

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.	\$17	20	22	24
MED.	20	23	25	27
LG.	22	26	28	28

CALZONE

	CHEESE	ONE ITEM	TWO ITEMS	THREE OR MORE
SM.	\$15	17	18	19
LG.	21	24	26	28

PIZZA MARGHERITA CLASSICA

Fior di Latte Mozzarella,
Roma Tomatoes, basil

SM. 22 MED. 25 LG. 27

PIZZA ULTIMA

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

SM. 23 MED. 26 LG. 29

CALZONE RUSTICA

Prosciutto di parma, ricotta, mozzarella

SM. 18 LG. 26

CALZONE VEGETARIANA

Basil pesto, roma tomatoes, ricotta, mozzarella

SM. 18 LG. 26

Pizza Tartufo Fior di latte Mozzarella, mushrooms, roast garlic, arugula, crushed pepperoncino, shaved parmesan, white truffle oil drizzle SM. 23 MED. 26 LG. 29



FAMILY PIZZA & PASTA DINNER

(Feeds Four)

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

Cheese Pizza	\$45.00
One Item	47.00
Two Items	49.00
Three or more	51.00

BAMBINI MENU

Just For Kids 12 & Under

Pick your Pasta – Spaghetti, Ziti, Ravioli, Tortellini	\$8.50
<small>Pick your Sauce – Marinara, Cream, Bolognese Meat or Butter and Cheese</small>	
Baked Lasagne	9.00
Kid's Mac 'N Cheese	9.50
Chicken Parmigiano – with Spaghetti or Vegetables	10.5
Pizza Di Bambini – Cheese or Pepperoni	9.50
Ravioli Tostati – Crispy fried cheese ravioli with marinara dipping sauce	7.95

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 caffè add	.50



*Our Quality is Proven
By Our Taste...*

6025 West Las Positas Blvd.
Pleasanton, CA 94588

925-484-3878

www.delatorres.net

email: info@delatorres.net

*For faster service on takeout food,
call ahead and we'll have
your order waiting for you!*



LUNCH

INSALATA, ZUPPE & MINESTRE

Insalata Mista , mixed lettuces, tomato, croutons	\$6.95
Chopped Antipasto , salami, provolone, Italian peppers, artichokes, olives, oregano vinaigrette	14.
Insalata Primavera , organic greens, grilled herb chicken, apples, gorgonzola, red onions, glazed walnuts, balsamic dressing	15.
Baby Iceberg , bay shrimp, avocado, tomatoes, basil, crispy prosciutto	15.
Caesar Salad Classico , housemade dressing and croutons, shaved parmesan	11.
◆ with herb chicken	14.5
◆ with crisp fried calamari	16.5
◆ with grilled shrimp	17.5
Minestrone Casalingo , thick with borlotti beans, seasonal vegetables, pastina	} pint 8.5 } quart 11.5
Zuppa del Giorno , today's soup	A.Q.

BRUSCHETTA

Served with Caesar Salad

Pomodoro , Fior di latte mozzarella, tomato-basil fresca	\$14.
Americano , provolone, roast herb chicken, mushrooms	15.
Milano , gorgonzola, e.v.o.o., pear tomatoes, basilico	14.
Vegetariana , basil pesto, roasted peppers, goat cheese, tomatoes	15.

PANINI

Choice of House Salad, Cup of Soup or French Fries

Polpette , homemade meatballs, tomato sauce, mozzarella	\$14.5
Salsiccia , Italian sausage, roasted peppers and onions, mozzarella	14.5
Italian Chicken , basil pesto, tomatoes, arugula and provolone	14.5
Paisano , prosciutto di parma, wine-cured salami, burrata cheese, balsamico	14.
Mezz' a Mezz' , half panini and small salad or cup of soup, or french fries	13.5

PASTA

Ziti baked in the brick oven , Sicilian sausage, tomato sauce, roasted peppers and onions, mozzarella	\$15.
Tagliatelle , roast chicken breast, arugula, e.v.o.o., roasted garlic, pepperoncino,	15.
Tagliatelle Bolognese , ribbon pasta tossed with meat ragu, shaved parmesan	15.
Tortelloni alla Panna , meat filled pasta tossed with cream, prosciutto and parmesan	15.
Capellini , angelhair, oven roasted tomatoes, basil, garlic, e.v.o.o. calabrian chili	14.
Spaghettini , salsa di pomodoro della nonna, homemade meatballs	15.
Lasagna al Forno , layered with Italian cheeses, ricotta, Italian sausage, meatsauce	15.
Linguine alle Marinara , large shrimp, sea scallops, red clam sauce	20.
Linguine al Pesto , housemade basil pesto with pinenuts, herb roasted chicken breast	15.
Linguine alle Vongole , baby clams in bianco with garlic, e.v.o.o., crushed pepper flakes	15.
Ravioli del Giorno , today's seasonal selection	A.Q.

PIATTO PRINCIPALE

Calamari Fritti , crisp fried squid, housemade tartar sauce; served with pasta	\$17.5
Pan-Roasted Chicken Breast , over sautéed spinach, topped with tomato-basil fresca	17.5
Chicken Milenese , parmesan crusted cutlet pan-fried, lemon and arugula salad	16.5
Eggplant in Carrozza , burrata cheese, tomatoes, basil and shaved parmesan	16.5
Terrina Di Polenta , roasted peppers, fior di latte mozzarella, roasted roma tomatoes	14.5
◆ Add Italian sausage, meatball or roast chicken	15.5
Risotto del Giorno , ask for today's preparation	A.Q.

DINNER

PER La TAVOLA

Olive Marinato , selected olives marinated with garlic and herbs	\$6.95
Polenta Fritto , crispy polenta fries parmesan crusted, tomato sauce	9.5
Antipasto Misto , Italian salumi, cheese, marinated vegetables, olives and roasted garlic	15.
Calamari Fritti , crisp fried squid, spicy remoulade sauce	14.5
Sourdough Bruschetta , on the grill, gorgonzola melt, e.v.o.o., tomatoes and basil	12.5
Ravioli Tostati , cheese filled pasta pillows crisp fried, salsa pomodoro	10.
Organic Wild Arugula , prosciutto di parma, fior di latte mozzarella, lemon oil	10.5
Carciofi Fritti , baby artichokes crisp fried, herb aioli	10.
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	\$10.5
Primavera , organic field lettuces, apples, gorgonzola, glazed walnuts, red onions, balsamic dressing	12.
Sliced Tomatoes , arugula, handcrafted burrata, basilico, Sicilian salt, e.v.o.o. and balsamic syrup	12.
Baby Iceberg Salad , avocado, crispy prosciutto, tomato-basil fresca and gorgonzola dressing	12.
Insalata Mista , mixed lettuce, croutons and tomato	6.95
Minestrone Casalingo , thick with borlotti beans, seasonal vegetables, pastina	} pint 8.5 } quart 11.5
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	3.5
Italian Sausage	3.5
Roasted Garlic	3.
Chilled Bay Shrimp	5.5
Toasted Garlic Bread	5.5

PASTA

Ziti baked in the brick oven , Sicilian sausage, tomato sauce, roasted peppers and onions, mozzarella	\$17.
Tagliatelle , roast chicken breast, arugula, e.v.o.o., roasted garlic, pepperoncino,	17.
Spaghettini , salsa di pomodoro della nonna, homemade meatballs	15.95
Tortelloni alla Panna , meat filled pasta tossed with cream, prosciutto and parmesan	16.
Lasagna al Forno , layered with Italian cheeses, ricotta, Italian sausage, meatsauce	16.5
Gnocchi di Patate , fior di latte mozzarella, basilico and pomodoro sauce	16.
Tagliatelle Bolognese , ribbon pasta tossed with meat ragu, shaved parmesan	16.5
Linguine alle Marinara , large shrimp, sea scallops and red clam sauce	25.
Capellini , angelhair, oven roasted tomatoes, basil, garlic, e.v.o.o. calabrian chili	15.5
Linguine al Pesto , housemade basil pesto with pinenuts, herb roasted chicken breast	17.
Ravioli del Giorno , today's seasonal selection	A.Q.

PIATTO PRINCIPALE

Eggplant in Carrozza , burrata cheese, tomatoes, basil and shaved parmesan	\$21.
Cotolette alla Parmigiana , breaded cutlet, tomato sauce, mozzarella your choice of veal or chicken	23.5
Scaloppine di Vitello , veal slices or chicken medallions sautéed with mushrooms, garlic, scallions and marsala	24.5
Salsiccia & Polenta , Sicilian sausages on the grill, peppers and onions	20.
Gamberoni Saltate , large wild shrimp sautéed 'scampi style', garlic, vino bianco, cream and lemon, served over angel hair pasta	26.
Chicken Contadino , half roasted chicken bone-in, roasted garlic, e.v.o.o., potatoes, herbs	22.
Risotto del Giorno , ask for today's preparation	A.Q.

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