

5614 Shellmound St. #236, Emeryville
45C Crescent Dr., Pleasant Hill
146 Sunset Dr., San Ramon

PASTA POMODORO.

Open Daily from 11:00 am to 9:00 pm

APPETIZERS

152. GAMBERI - gulf shrimp roasted in an iron skillet with tomato, garlic and chili served with grilled bread	9.75
165. CAPRESE - local tomatoes layered with fresh Belgioso mozzarella, fresh basil and a balsamic reduction	small 7.00...regular 10.00
90. COZZE VONGOLE - P.E.I. mussels or manila clams sauteed in white wine, fresh herbs, garlic and butter	mussels 10.25...clams 11.25
21. POLENTA FARCITA - organic polenta rolled & stuffed with organic spinach and provolone, topped with brown butter, crispy sage & tomatoes	6.75
1. BRUSCHETTA - grilled rustic bread with tomatoes, fresh basil, garlic, virgin olive oil and salsa verde	small 6.00...regular 8.00
5. PANE ALL'AGLIO - broiled garlic bread with spicy tomato sauce	4.75
6. PIADINA DI PANCETTA - Italian flatbread with alfredo sauce, crispy bacon, fresh tomatoes, organic arugula & chili flakes	7.75
7. PIADINA DI FORMAGGIO - Italian flatbread, creamy goat cheese, fresh herbs, roasted red & yellow bell peppers, grilled red onions, fresh mint (vegetarian)	7.75

SOUPS AND SALADS

12. ZUPPA DI MINISTRONE - genovese style vegetable soup with salsa verde	cup 4.25...bowl 6.25
91. ZUPPA DI TORTELLINI - savory chicken broth, beef & pork tortellini, braised beef and organic spinach	cup 5.25...bowl 7.25
23. ZUPPA DI POMODORI - creamy tomato & fresh basil soup	cup 4.50...bowl 6.50
16. MISTA - organic baby lettuces, tomatoes, shaved carrots and blue cheese, with balsamic vinaigrette	small 4.75...regular 8.75
14. CAESAR - organic romaine hearts with shaved pecorino and crunchy garlic croutons	small 4.75...regular 8.75
8. INSALATA DI SPINACI - organic spinach, tomatoes, red onions, shaved pecorino, crispy bacon in a balsamic vinaigrette	small 6.50...regular 9.75
ADD TO MISTA, CAESAR OR INSALATA DI SPINACI:	grilled chicken 4.00...sauteed shrimp 4.50
172. INSALATA DI BISTECCA - grilled petite tender over organic baby lettuces, grilled red onions and blue cheese in a balsamic vinaigrette	14.00
32. INSALATA DI POLLO E VERDURE - organic romaine hearts with fresh grilled chicken, asparagus, zucchini, red onion, corn and diced tomatoes tossed with our olive oil and lemon juice dressing	14.00
170. INSALATA DI SALMONE GRIGLIA - sustainably-raised salmon served over grilled seasonal vegetables & organic mixed greens w/ balsamic reduction	14.00

HOUSE SPECIALTIES

64. FRUTTI DI MARE - spaghetti with P.E.I. mussels, manila clams, gulf shrimp, calamari and garlic in a light tomato sauce	17.50
176. CONCHIGLIE GAMBERI - pasta shells with gulf shrimp, asparagus, tomato, cream and shrimp stock	14.25
162. SALMONE CANNELLINI - sustainably-raised grilled salmon over tuscan cannellini beans, sauteed baby kale & salsa verde	17.00
125. PENNE PORTOBELLO - portobello mushrooms, grilled chicken and Italian sausage in a roasted garlic cream sauce	13.25
4. GEMELLI - gemelli pasta with grilled and smoked chicken, sun-dried tomatoes, mushrooms and cream	13.25
9. POLLO CARCIOFO - fresh chicken breast pan-seared and sauteed with bacon, artichokes, lemon, fresh tomatoes and cream over capellini	16.25
164. RAVIOLI DI ZUCCA - roasted butternut squash ravioli with parmesan, brown butter, crispy sage and crumbled amaretti	13.25
166. RAVIOLI DI MAGRO - tender ravioli filled with ricotta & spinach, choice of pomodoro sauce or blue cheese sauce	13.25
27. RAVIOLI DI GAMBERI - half-moon ravioli filled with shrimp, pancetta, smoked mozzarella in a creamy lemon caper sauce	16.50
29. RISOTTO DI PORCINI - creamy risotto with carnaroli rice, porcini mushrooms, pancetta and parmesan cheese	15.50
159. VERDURE - seasonal vegetable medley sautéed with virgin olive oil and garlic or spicy pomodoro sauce (+tuscan cannellini beans or farro 1.00)	11.25
47. CAPELLINI TRE COLORI - capellini with baby kale, cherry tomatoes, asparagus and capers with olive oil and garlic	13.00
48. FETTUCCINE DELLA CASA - fettuccine with smoked chicken, cherry tomatoes in a creamy pesto with toasted pine nuts	15.50

CLASSICS

158. MARSALA - fresh chicken breast pan-roasted with mushrooms and marsala wine sauce, served with sauteed kale	15.25
113. PARMIGIANA - fresh chicken breast lightly breaded, topped with tomato sauce, fresh basil, mozzarella and parmesan, served with penne pomodoro	small 10.50...regular 15.25
134. POLLO GRIGLIA - fresh grilled chicken breast marinated in garlic, thyme and lemon, served with sauteed farro	13.50
52. SPAGHETTI ARRABBIATA - spicy tomato sauce with your choice of meatballs or Italian sausage	13.25
55. BOLOGNESE - rich beef, pork and porcini mushroom sauce tossed with rigatoni, topped with shaved pecorino	13.25
182. FETTUCCINE ALFREDO - creamy parmesan sauce with cracked black pepper	12.00
49. CAPELLINI - choice of: pomodoro sauce with fresh garlic, basil and olive oil or basil pesto with shaved pecorino	11.00
45. FETTUCCINE ROSA - grilled chicken, sauteed broccoli and fettuccine in a creamy tomato vodka sauce	13.50
50. SICILIANE - penne, red & yellow bell peppers, roasted eggplant, fresh mozzarella, fresh mint and a spicy tomato sauce, topped with shaved pecorino	12.00
53. FILETTO DI MANZO - grilled steak, cooked to order and served with sauteed corn, asparagus and zucchini	19.50
158A. LASAGNA TRADIZIONALE - traditional layered lasagna, house-made bolognese, Italian sausage, organic spinach, mushrooms & provolone	13.50
ADD:	grilled chicken 4.00...sauteed shrimp 4.50...Italian sausage 4.50

SIDES

186. ASPARAGI - grilled asparagus with olive oil & cracked black pepper	7.25	39. CASTELLO - sauteed baby kale with red onions & garlic	7.00
102. CAVOLINI - brussel sprouts with onions, garlic, brown butter & fresh sage	6.00	24. BROCCOLI - broccoli sautéed with olive oil, garlic & chili	4.75
98. FARRO - farro sauteed with olive oil, fresh garlic, organic spinach & roma tomatoes	4.75		

*A Lunch Express Menu Available at www.waitersonwheels.com *

* Please Ask us about Beverages & Dessert Selections *

All sales become final when waiter leaves your premises, please check your order carefully.

SERVICE AREA
LAFAYETTE, PLEASANT HILL, WALNUT CREEK
CONCORD, DANVILLE, SAN RAMON

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PASTA

CATERING

POMODORO.

*24 Hour Notice Requested

APPETIZERS**(SERVES APPROXIMATELY 8 PEOPLE)**

500. BRUSCHETTA - grilled rustic bread with roma tomatoes, fresh basil, garlic, extra virgin olive oil and salsa verde	37.50
501. MEATBALLS - beef and pork meatballs in a mildly spicy tomato sauce	30.00
356. CAPRESE - roma tomatoes layered with fresh Belfiore mozzarella, sun-dried tomatoes, black olives and fresh basil	45.00
540. PANE ALL'AGLIO - broiled garlic bread with a mildly spicy tomato sauce	22.00
542. GRILLED SHRIMP SPIEDINI* - gulf shrimp skewers grilled with zucchini and onions (24pcs)	75.00
543. CAPRESE SPIEDINI* - roma tomatoes, fresh mozzarella and fresh basil drizzled with our balsamic reduction (24pcs)	60.00
544. GRILLED CHICKEN SPIEDINI* - marinated chicken skewers grilled with zucchini and onions (24pcs)	65.00

SALADS, SOUPS & SIDES

ADD TO SALAD: GRILLED CHICKEN \$15, SAUTEED GULF SHRIMP \$25

(SERVES APPROXIMATELY 8 PEOPLE)

353. MISTA - organic baby lettuces, tomatoes, shaved carrots and Point Reyes blue cheese, in a balsamic vinaigrette	37.50
634. CAESAR - crisp organic romaine hearts with shaved pecorino and crunchy garlic croutons	37.50
645. SPINACH SALAD - organic spinach, tomatoes, red onions, shaved pecorino and crispy bacon with a balsamic vinaigrette	45.00
545. CHICKEN & VEGETABLE SALAD - organic romaine hearts with fresh grilled chicken, asparagus, zucchini, red onion, corn and diced tomatoes with our olive oil and lemon juice dressing	45.00
546. PASTA SALAD - orecchiette pasta with grilled seasonal vegetables, fresh tomatoes, shaved pecorino and olive oil & lemon juice dressing	30.00
503. ZUPPA DI TORTELLINI - savory chicken broth, beef & pork tortellini, braised beef and organic spinach	35.00
504. ZUPPA DI MINISTRONE - genovese style vegetable soup with salsa verde	32.00
505. ZUPPA DI POMODORI - creamy tomato and basil soup	32.00
550. BROCCOLI - broccoli sauteed with extra virgin olive oil, garlic and chili	25.00
552. CAVOLINI - (seasonal) brussels sprouts with onions, garlic, brown butter and fresh sage	30.00
300. GRILLED ASPARAGUS - grilled asparagus with extra virgin olive oil, shaved pecorino and cracked black pepper	45.00

PASTAS

ADD: GRILLED CHICKEN \$15, SAUTEED GULF SHRIMP \$25, MEATBALLS \$15, ITALIAN SAUSAGE LINKS \$15

(SERVES APPROXIMATELY 8 PEOPLE)

502. GEMELLI - gemelli pasta with smoked chicken, sun-dried tomatoes, mushrooms and cream	75.00
590. PENNE PORTOBELLO - portobello mushrooms, grilled chicken and house-cured Italian sausage in a roasted garlic cream sauce	75.00
592. RAVIOLI DI ZUCCA - butternut squash ravioli with parmesan, brown butter, crispy sage and crumbled amaretti	75.00
630. PENNE POLPETTE - with our beef and pork meatballs a mildly spicy tomato sauce	65.00
522. RAVIOLI - tender ravioli filled with spinach and ricotta, choice of Point Reyes blue cheese sauce or pomodoro sauce	70.00
521. BOLOGNESE - rich beef, pork and mushroom sauce tossed with rigatoni, topped with shaved pecorino	65.00
512. CONCHIGLIE GAMBERI - pasta shells with gulf shrimp, asparagus, tomato, cream and shrimp stock	85.00
533. POLLO SANO - whole grain fusilli sauteed with sliced grilled chicken, fresh zucchini, tomato sauce and fresh basil	60.00
597. PESCE SANO - whole grain fusilli sauteed with pieces of sustainably raised salmon, fresh asparagus, tomato sauce and fresh basil	70.00
609. BAKED RIGATONI - bolognese sauce, mushrooms, provolone and parmesan baked to golden brown	65.00
610. LASAGNA* - traditional layered lasagna with house-made bolognese, Fra'Mani italian sausage, organic spinach, roasted mushrooms, provolone	75.00
649. VEGETARIAN LASAGNA* - with roasted seasonal vegetables, tomato sauce, pesto, provolone and parmesan	70.00
547. CONCHIGLIE ROSA - pasta shells with grilled chicken and sauteed broccoli in a creamy tomato vodka sauce	75.00
519. FRUTTI DI MARE - penne with P.E.I. mussels, manila clams, gulf shrimp, calamari and garlic in a light tomato sauce	100.00
520. BUILD YOUR OWN PASTA - Pastas: penne, rigatoni, conchiglie, whole grain fusilli, gemelli, gluten free penne; Sauces: pomodoro, pesto, alfredo, creamy blue cheese, spicy tomato, creamy tomato vodka, kid friendly tomato, butter & parmesan	55.00

ENTREES**(SERVES APPROXIMATELY 8 PEOPLE)**

637. SALMONE - grilled sustainably raised salmon with a lemon caper sauce	100.00
638. PARMIGIANA - tender chicken lightly breaded and topped with tomato sauce, fresh basil, provolone and fresh Belfiore mozzarella	75.00
639. MARSALA - fresh chicken breast pan-roasted with mushrooms and marsala wine sauce	75.00
640. POLLO GRIGLIA - fresh grilled chicken breast marinated in fresh garlic, thyme and lemon	75.00
641. VERDURE - roasted seasonal vegetable medley with garlic and extra virgin olive oil OR spicy tomato sauce	60.00
549. POLLO CARCIOFO - fresh chicken breast pan-seared and sauteed with bacon, artichokes, lemon, tomatoes and cream	75.00
553. FILETTO DI MANZO - grilled certified angus beef seasoned with a six pepper blend and cooked to order	90.00

SANDWICHES**(PER PERSON)**

555. CAPRESE - mozzarella, tomatoes, sun-dried tomatoes and basil pesto	9.50
556. CHICKEN - fresh grilled chicken, provolone, organic arugula drizzled with balsamic vinegar, sun-dried tomatoes and basil pesto	10.50
558. MEATBALL - house-made meatballs with a mildly spicy tomato sauce and provolone cheese	9.50

DESSERTS**(SERVES APPROXIMATELY 8 PEOPLE, UNLESS SPECIFIED)**

651. TIRAMISU* - ladyfingers, espresso & kahlua with marscapone	45.00
506. BROWNIES - homemade rich chocolate fudge brownies	EACH 2.00
507. COOKIES - homemade oatmeal raisin or homemade chocolate chip cookies	EACH 2.00
562. CHEESECAKE BITES - traditional new york cheese cake with a graham cracker crust	EACH 2.00

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