

PIZZE

All Pizze prepared with hand stretched dough, homemade tomato sauce, e.v.o.o., whole milk mozzarella, oregano with your choice of toppings:

Pepperoni • Salami • Italian Sausage • Mushrooms • Green Bell Peppers • Onions • Roasted Garlic • Anchovies
Selections of premium and alternative toppings and sauces are available.

	CHEESE	ONE ITEM	TWO ITEMS	THREE OR MORE
SM.	\$14	17	19	21
MED.	17	20	22	24
LG.	19	22	24	26

CALZONE

	CHEESE	ONE ITEM	TWO ITEMS	THREE OR MORE
SM.	\$12	14	15	16
LG.	18	21	23	25

PIZZA MARGHERITA CLASSICA

Fior di Latte Mozzarella,
Roma Tomatoes, basil

SM. 20 MED. 23 LG. 25

PIZZA ULTIMA

Herb roasted chicken, fresh goat cheese, roasted red peppers, onions, arugula, e.v.o.o., balsamic syrup drizzle

SM. 22 MED. 25 LG. 28

CALZONE RUSTICA

Prosciutto di parma, ricotta, mozzarella

SM. 15 LG. 23

CALZONE VEGETARIANA

Basil pesto, roma tomatoes, ricotta, mozzarella

SM. 15 LG. 23

Pizza Tartufo Fior di latte Mozzarella, mushrooms, roast garlic, arugula, crushed pepperoncino, shaved parmesan, white truffle oil drizzle SM. 22 MED. 25 LG. 28



FAMILY PIZZA & PASTA DINNER

(Feeds Four)

**Insalata Mista, Spaghettini w/ Pomodoro Sauce,
Large Pizza, 2 liters of soft drink** (no substitutions)

Cheese Pizza	\$40.00
One Item	42.00
Two Items	44.00
Three or more	46.00

BAMBINI MENU

Just For Kids 12 & Under

Pick your Pasta — Spaghetti, Ziti, Ravioli, Tortellini	\$7.95
Pick your Sauce — Marinara, Cream, Bolognese Meat or Butter and Cheese	
Baked Lasagne	7.95
Kid's Mac 'N Cheese	8.95
Chicken Parmigiano — with Spaghetti or Vegetables	9.95
Pizza Di Bambini — Cheese or Pepperoni	8.95

DOLCI

Seasonal Fruit Cobbler

with vanilla gelato \$9

Budino, Italian Bread Pudding

with brown sugar — rum sauce 8

Cannoli alla Siciliana

6

Caffe Affogato, vanilla gelato with a shot of espresso, whipped cream and shaved chocolate 7

Special Desserts, different every week A.Q.

CAFFÈ

We offer Lavazza Super Crema Caffè from Italy

Caffè Espresso, Caffè Machiato	\$3.50
Cappuccino	4.50
Caffè Latte	4.50
Caffè Mocha	4.95
for flavored caffe add	.50



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By Our Taste...*

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🍴 LUNCH 🍴

INSALATA, ZUPPE & MINESTRE

Insalata Mista , mixed lettuces, tomato, croutons	\$6.5
Chopped Antipasto , salami, provolone, Italian peppers, artichokes, olives, oregano vinaigrette	13
Insalata Primavera , organic greens, grilled herb chicken, apples, gorgonzola, red onions, glazed walnuts, balsamic dressing	14
Baby Iceberg , bay shrimp, avocado, tomatoes, basil, crispy prosciutto	14
Caesar Salad Classico , housemade dressing and croutons, shaved parmesan	10
◆ with herb chicken	14
◆ with crisp fried calamari	15
◆ with grilled shrimp	16
Minestrone Casalingo , thick with borlotti beans, seasonal vegetables, pastina	~ pint 6.5 ~ quart 9.5
Zuppa del Giorno , today's soup	A.Q.

BRUSCHETTA

Served with Caesar Salad

Pomodoro , Fior di latte mozzarella, tomato-basil fresca	\$13
Americano , provolone, roast herb chicken, mushrooms	14
Milano , gorgonzola, e.v.o.o., pear tomatoes, basilico	12
Vegetariana , basil pesto, roasted peppers, goat cheese, tomatoes	14

PANINI

Polpette , homemade meatballs, tomato sauce, mozzarella	\$12
Salsiccia , Italian sausage, roasted peppers and onions, mozzarella	12
Italian Chicken , basil pesto, tomatoes, arugula and provolone	13
Paisano , prosciutto di parma, wine-cured salami, burrata cheese, balsamico	12
Mezz' a Mezz' , half panini and small salad or cup of soup	12

PASTA

Ziti baked in the brick oven , Sicilian sausage, tomato sauce, roasted peppers and onions, mozzarella	\$14
Tagliatelle , roast chicken breast, arugula, e.v.o.o., roasted garlic, pepperoncino,	14
Tagliatelle Bolognese , ribbon pasta tossed with meat ragu, shaved parmesan	12
Tortelloni alla Panna , meat filled pasta tossed with cream, prosciutto and parmesan	13
Capellini , angelhair, oven roasted tomatoes, basil, garlic, e.v.o.o. calabrian chili	12
Spaghettini , salsa di pomodoro della nonna, homemade meatballs	14
Lasagna al Forno , layered with Italian cheeses, ricotta, Italian sausage, meatsauce	14
Linguine alle Marinara , large shrimp, sea scallops, red clam sauce	19
Linguine al Pesto , housemade basil pesto with pinenuts, herb roasted chicken breast	14
Linguine alle Vongole , baby clams in bianco with garlic, e.v.o.o., crushed pepper flakes	13
Ravioli del Giorno , today's seasonal selection	A.Q.

PIATTO PRINCIPALE

Calamari Fritti , crisp fried squid, housemade tartar sauce; served with pasta	\$15
Pan-Roasted Chicken Breast , over sautéed spinach, topped with tomato-basil fresca	16
Chicken Milenese , parmesan crusted cutlet pan-fried, lemon and arugula salad	15
Eggplant in Carrozza , burrata cheese, tomatoes, basil and shaved parmesan	14
Terrina Di Polenta , roasted peppers, fior di latte mozzarella, roasted roma tomatoes	13
◆ Add Italian sausage, meatball or roast chicken	15
Risotto del Giorno , ask for today's preparation	A.Q.

🍴 DINNER 🍴

PER La TAVOLA

Olive Marinato , selected olives marinated with garlic and herbs	\$6
Polenta Fritto , crispy polenta fries parmesan crusted, tomato sauce	8
Antipasto Misto , Italian salumi, cheese, marinated vegetables, olives and roasted garlic	14
Calamari Fritti , crisp fried squid, spicy remoulade sauce	12
Sourdough Bruschetta , on the grill, gorgonzola melt, e.v.o.o., tomatoes and basil	10
Ravioli Tostati , cheese filled pasta pillows crisp fried, salsa pomodoro	9
Organic Wild Arugula , prosciutto di parma, fior di latte mozzarella, lemon oil	10
Carciofi Fritti , baby artichokes crisp fried, herb aioli	9
Brick Oven Flatbread , roasted peppers and onions, prosciutto, goat cheese, reduced balsamic drizzle	12

INSALATA, ZUPPE & MINESTRE

Caesar Salad Classico , housemade dressing and croutons, shaved parmesan	\$9
Primavera , organic field lettuces, apples, gorgonzola, glazed walnuts, red onions, balsamic dressing	10.5
Sliced Tomatoes , arugula, handcrafted burrata, basilico, Sicilian salt, e.v.o.o. and balsamic syrup	10
Baby Iceberg Salad , avocado, crispy prosciutto, tomato-basil fresca and gorgonzola dressing	10
Insalata Mista , mixed lettuce, croutons and tomato	6.5
Minestrone Casalingo , thick with borlotti beans, seasonal vegetables, pastina	~ pint 6.5 ~ quart 9.5
Zuppa del Giorno , today's soup	A.Q.

CONTORNI

Fresh Seasonal Vegetables	\$5
Fresh sautéed spinach , e.v.o.o. and garlic	6
Homemade Meatball	3
Italian Sausage	3
Roasted Garlic	2.5
Chilled Bay Shrimp	5
Toasted Garlic Bread	4

PASTA

Ziti baked in the brick oven , Sicilian sausage, tomato sauce, roasted peppers and onions, mozzarella	\$16
Tagliatelle , roast chicken breast, arugula, e.v.o.o., roasted garlic, pepperoncino,	16
Spaghettini , salsa di pomodoro della nonna, homemade meatballs	15
Tortelloni alla Panna , meat filled pasta tossed with cream, prosciutto and parmesan	15
Lasagna al Forno , layered with Italian cheeses, ricotta, Italian sausage, meatsauce	15
Gnocchi di Patate , fior di latte mozzarella, basilico and pomodoro sauce	15
Tagliatelle Bolognese , ribbon pasta tossed with meat ragu, shaved parmesan	14
Linguine alle Marinara , large shrimp, sea scallops and red clam sauce	24
Capellini , angelhair, oven roasted tomatoes, basil, garlic, e.v.o.o. calabrian chili	14
Linguine al Pesto , housemade basil pesto with pinenuts, herb roasted chicken breast	16
Ravioli del Giorno , today's seasonal selection	A.Q.

PIATTO PRINCIPALE

Eggplant in Carrozza , burrata cheese, tomatoes, basil and shaved parmesan	18
Cotolette alla Parmigiana , breaded cutlet, tomato sauce, mozzarella your choice of veal or chicken	21
Scaloppine di Vitello , veal slices sautéed with mushrooms, garlic, scallions and marsala	22
Salsicca & Polenta , Sicilian sausages on the grill, peppers and onions	17
Gamberoni Saltate , large wild shrimp sautéed "scampi style", garlic, vino bianco and lemon	23
Chicken Contadino , half roasted chicken bone-in, roasted garlic, e.v.o.o., potatoes, herbs	19
Risotto del Giorno , ask for today's preparation	A.Q.

**PLEASE INQUIRE ABOUT TODAY'S SPECIALS
YES, WE DO CATERING!**