

# PIZZAS

## CREATE YOUR OWN TOPPINGS \$3 EACH

Pepperoni, Salami, Prosciutto, Fennel Sausage, Salami Piccante, Roasted Chicken, Bbq Chicken, Prosciutto Cotto, Nduja, Bacon, Vegan Cheese, Mushrooms, Bell Peppers, Red Onion, Green Olives, Kalamata Olives, Pistachio Pesto, Roasted Cherry Tomatoes, Spinach, Artichoke Hearts, Arugula, Pickled Hot Cherry Peppers, Pineapple.

## Circles

### RED PIES

#### MARGHERITA \$18 (veg)

Double 8 dairy fior di latte, San Marzano tomato sauce, evoo, basil, parmigiano.

#### PLAIN PIE \$17 (veg)

Sliced whole milk mozzarella, tomato sauce on top, parm, oregano, olive oil.

#### PEPPERONI \$20

Ezzo pepperoni, whole milk, oregano, mozzarella, tomato sauce.

#### COMBO \$24

Ezzo Pepperoni, salami, prosciutto cotto, mushroom, red onions, fennel sausage, tomato sauce, mozzarella.

#### PRIMAVERA \$22 (veg)

mushrooms, zucchini, roasted cherry tomatoes, mozzarella, tomato sauce, parmigiano, basil, sliced garlic.

#### CAPRICCIOSA \$24

Mushrooms, prosciutto cotto, black olives, artichoke hearts, basil.

#### SALSICCIA \$21

Fennel sausage, red onion, smoked mozzarella, fennel pollen.

#### MARINARA \$16 (v)

Tomato sauce, roasted cherry tomato, Sicilian oregano, evoo, sea salt.

### WHITE PIES

#### HOT HAWAIIAN \$22

Fontina and mozzarella cheese, nduja, salami picante, pineapple, pickled cherry peppers, caramelized pineapple puree, shaved red onion, parsley.

#### VEGGIE \$21 (veg)

Spinach, artichoke hearts, caramelized onion, roasted garlic white sauce, basil, mozzarella.

#### PROSCIUTTO ARUGULA \$23

Double 8 Dairy Fior Di Latte Mozzarella, extra virgin olive oil, parmigiano, parma prosciutto, baby arugula.

#### BBQ CHICKEN \$22

Pulled BBQ chicken, bacon, BBQ sauce, ranch drizzle, cilantro.

#### MORTADELLA \$23

Rovagnati mortadella, fontina & mozz cheese, pistachio pesto, burrata, crushed pistachio.

#### FUNGHI \$22 (veg)

Mixed seasonal mushrooms, fontina, thyme, black pepper, roasted garlic white sauce.

#### ROASTED CHICKEN & SPINACH \$22

Herb roasted chicken, spinach, roasted cherry tomatoes, mushrooms, mozzarella.

Round 12" - 6 Slices, Feeds 2-3 People

\$4 for gluten free crust. Pizza crust and red sauce are vegan.

Omissions okay, but please no substitutions



# Catering Menu

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## For The Table

### HOUSE MADE FOCACCIA (v)

Herbs, sea salt, olive oil.  
Please note, a minimum of 24 hour notice is needed for focaccia, as dough needs extra time to rise.  
Whole Sheet \$30

### BURRATA (veg)

Burrata cheese, san marzano tomato jam, cherry tomatoes and arugula. Served with slices of grilled rustic bread.  
Small Tray \$60 - Large Tray \$110

### ROASTED GARLIC BREAD (veg)

Roasted garlic herb butter, parmigiano, fresh mozzarella.  
Whole Loaf \$40

### MEAT BALLS

Tomato sauce, ricotta, grilled crostini.  
Small Tray \$60 - Large Tray \$110

### CALABRIAN CHILI WINGS

Calabrian chili honey glaze, buttermilk dressing.  
35 Wings \$44

## Insalate

### MELO'S CHOPPED

Romain lettuce, radicchio, green olives, pickled peppers, fennel salami, provolone, red onion, garbanzo beans, cherry tomatoes, parmigiano Reggiano, golden raisins, chives, creamy Italian dressing.  
Small Tray \$70 - Large Tray \$130

### FUJI APPLE (veg)

Baby greens, fuji apples, candied pecans, Point Reyes blue cheese, champagne vinaigrette.  
Small Tray \$60 - Large Tray \$110

### GEM CAESAR

Little gem lettuce, house made caesar dressing, toasted breadcrumbs, Parmigiano Reggiano.  
Small Tray \$60 - Large Tray \$110

### BEET SALAD (veg)

Roasted beets, arugula, shaved fennel, goat cheese, pistachios, fennel pollen, balsamic vinaigrette.  
Small Tray \$60 - Large Tray \$110

### GARDEN SALAD (v)

Romaine, mixed greens, cherry tomatoes, croutons, carrots, cucumbers.  
Choice of dressing: honey balsamic, buttermilk, champagne vinaigrette, creamy Italian.  
Small Tray \$60 - Large Tray \$110

### GRILLED CITRUS CHICKEN

add to any salad.  
Small Tray \$46.00  
Large Tray \$72.00

## Pasta Al Torno

### LASAGNA

Meat sauce, ricotta, mozzarella.  
Small Tray \$115 - Large Tray \$215.

### LASAGNA VERDE (veg)

Fresh egg pasta sheets, ricotta and spinach filling, pomodoro sauce.  
Small Tray \$115 - Large Tray \$215.

(veg) vegetarian, (v) vegan

Small Tray Feeds 8-10 - Large Tray Feeds 18-20

## Pasta

### SPAGHETTI POMODORO (veg)

San Marzano tomatoes, garlic, extra virgin olive oil, basil, parmigiano Reggiano, roasted cherry tomatoes.  
Small Tray \$75 - Large Tray \$145

### SPICY VODKA RIGATONI (veg)

Mezzi rigatoni, tomato vodka cream sauce, Calabrian chili, burrata, chili oil.  
Small Tray \$95 - Large Tray \$180

### FETTUCCIA CON POLLO

Roasted chicken, zucchini, pancetta, sherry cream sauce.  
Small Tray \$115 - Large Tray \$215

### PORCINI MUSHROOM

RAVIOLI (veg)  
Sautéed mixed mushrooms, garlic, parsley, chives, marsala cream sauce.  
Small Tray \$115 - Large Tray \$215

### FENNEL SAUSAGE SUGO

San Marzano tomatoes, fennel sausage, ricotta, fennel pollen, mezzis rigatoni.  
Small Tray \$100 - Large Tray \$195

### PASTA ALLA NORCINA

Truffle cream sauce, fennel sausage, mushrooms, rosemary.  
Small Tray \$115 - Large Tray \$215

### CHICKEN PARM

Breaded Chicken, tomato sauce, mozzarella, basil, rigatoni vodka sauce.  
Small Tray \$145 - Large Tray \$275

Gluten free pasta available.

## Squares

### SQUARE PIES

Please note, a minimum of 24 hour notice is needed for square pizzas, as dough needs extra time to rise.

### THE UPSIDE DOWN \$18 (veg)

Sliced whole milk mozz, Tomato sauce on top, parm, extra virgin, Sicilian oregano.

### BURRATA MARGHERITA \$20

Tomato sauce, extra virgin, parmigiano, basil, fresh burrata.

### FIG JAM \$22

Fontina cheese, Point Reyes Blue cheese, fig jam, bacon, arugula, shaved parmigiano.

### THE LUCA \$23

Enzo Pepperoni, tomato sauce, whole milk mozz, burrata, hot honey.

### VODKA \$22

Housemade vodka sauce, smoked mozzarella, salami picante, pickled hot cherry peppers, basil.

### POTATO \$20 (veg)

Yukon Gold potatoes, mozzarella, fontina, rosemary, parm, chives, black pepper, caramelized onions.

### SAUSAGE & PEPPERS \$22

Tomato sauce, mozzarella, red onion, bell peppers, peppadew peppers, fennel sausage.

## Desserts

### HOUSE MADE TIRAMISU

Espresso soaked ladyfingers, amaretto liqueur, mascarpone, whipped cream.  
12 pieces \$70

### RICOTTA CHERRY CHEESECAKE

Creamy ricotta, orange zest, Amarena cherries, whipped cream, biscotti cookie crust.  
12 pieces \$70