Dinner Pizzas

We make our pizza dough daily and bake our pies in an open flame oven. We grate a blend of provalone and mozzarella for our pizza cheese.

ARTISAN

Prosciutto Walaonzola

Gorgonzola sauce, fresh garlic, thin sliced prosciutto, julienne pears, arugula, caramelized onion & candied walnuts. 25.95

Margherita Pizza

Garlic & olive oil basted crust, fresh mozzarella medallions, and sliced tomatoes topped with fresh basil, sea salt & cracked black pepper. 20.95

Prosciutto Sunrise

Fresh garlic, gorgonzola cream, mozzarella, provolone, and truffle oil topped with arugula, prosciutto, caramelized onions & a soft cooked egg. 25.95

Mediterranean

Goat cheese, sun-dried tomatoes, kalamata olives, and basil pesto tomato sauce dusted with provolone & mozzarella. 20.95

Ball Park

Mustard sauce, sauerkraut, linguica, and onions with provolone & mozzarella cheese. 24.95

TRADITIONAL

Supreme

Canadian bacon, salami, pepperoni, Italian sausage, mozzarella, provolone, red onions, bell peppers, mushrooms & diced tomatoes. 23.95

Gluten

Pizza Optior 2.00

Chicken Alfredo

Our homemade alfredo sauce with roasted garlic. chicken, bacon, mozzarella, provolone, artichokes, scallions & caramelized onions, 23.95

BBQ Chicken Pizza

Our BBQ sauce with roasted chicken, bacon, mozzarella, provolone, caramelized onions & cilantro. 22.95

Pepperoni Cupped pepperoni over red sauce with

mozzarella & provolone. 20.95 P.M.S. Pizza Cheese, pepperoni, mushroom, sausage, mozzarella & provolone. 20.95

Hawaiian Cheese, Canadian bacon, mozzarella, provolone & sweet pineapple. 20.95

HOT Hawaiian 👗

Cheese, Canadian bacon, pepperoni, mozzarella, and provolone with sweet pineapple & jalapenos. 20.95

Soups

Salsa Corn Chowder Cup 4.95 Bowl 8.50

Minestrone Cup 4.95 Bowl 8.50

Tuscan Kale Sausage Cup 4.95 Bowl 8.50

Desserts

Oreo Cheesecake Cream cheese house-blended with oreos & chocolate decadence. It's the valley's favorite dessert! 8.50

Rolo Cheesecake

House-made cheesecake filled with chocolate caramel candies over a graham cracker crust. Topped with rich chocolate & caramel sauce! 8.50

Carrot Cake Multi-layered carrot spice cake topped with cream cheese frosting. 7.50

Crème Brûlée (Burnt Crème) House baked rich vanilla custard finished with a fresh crackling sugar crust. 7.50

Sides

Sausage Link 5.50 sweet italian or spicy andouille Meatball (house-made) 5.50 Table Bread 2.50

Sourdough Bread 4.50

Limoncello Mascarpone Cake

A rich combination of Sicilian lemon-infused sponge cake & Italian mascarpone topped with European white chocolate curls. 7.50

Brownie Sundae

Fresh baked brownie with vanilla ice cream, whipped cream & drizzled with chocolate syrup. 7.50

Tiramisu

An Italian favorite, baby ladyfingers soaked in coffee liqueur with Mascarpone cheese. 7.50

Spumoni Ice Cream 6.50

Vanilla Ice Cream 5.25

Kid's Meals

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

Smashed Cheese Sandwich White bread with melted cheddar cheese. Served with spaghetti. 9.50

Kid's Chicken Strips Breaded chicken tenders served with ranch & side of spaghetti. 9.50

Kid's Spaqhetti With choice of sauce. 8.95 Marinara, Alfredo, or Butter

8.95 Extra toppings 65¢ each Mac n' Cheese 8.95 Kid's Cheese Ravioli

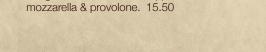
With marinara or cream sauce. 8.95

Iced Black Tea • Iced Sweet Tea w/ Cane Sugar Rotating Herb-Flavored Iced Tea • Coffee • Tea • Milk

Italian Sodas Raspberry • Strawberry • Peach • Mango • Huckleberry • Vanilla • Orange Watermelon • Sugar Free Vanilla

Fountain Drinks Pepsi • Diet Pepsi • Mt Dew • Dr Pepper • Lemonade • 7-UP • Rootbeer

Wine Down Wednesday 40% OFF Bottles Chocolate & Port 13.95



- Spicy

dough and oven baked. Topped with marinara,

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.

Calzones

P & S Calzone

17.50

Pepperoni, Italian sausage, linguica, mozzarella & provolone. 17.50

Chicken Florentine Calzone Grilled chicken, fresh spinach, basil, sour

cream, black olives, mozzarella & provolone.

Lazonni Our house made lasagna wrapped in pizza

Kid's Baked Spaqhetti Gooey, cheesy, saucy, twice-baked spaghetti. 9.50 Kid's Cheese Pizza

Beverages



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



DINNER MENU

Feb 2 2024





Happy Day Gift Cards Sold Here



Appetizers

10.95

10.95

Edamame

add truffle oil 1.00

Seared Ahi*

Hummus Platter

sauce. 16.95

Fried Artichoke Hearts

Artichoke hearts, panko-breaded and deep fried

Soybeans steamed in their pods, sprinkled with

sea salt & toasted sesame seeds. 9.95

Spinach & Artichoke Dip

tossed in our Sweet Heat Sauce add 2.00

Veggie Thin Appetizer Pizza

Cracker thin crust, cheese, broccoli, olives,

mushrooms, red onions, sun dried tomatoes &

Ahi tuna rolled in sesame seeds then lightly seared

and served with sides of wasabi, ginger, & ponzu

Loads of Tomato Bros garbanzo hummus, EVOO,

Greek feta cheese, italian olives, assorted market

vegetables, and fresh crostini slices, 15.95

Italian seasoning. 14.95 add goat cheese 2.50

Served with crispy crostini. 12.95

Chicken Tenders

A cheesy mix of spinach & artichoke hearts.

We use fresh chicken tenders, hand-breaded and

crispy-fried to order. House ranch for dipping.

golden brown. Served with garlic aioli sauce.

Toasted Cheese Ravioli

Four cheese ravioli lightly breaded & deep fried golden brown. Served with our pizza sauce & house ranch for dippin'. 12.95

Calamari

Tender calamari rings, flour breaded & cooked to perfection. Served with our garlic aioli. 13.95 tossed in our Sweet Heat Sauce add 2.00

Fried Mozzarella

Hand-breaded and deep-fried. Served with marinara & house ranch. 13.95

Fried Zucchini Beer battered zucchini fried to a golden brown. Served with house ranch. 9.95

Baked Goat Cheese

Creamy goat cheese atop a steaming bed of hot marinara. Baked in our open flame oven and served with crostini. 12.95

Ball Tip Basket*

Mini steak tips dry rubbed with seasoning & flash grilled on a flat iron. Served with fries and hot au jus. 15.95

Baked Meatball

House-made meatball simmered in a bed of house marinara, topped with melted mozzarella & provolone cheese. Topped with diced parsley and accompanied with crostini. 7.95 sub spicy marinara on request

> Salads All salads come with our Table Bread! Add Avocado 2.00.

Pear & Bleu Cheese Salad

Julienne pears, gorgonzola cheese, red onions, mixed greens, candied walnuts & raspberry walnut vinaigrette. 17.25

Italian Chopped Salad

Diced chicken, diced salami, tomatoes, chickpeas, olives, asiago cheese & lettuce blend. All tossed in our chop dressing. 18.50

Steak Salad

Peppercorn crusted steak, julienne sliced and laid atop mixed greens with bacon, mushrooms, red onions, tomatoes, crumbled gorgonzola, balsamic vinaigrette & crostini. 23.95

Caesar Salad

Romaine leaves, grated parmesan cheese & house-made croutons, all tossed with our Caesar dressing. 14.50 ADD:

Chicken Breast - Grilled, Blackened, or Crispy Fried Tenders 3.95

Shrimp – 3 large shrimp, basted with lemon butter and flash smoked on the char grill. 5.50

Caprese Salad

Sliced tomatoes, fresh mozzarella, sweet basil leaves & Greek olives over a bed of crisp romaine topped with olive oil, balsamic vinegar reduction, kosher salt, and cracked pepper. 15.95

Sandwiches Salad, Fries, or Soup

Cup of Soup - Salsa Corn Chowder, Minestrone, or Tuscan Kale

Turkey Bacon Avocado

House-baked turkey breast, bacon, Swiss, avocado, tomato, lettuce blend & ranch in a home style tortilla or grilled sub roll. 14.50

Crispy Chicken Wrap

- Spicy

Home-style tortilla filled with crispy chicken tenders, bell pepper, red onion, provolone cheese, tomato, lettuce blend, and chop dressing. 13.50

B.L.T.

Applewood-smoked bacon, ripe tomatoes, crisp lettuce & mayonnaise on toasted ciabatta bread. 14.50 add avocado 2.00

French Dip

Hot roast beef and provolone cheese stacked on our Italian baguette. Served with cup of hot au jus for dipping. 15.95

Specialty Pastas WITH TABLE BREAD & SOUP OR SALAD. Sub Caesar Salad 2.00

Steak Myzithra*

Steak filet sautéed in brown butter with onions, mushrooms & spinach. Tossed with fireroasted tomatoes and linguini noodles then topped with myzithra cheese. 26.50

Pancetta Asparagi

Pancetta, asparagus, tomatoes, spinach, pine nuts & parmesan cheese all tossed with angel hair noodles and olive oil, 22.95

Blackened Chicken Fettuccine 🐇

Cajun spiced blackened chicken, chopped bacon, alfredo sauce, arugula, mushrooms, garlic & fettuccini noodles. 24.50

Greek Pasta

Fettuccine noodles, scallops, shrimp, mushrooms & olives tossed in a lemon garlic cream sauce and topped with myzithra cheese. 25.50

Shrimp Diavolo Linguine 🐇

Jumbo shrimp, sautéed in olive oil and tossed with our signature Three-Pepper Alfredo sauce. Garnished with cilantro & diced tomatoes, 27,50

Seasonal Ravioli

Linauine Pesto

Ask your server about our current creation! 21.50

pesto sauce & roasted pine nuts. 17.50

Spaghetti noodles with our Italian meat sauce.

Spaghetti noodles topped with our house-

Spaqhetti Boloqnese

Spaqhetti Marinara

made marinara sauce. 16.00

Chicken Mostaccioli

fresh grated parmesan. 21.95

16.95 sub alfredo or meat sauce 2.00

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Spicv

Our house-made cheese alfredo & spicy

marinara, tossed with diced chicken and

mostaccioli noodles then baked with melted

mozzarella & provolone cheese. Topped with

Wide noodles layered with meat sauce, Italian

sausage, and cheese. Topped with marinara

and melted mozzarella & provolone cheese.

add House-made Meatball 5.50

17.95 add House-made Meatball 5.50

Seafood Fettuccine

Shrimp, scallops, clams, broccoli, sun dried tomatoes & alfredo sauce tossed with fettuccine noodles. 28.95

Salmon Pesto

Linguine noodles tossed with pesto, fresh basil & pine nuts then topped with blackened salmon. 28.00

FRESH PASTA

Shrimp Bucatini

Fresh bucatini noodles (made with lemon pepper and sage) tossed with shrimp, brown butter, spinach, arugula, black pepper & romano cheese. Simple and delicious. 25.95

Portobello Sausage Rigatoni

Fresh, house-made rigation noodles with sliced portobello mushrooms, sun-dried tomato, basil & red onion topped with a portobello andouille sausage cream sauce. 24.50

Braised Beef Pappardelle

Braised beef, sweet cream, demi glace, sherry wine, sour cream, onion, mushrooms & our house-made papperdelle noodles. 25.95

Traditional Pastas

WITH TABLE BREAD & SOUP OR SALAD. Sub Caesar Salad 2.00

Fettuccine Alfredo Linguine noodles tossed with diced basil,

Our house-made alfredo sauce tossed with fettuccine noodles, 19,50 add chicken 3.95 add mushrooms & spinach 2.00

Brown Butter Myzithra

Linguine noodles tossed with browned butter & cracked pepper then topped with grated Greek myzithra cheese. 17.00 add mushrooms & onions 2.00 add Italian sausage link 5.50

Gluten

Sensitiv

Pasta Opti

Oven Baked Pastas

WITH TABLE BREAD & SOUP OR SALAD. Sub Caesar Salad 2.00

Cheese Ravioli

Raviolis stuffed with a four cheese blend. Topped with your choice of Marinara. Alfredo, Pesto Cream, or Brown Butter and finished with melted mozzarella & provolone cheese. 18.95

Twice-Baked Spaghetti

Oven baked spaghetti noodles, garlic, ricotta, and asiago cheese re-baked with marinara, mozzarella & provolone. 15.95 sub alfredo or meat sauce 2.00

WITH TABLE BREAD & CHOICE OF SOUP OR SALAD **SOUP** - Minestrone · Tuscan Kale Sausage · Salsa Corn Chowder SIDE SALAD - House Creamy Garlic · Happy Day Ranch · Blue Cheese · Caesar · Italian **POTATO CHOICE** - Mashed, Baked, or Fries Sub Crispy Sourdough 2.00 · Sub Caesar Salad 2.00 · Sub Cauliflower Rice 2.00

Rib Eve Steak*

Choice rib eye, hand cut. Tender, juicy, and cooked to perfection. Served with seasonal vegetables & potato choice. 39.95

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 crostini then topped with gorgonzola cheese & our famous mushroom merlot demi-glace. Served with seasonal vegetable and potato choice, 42.95

New York Surf & Turf^{*}

Seasoned New York steak, grilled, and accompanied with three grilled shrimp. Served with seasonal vegetable & potato choice. 32.95

Bite Size Steak* Tender morsels of steak, breaded and cooked to medium for the best flavor. Served with seasonal

Bites & Bites* A mixed platter of our breaded portobello mushrooms & bite size steak. Served with

Shrimp & Bites* Large chargrilled garlic shrimp with our famous bite size steak. Served with potato choice & hot au jus. 33.50

Grilled Shrimp Large shrimp, basted with lemon butter, and

flash smoked on the char grill. Served on a skewer with a side of lime chipotle remoulade. 29.95

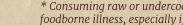
Cedar Plank Salmon

Season-rubbed and cooked on a cedar plank with lemon and served with lime chipotle sauce, basmati rice & seasonal vegetable. 29.95

Bacon Avocado & Swiss* 1/2 lb ground beef, topped with bacon, avocado,

tomato, onion, lettuce & mayo on a brioche bun. 16.95

Gorgonzola Burger* 1/2 lb ground beef, topped with melted gorgonzola cheese, caramelized onions & mayo on a brioche bun. 16.95



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Land & Sea Entrées

vegetable, potato choice & hot au jus. 30.95

potato choice and hot au jus. 30.95

Blackened Salmon

Cooked with blacken seasoning on a cast iron skillet and topped with lime chipotle sauce. Served with basmati rice & seasonal vegetable. 29.95

Char-Grilled Salmon

Cooked with cracked pepper and topped with lime chipotle sauce. Served with basmati rice & seasonal vegetable. 27.50

Chicken Piccata

Two pan-fried chicken breasts sautéed with lemon, butter, white wine, basil & capers. Served with mashed potatoes and seasonal vegetable. 26.50

Chicken Marsala

Two pan-fried chicken breasts sautéed with fresh mushrooms & our marsala wine sauce laid over our house mashed potatoes. Served with seasonal vegetable, 26.50

Cajun Chicken & Rice* 🖁

Blackened chicken breast pan seared with a lemon soy cream sauce and laid over basmati rice. Served with seasonal vegetable. 24.50

Chicken Parmesan

Two breaded chicken breasts, topped with marinara and melted cheese, baked in our brick oven and served with spaghetti & seasonal vegetable. 23.50

Chicken Cacciatore 🌡

Sautéed chicken breast over basmati rice with bell peppers, onions, fresh herbs, red pepper flakes, red wine & marinara. Served with seasonal vegetable. 26.50

Steak Burgers

Half pound burgers seasoned and cooked MEDIUM WELL for best flavor and juiciness



Comes with Fries. Sub Side Salad 2.00

Cheddar Buraer*

1/2 lb ground beef, topped with cheddar cheese, lettuce, tomato, onion & mayo on a brioche bun. 15.95

Hot Delano Burger 🐇

Half pound burger, Jalapeño popper, bacon, cheddar, raspberry chipotle sauce & thin sliced Jalapeños on a brioche bun. 17.95

Split Orders add 2.00 - Or - Extra Plate No Charge

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