

La Pizzaria Restaurant

330-477-4700 www.lapizzaria.com Luncheon Specials



Tuesday – Saturday 11:00 - 3:00

Two Homemade Meatballs with a Dinner Salad	7.49
Thin Linguini, Penne, Angel Hair, Fettuccini, Wheat Pasta, Plain Sauce or Marinara	7.99
Add: M.B. Melted Cheese, Meat Sauce, Mushrooms	8.99
Fettuccini in Alfredo, Pesto or Pink Sauce	8.59
Baked Ziti – Three Cheeses	8.99
Stuffed Seashells or Manicotti with Plain Sauce or Meat Sauce	8.99
Eggplant Parmigiana M. S. or Plain Sauce with a side of Thin Linguini	8.99
Chicken Parmigiana with Thin Linguini	9.99
Parmesan Crusted Chicken Breast with One Side and Soup or Salad	9.99
Veal Parmigiana with Thin Linguini "Prime Fresh Cut"	9.99
Cavatelli, Cheese Tortellini or Gnocchi with M. B. or Plain Sauce	9.99
Sausage & Peppers with Thin Linguini	9.99
Homemade Lasagna (Filled with Meat & Cheese)	9.99
Homemade White Lasagna (Filled with Chicken & Spinach in a Light Cream Sauce)	9.99
Parmesan Crusted Scrod over Angel Hair in a Garlic Butter Wine Sauce or with Baked Potato	9.99
Parmesan Crusted Scrod serve with one side and soup and/or salad	9.99
Homemade Wild Mushroom Ravioli in a Roasted Garlic Cream Sauce	9.99
Homemade Meat or Cheese Ravioli with M. B.	9.99
Homemade Seafood Ravioli in Alfredo Sauce	10.99
Polo Spinaci- Chicken in a Spinach and Artichoke Cream Sauce over Angel Hair Pasta	10.99
Fettuccini with Chicken & Broccoli in Alfredo Sauce	10.99
Chicken Marsala with one side and soup or salad	10.99
Angel Hair in a Roasted Garlic Cream Sauce topped with Jumbo Shrimp	10.99
La Pizzaria's Italian Breaded Veal topped with Fried Peppers with one side & soup or salad	10.99
Grilled Chicken Breast with a side of Tomatoes and Onions Marinated in our House Balsamic Ital	ian
Dressing topped with Feta Cheese	10.99

*Above Dinners include: Tossed Salad or Cup of Soup with Bread and Butter

4 Piece Cheese Pizza –Add .49 per	8.99
Calzone (with Chicken & Spinach in a White Sauce)	9.99
Mike's Stromboli filled w/ Ham, Salami, pepperoni & cheese	9.99

VEGETARIAN: Several Entrees can be made Vegetarian. Available Sauces include: Pesto, Marinara, Pink Sauce and Alfredo

Lunch Salads

Chef's Salad: a Blend of Greens, Cheeses, Egg, Tomatoes, Onions and Olives With Your Choice Of: 10.99 Chicken Jumbo Shrimp or Salmon 11.99 Spinach Salad tossed with Apples, Walnuts, Raisins and Cranberries in a White French Dressing 9.99 11.99 Caesar Chicken Chef 9.99 Antipasto- Pepperoni, Salami, Peppers, Tomatoes, Olives and Cheese over Mixed Greens Village Salad – Field of Greens, Walnuts, Fresh Fruit and Goat Cheese in a Maple Vinaigrette 10.99 Add Grilled Chicken 2.99 Calamari Salad: (Breaded or Broiled) Field of Greens, Roasted Red Pepper, Calamari & Shaved Romano 10.99 Cheese in a Balsamic Vinaigrette Ocean Breeze Salad – Field of Greens with Nuts & Berries, Topped with Jumbo Shrimp & Scallops in a Chili - Honey Vinaigrette Dressing 13.99

Lunch Sandwiches

	Add Fresh Cut Fries, Soup or a Salad 1.49		
	Meat Ball Sub with Sauce and Cheese on Italian Roll	7.99	
	½ lb. Sirloin "Pizzaria Style"- with Fried Peppers, Mushrooms, Onions & Cheese	7.99	
	La Pizzaria's Homemade Veggie Burger	7.99	
	La Pizzaria's Homemade Veggie Meatball Sub with Marinara and Melted Cheese	7.99	
	Grilled Portabello and Cheese with Peppers and Onions 7.99 Add Grilled Chicken	2.99	
Mama's Pizzaioli - Sausage & Peppers Baked in Sauce & Cheese on an Italian Roll		8.99	
	Godfather Salami, Ham, Cheese, Onions, Tomatoes and House Dressing		
	Baked in the Oven on an Italian Roll	8.99	
	Dino Special Two 4 oz. Sirloins with Cheese, Lettuce, Tomato and Mayo	8.99	
Nella's Italian Sub – 1/2 Loaf of Our Homemade Italian Bread filled with Ham, Salami –			
	Roasted Peppers - Romaine Lettuce-Onion - Cheese & House Dressing (oven baked)	9.99	
	Coffee Dood Coft Drive & Brown J. Too	<i>(</i> *11)	

Coffee, Decaf, Soft Drinks & Brewed Tea

(with refills)

1.49

Side Orders (Offered All Day)

Homemade Meatball		1.99
Roasted Potatoes in Rosemary & Garlic		2.99
Garlic Mashed Potatoes		2.99
Fresh Cut Fries or Baked Potato		2.99
Bowl of Thin Linguini or Penne Pasta with Plain Sauce		3.99
	With Meatball	4.99
Fresh Mixed Vegetables or String Beans in Oil and Garlic		4.99
Wild Mushroom Risotto		4.99
Sautéed Spinach in Oil and Garlic		4.99

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 5, pregnant women and other highly susceptible individuals with compromised immune systems. The proper cooking of such animal foods reduces the risk of illness.

Appetizers

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Bruschetta 3 Different Top	ppings (Mushrooms, Sweet I	Peppers and To	omato)	8.99
Fresh Mozzarella Sticks				8.99
Sautéed Fried Peppers - in	Oil & Garlic (Red – Yellow	- Green)		8.99
-	pped with Roasted Peppers s			8.99
Spinach in a Cream Sauce	with Asiago Cheese and Ar	tichokes with	Romano Bread	9.99
Crab Filled Portabello Mu	shroom			9.99
Shrimp Cocktail				10.99
Calamari Italiana - Fresh C	Calamari with Roasted Peppe	ers - Olives &	Cheese	10.99
Tomato Salad with Goat, I	Fetta and Dry Blue Cheese in	n our House It	alian with Garlic Bread	10.99
Lightly Breaded Eggplant	topped with Sautéed Spinac	h, Pine Nuts a	nd Feta Cheese	10.99
Appetizer Medley of: Che	ese Stix**Bruschetta**Calar	mari with Roa	sted Peppers	13.99
	Soup)S		
French Onion	Crock			4.99
Minestrone & Wedding	Cup	3.99	Bowl	4.99
winiestrone & wedding	•		Bowi	1.77
	Salad	S		
Dinner Salad	4.29	Ca	esar Dinner Salad	4.99
	reens, Caramelized Walnuts			1.77
in a Maple Vinaigrette		,		12.99
Add Grilled Chicken				2.99
	d of Greens with Nuts & Be	rries, Topped	with Jumbo Shrimp & Coloss	
Scallops in a Chili - Honey		7 11	•	15.99
-	_	nd Cranberries	in a White French Dressing	11.99
-	or Fresh) Field of Greens, R		_	12.99
Romano Cheese in our Ho	ouse Balsamic Vinaigrette D	ressing		
Antipasto Salad		Small:	10.99 Large:	12.99
Mixed Gre	ens with Pepperoni, Salami,	Peppers, Tom	atoes, Olives and Cheese	
Chef Salad: Mixed Greens	with Cheeses, Eggs, Tomat		nd Olives	
~	With Your	•		1 4 00
Chicken 13.99	Jumbo Si	hrımp		14.99
Caesar Salad with Chicker				12.99
Tuna or Salmon Chef Sala	d (9 oz.)			15.99
D				
Dressings *Homes	made Blue Cheese or Dry B	lue Cheese		1.29
House Italian, Lite Italian,	French, Honey Mustard, Sv	veet n Sour, R	anch, White French, Chili-Ho	ney
Vinaigrette				
With all Dinners	s - Upgrade your Dinner Sala	ad to a Petite A	Antipasto Add	2.99
	_	•		
	Bred	ids		
Garlic Bread (3)				1.99
Herman's Pizza Bread - Garlic Bread baked with Sauce and Cheese (3)			3.99	
	olls with Marinara Sauce (· ,	7.99
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Pasta

THIN LINGUINI PENNE ANGEL HAIR FETTUCCINI WHEAT PASTA

Aglia Olio, Plain Sauce, Marinara or (Arabiatta - Very Hot!!!)

11.99

Each additional Item Adds: 1.49

Meat Balls, Meat Sauce, Mushrooms, Italian Sausage, Melted Cheese Pink Sauce (Marinara & Alfredo) Pesto, Roasted Garlic Cream Sauce or Alfredo Sautéed Spinach Adds: 2.99

*Above entrees served with Soup or Dinner Salad, Bread and Butter



Signature Entrees



The state of the s	· mp	
Stuffed Seashells or Manicotti with Meat Sauce or Plain Sauce		12.99
Cheese Tortellini—Plain Sauce, Meat Sauce or Meatballs		12.99
Baked Ziti with Three Cheeses		13.99
Eggplant Parmigiana Meat Sauce or Plain Sauce		13.99
Sausage and Peppers with a Side of Thin Linguini		13.99
Lasagna with Meat and Cheeses		13.99
White Lasagna with Chicken and Spinach in a Light Cream Sauce		13.99
Homemade Ravioli Meat or Cheese - Plain Sauce, Meat Sauce or Me	atballs	13.99
Homemade Gnocchi in a Plain Sauce, Meat Sauce or Meatballs		13.99
Homemade Gnocchi Sautéed in a Spinach and Artichoke Cream Saud	ce	13.99
Portobello Mushroom over Angel Hair in a Roasted Garlic Cream Sau	ce	13.99
Fettuccini with Chicken and Mushrooms in Alfredo Sauce		14.99
Italian Medley*** Lasagna** 2 Shells in Alfredo** & Gnocchi in a Po	esto Sauce	15.99
Homemade Wild Mushroom Ravioli in a Roasted Garlic Cream Sau	ce	15.99
Chicken Parmigiana with a side of Thin Linguini		15.99
Crab Stuffed Portobello Mushroom over Thin Linguini in a Light Garl	ic Cream Sauce	16.99
Chicken Marsala (Creamy Wine Sauce) served with One Side and Sou	ıp or Salad	17.99
Pollo Spinaci**Chicken Breasts (2) with Wild Mushrooms & Provolo	ne Cheese	
in a Spinach & Artichoke Cream Sauce over Angel Hair Pasta		18.99
Veal Parmigiana with Thin Linguini (<i>Prime Fresh Cut</i>)		18.99
*Above Entrees Served with Sou		
Mangia Leggiero & Mangia Bene ******Our I	Light & Healthy Menu	
	ED AMOUNT OF CALORI	
Grilled Chicken Breast served with Fresh Vegetables in Lite Butter appro		11.99
Thin Crust Pizza topped with Mushrooms, Sweet Pepper, Onions, Marina approx. 400 calories 11.99	ra & Light Mozzarella	
Scrod served over Wheat Pasta in Light Butter and Roasted Garlic & Win	e approx. 500 calories	11.99
Scrod Broiled in Marinara with Mushrooms, Peppers, Onions & Wine	approx. 300 calories	11.99
Dover Sole in Lite Butter & Roasted Garlic served with Asparagus	approx. 350 calories	12.99
Half Squash filled with Sautéed Spinach & Bay Scallops	approx. 350 calories	12.99
Baked Portobello Mushroom stuffed with Fresh Broccoli, Calamari, Mar approx. 350 calories 12.99	inara & Light Mozzarella	
HOT-Buffalo Pizza—Chicken-Onions-Olives Green Pepper - Cheese & F	Iot Sauce on a thin Crust approx. 500 calories	12.99
Grilled Eggplant topped with Sautéed Spinach and Jumbo Shrimp (3)	approx. 300 calories	13.99
*Above Entrees are served with a Dinner Salad with Choice of: Homem	ade Lite Italian or Lite Ran	ch

From Our Grill

	ted Chicken Brea		15.99
	• •	ed Chicken Breast (2) topped with Fresh Sautéed Green	17.99
with shaved Parmesan Cheese French Cut Pork Chops (2) - 8 oz.			
	* ` ′	al topped with Fried Peppers and Feta Cheese	18.99 20.99
		ar topped with Fried reppers and reta Cheese	22.99
Filet Mignon -	Boston Strip Steak (10 oz.)		
•	602. Gourmet Delight		26.99 Market Price
Sull and Tull (Above Entrees Served with 2 Sides	Market Fried
		From The Sea	
Our Own Hom	omado Saafood E	Ravioli in Alfredo Sauce	15.99
		hrooms in Alfredo Sauce	17.99
	-	imp & Spinach in a Lemon Garlic Butter Wine Sauce of	
		over Angel Hair Pasta in Garlic Butter & Wine	18.99
	, ,	Angel Hair in Garlic, Wine & Butter Sauce	18.99
	*	Peas in a Roasted Garlic Cream Sauce	18.99
	=	Hair in a Garlic & Wine Sauce	19.99
		Rings, Shrimp & Scallops over Angel Hair Pasta in a C	
Cream Sauce			19.99
Seafood Cioppi	no - Colossal Sca	allops, Jumbo Shrimp and Cod in a Seafood Marinara c	or in a White Wine
and Roasted Ga	ırlic Cream Sauce	over Thin Linguini	19.99
Blackened Shri	mp and Scallops	(2 skewers) served over Angel Hair in a Parmesan Gar	lic Cream Sauce
or in Oil & Gar	lic		19.99
_) over Penne Pasta in Marinara	19.99
		er Tail, with Jumbo Shrimp & Scallops in a Garlic But	
and Wine Sauce	e over a Nest of A		38.99
T (0) D		Entrees Served with Soup or Tossed Salad, Bread & But	
		aki and Charcoaled	18.99
	ted Scrod (9 oz.)		18.99
~	, ,	ned with Teriyaki and Charcoaled	18.99
Two Fresh Cral			18.99
Lobster Tails (2		Above Entrees Served with 2 Sides	Market Price
	•	Pizza	
C II D:	0 : l-		0.00
Small Pizza	8 inch	Plain Cheese Make your own Add 00 per item	9.99
I arga Dizza	12 inch	Make your own - Add .99 per item Plain Cheese	11.99
Large Pizza	12 men	Make your own - Add 1.49 per item	11.77
Specialty Whit	te Pizza – Chicka	•	Small 13.99
Large	16.99	in a appearing process of Dig Dide Cheese	13.77
_		oms, Hot/Sweet Peppers, Sausage, Onions, Olives	
	_	inach & Cheese in a White Cream Sauce	12.99
	-	eroni and Cheese with Sauce on the Side	12.99
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Sandwiches

Add Fresh Cut Fries, Soup or a Salad 1.49	<u>)</u>
Meatball Sub (Baked with Sauce and Cheese on an Italian Roll)	8.99
La Pizzaria Homemade Veggie Burger	8.99
La Pizzaria's Homemade Vegetarian Meatball Sub in Marinara & Melted Cheese	8.99
8 oz. Sirloin "Pizzaria Style" with Fried Peppers, Mushrooms, Onions & Cheese	8.99
Godfather Salami, Ham, Cheese, Onions, Tomatoes and House Dressing	
Baked in the Oven on an Italian Roll	8.99
Dino Special Two 4 oz. Sirloins with Cheese, Lettuce, Tomato and Mayo	8.99
Grilled Portobello and Cheese with Peppers and Onions	8.99
Add Grilled Chicken	2.99
Mama's Pizzaioli Sausage & Peppers Baked in Sauce & Cheese on an Italian Roll	9.99
Nella's Colossal Italian Sub - Loaf of our Homemade Italian Bread filled with Ham-S	Salami-Roasted
Peppers, Onion, Romaine Lettuce, Cheese & Our House Italian Dressing (Baked)	14.99
Children's Menu 12 & under	
Bowl of Penne with Plain Sauce or Meat Sauce	5.99
Three Cheese – Macaroni & Cheese	5.99
Small Cheese Pizza	6.99
Chicken Strips with Fresh Cut Fries (1 Chicken Breast Cut & Hand Dipped)	6.99
Soft Drink	1.2 9
Applesauce & Nella's Special Sundae served with all children's i	tems*
Beverages	
Coffee & Decaf	2.69
Coke, Diet Coke, Cherry Coke, Sprite, Lemonade	2.69
Iced Tea, (Brewed) Raspberry Tea, Hot Tea - Regular/Decaf	2.69
Milk - White or Chocolate	2.99
IBC Root Beer (Bottle)—also Sugar - Caffeine Free	2.99
Cappuccino—Flavors Available – served with our Homemade Biscotti	4.99
Espresso Coffee served with our Homemade Biscotti	3.99
Hot Cocoa	2.49
1100 0000	2.17

NOTE: 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE

3.99

Milk Shakes

Attention – Please allow 25-30 minutes for our Homemade Ravioli Dinners Thank you!!!

All Menu Items (such as: Homemade Bread, Salad Dressings, Sauces, Raviolis etc.) are available for Carry-Out.