95

Cajun Chicken & Rice* 🔥

Blackened chicken breast pan seared with a lemon soy cream sauce. Served over rice with grilled asparagus. 20.95
Lunch 13.95

Chicken Parmesan*

Breaded chicken breast, topped with marinara and melted cheese, baked in our brick oven and served with spaghetti and seasonal vegetables. 19.95
Lunch 13.95

Impossible Chicken Parmesan

Plant-based chicken, breaded and topped with marinara, parmesan, and mozzarella cheese, baked in our brick oven and served with spaghetti and seasonal vegetables. 19.95

 - **Spicy HOT**

Split Orders add 2.00 -Or- Extra Plate No Charge

 - **Spicy HOT**

add diced Chicken Breast 3.50, or sliced Sausage Link 4.00

 - **Spicy HOT**

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