

Pasta Shapes

SPAGHETTI, PENNE, LINGUINE, FUSILLI	\$16.25
GLUTEN FREE FUSILLI gf	\$16.75
FRESH FETTUCCINE	\$16.50
TORTELLINI (meat or cheese)	\$18.50
RAVIOLI (meat and spinach or cheese)	\$19.00
sauce choice: meat - marinara - alfredo - pesto	
SIDE ORDER:	
MEATBALLS, SAUSAGES, OR CHICKEN	\$6.25
4 JUMBO PRAWNS gf	\$8.50
MIXED VEGGIES	\$6.50

Pasta Al Forno

LASAGNA \$20.75	EGGPLANT \$20.75
Beef, ricotta, mozzarella, parm and meat sauce.	PARMIGIANA vg served with spaghetti in a light tomato cream sauce.
LASAGNA VERDE vg \$20.75	
Spinach pasta, mushrooms, ricotta, mozzarella, marinara.	

Classic Regional Pasta

SPAGHETTINI AL POMODORO vg	\$16.75
basil spaghettini, san marzano tomatoes, garlic, basil, e.v.o.o.	
GNOCCHI DELLA CASA	\$19.50
Choice: creamy bolognese, pesto, gorgonzola cream sauce.	
LINGUINE WITH RED OR WHITE CLAM SAUCE	\$20.25
Lots of garlic, white wine, and tomato.	
FUSILLI CONTADINA vg	\$18.50
mushrooms, zucchini, broccolini, sundried tomatoes and other seasonal vegetables, pesto cream sauce, breadcrumbs.	
CARBONARA	\$19.75
egg, pecorino romano cheese, pancetta, peas and black pepper.	

Signature Pasta

FETTUCCIA CON POLLO	\$20.75
flat, ribbon shaped pasta, chicken breast, zucchini, pancetta, sherry cream sauce.	
PORCINI MUSHROOM RAVIOLI	\$21.75
in a creamy marsala wine sauce with sauteed mushrooms.	
LINGUINE ALLA PESCATORA	\$23.75
clams, baked prawns, calamari, e.v.o.o., tomato, garlic, green olives, white wine and chilli peppers.	
RAVIOLI EMILIANA	\$20.50
Meat and spinach or cheese ravioli (vg) in a delicate tomato and cream sauce with imported grana padano cheese.	

Entrees

PENNE E BISTECCA	\$25.50
thin, seared new york steak, garlic, cracked pepper, oregano. served with penne pasta with a light tomato sauce. low carb alternative... substitute sauteed veggies or salad for pasta.	
CHICKEN ALLA MARSALA	\$23.75
thinly sliced chicken in a sweet and savory marsala wine sauce, sautéed mushrooms and artichoke hearts. served with campanelle pasta in a light porcini cream sauce.	
CHICKEN PARMIGIANA	\$23.75
classic chicken parmigiana, served with penne pasta in a light tomato/vodka cream sauce.	
FETTUCCINE WITH PRAWNS VENEZIANA	\$23.75
jumbo prawns, saffron, zucchini, sundried tomatoes, scallions, cream, white wine, fresh spinach fettuccine.	
PAN SEARED SALMON	\$26.50
topped with citrus herb butter and served with grilled asparagus and crispy potatoes.	

Substitute gluten free pasta for \$2.00 extra charge.

Sandwiches

served till 4 p.m.

MEATBALL SUB	\$15.50
ROASTED CHICKEN WITH PANCETTA	\$15.50
BAKED EGGPLANT vg	\$15.50
NEW YORK STEAK SANDWICH	\$16.75
CHICKEN COTOLETTA	\$15.50

Kids Menu

12 years and under only please.

KIDS PIZZA 6" with choice of 2 toppings.	\$10.75
MAC & CHEESE	\$10.25
SPAGHETTI, PENNE, FUSILLI OR LINGUINE	\$10.25
RAVIOLI OR TORTELLINI	
choice of meat or cheese filling	\$11.25
sauce choice: meat, marinara, alfredo, pesto	
ADD A MEATBALL	\$3.75
KIDS SODA OR LEMONADE \$2.50	MILK \$3.00
CHOCOLATE MILK \$3.50	

**ALL PRICES SUBJECT TO CHANGE.
MENUS VARY SLIGHTLY BY LOCATION.**
Visa, mastercard, amex accepted.
ATM available. sorry, no checks.



TAKE OUT MENU

Pleasant Hill
925.687.1880
1660 Contra Costa Blvd.

Brentwood
925.626.3773
6580 Lone Tree Way

Livermore
925.371.4499
4433 First Street

Danville
925.820.6000
664 San Ramon Valley Blvd.

MELO'S PROMISE

no trans fats, no hydrogenated oils, no microwaves... only the best, freshest, wholesome, foods carefully prepared in the contemporary italian fashion with a california twist.

melospizzapasta.com

Appetizers

GARLIC BREAD VG	\$8.50
GARLIC BREAD WITH CHEESE VG	\$10.50
MOZZARELLA STICKS VG, GF	\$13.00
BURRATA VG	\$14.75
HOT WINGS	\$14.75
HOUSE GARLIC FRIES VG	\$8.75
FRIED BRUSSELS SPROUTS VG, GF	\$11.75

Salads & Soup

TOSSED GREEN SALAD vg \$8.75
With oil and vinegar, creamy italian, ranch, blue cheese, thousand island, honey balsamic vinaigrette or house.

CAESAR SALAD vg \$10.25/\$13.50
Classic salad of romaine lettuce, creamy dressing, parmigiano cheese, and home made croutons.

BBQ CHICKEN CHOP SALAD \$15.00/\$18.00
Cherry tomatoes, sweet corn, black beans, avocado, cucumber, mozzarella cheese, tortilla strips. tossed with ranch dressing, topped with bbq chicken.

MEDITERRANEAN SALAD vg, gf \$13.75/\$15.75
Romaine lettuce, cucumbers, tomatoes, peppadew peppers, kalamata, olives, red onions and feta cheese, then dressed with zesty lemon vinaigrette.

FUJI APPLE SALAD vg, gf \$13.75/\$15.75
Romaine and baby green lettuces, crisp fuji apples, candied pecans, point reyes blue cheese, champagne vinaigrette.

B.L.T.A. CHOP SALAD \$14.50/\$16.50
Applewood smoked bacon, blue cheese crumbles, romain lettuce, avocado, tomatoes, croutons, with a honey balsamic vinaigrette.

SALAD OPTIONS

- Blackened Salmon gf \$10.75
- Baked Herb Prawns gf \$9.00
- Grilled Chicken gf \$6.75
- Breaded Chicken Cutlet \$6.75

MINISTRONE SOUP vg \$6.75/\$8.75
vegan upon request

SEASONAL SOUP \$6.75/\$8.75

vg- vegetarian • gf -gluten free

Disclaimer: although menu items are made, prepared and cooked on dedicated equipment and surfaces, we cannot guarantee that our pizza and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. please consider this when ordering from our menu.

New York Style Pizza

our sizes: individual 10" small 12" medium 14" large 16"

	individual (serves 1-2)	small (serves 2-3)	medium (serves 3-4)	large (serves 4-5)
plain pizza	\$15.25	\$20.00	\$25.00	\$28.50
cost per veggie topping	\$1.00	\$1.50	\$2.00	\$2.50
cost per meat topping	\$1.50	\$2.25	\$3.00	\$3.75

(no half and half on individual pizzas)

MEAT TOPPINGS

Pepperoni, Salami, Sausage, Calabrese Hot Sausage, Linguica, Ham, Canadian Bacon, Ground Beef, Anchovies, Prosciutto, Pancetta, B.b.q. Chicken, Clam & Garlic, Roasted Chicken, Applewood Bacon.

VEGGIE TOPPINGS

Onions, Kalamata Olives, Jalapeno Peppers, Baked Eggplant, Mushrooms, Zucchini, Pineapple, Fresh Spinach, Arugula, Bell Peppers, Olives, Fresh Tomatoes, Roasted Red Bell Peppers, Sun Dried Tomatoes, Artichoke Hearts, Feta Cheese, Pesto Sauce, Extra Cheese, Garlic White Sauce (Free), Fresh Garlic (Free).

LUNCH PIZZA served until 4 p.m.
serves one.

choose up to three toppings. \$13.75

INDIVIDUAL GLUTEN FREE PIZZA \$16.00
each topping \$1.00

Classic Combos

1 MELO'S COMBINATION

Pepperoni, salami, mushrooms, ham, linguica, bell peppers, sausage.
Ind. \$19.50 sm. \$25.50 med. \$33.75 lg. \$40.75

2 HAWAIIAN STYLE

Ham, pineapple.
Ind. \$16.50 sm. \$23.00 med. \$30.50 lg. \$37.75

3 VEGGIE DELIGHT

Mushrooms, bell peppers, olives, onions, fresh tomatoes.
Ind. \$17.25 sm. \$24.50 med. \$31.75 large: \$37.75

4 NEW YORKER

Pepperoni, mushrooms, bell peppers, sausage.
Ind. \$18.00 sm. \$25.00 med. \$33.00 lg. \$40.00

5 WEST COAST COMBO

Ham, salami, mushrooms, linguica, olives.
Ind. \$18.00 sm. \$25.00 med. \$33.00 lg. \$40.00

6 B.B.Q. CHICKEN SPECIAL

B.b.q. Chicken breast, canadian bacon, red onions, light tomato sauce, zesty b.b.q. sauce, fresh cilantro.
Ind. \$17.50 sm. \$24.75 med. \$32.50 lg. \$39.50

Italian Combos

7 CREAMY SPINACH & GARLIC

vg baby spinach, calabrian chili white sauce, garlic, mozzarella and imported parmigiano.
Ind. \$16.50 sm. \$23.00 med. \$30.50 lg. \$37.75

8 MEDITERRANEAN SPECIAL

vg Thin crust, baked eggplant, kalamata olives, sun-dried tomatoes, red onions, topped with feta cheese and oregano, light and zesty tomato sauce.
Ind. \$18.00 sm. \$25.00 med. \$33.00 lg. \$40.00

9 PIZZA PRIMAVERA

vg Artichoke hearts, zucchini, mushrooms, olives, fresh tomatoes, garlic.
Ind. \$18.00 sm. \$25.00 med. \$33.00 lg. \$40.00

10 PIZZA GENOVESE

Pesto sauce, pancetta, fresh tomatoes.
Ind. \$16.50 sm. \$23.00 med. \$30.50 lg. \$37.75

11 ROASTED CHICKEN AND SPINACH

Sliced roasted chicken, baked over a bed of fresh spinach, mozzarella and cremini mushrooms, diced tomatoes.
Ind. \$18.00 sm. \$25.00 med. \$33.00 lg. \$40.00

12 FOUR CHEESE PIZZA

vg Thin crust, light tomato sauce, provolone, fontina, mozzarella, e.v.o.o., basil parm.
Ind. \$16.50 sm. \$23.00 med. \$30.50 lg. \$37.75

Artisan Thin Crust Pizza

napoletana inspired

MARGHERITA

vg \$18.00 Fresh mozzarella, tomato sauce, basil, e.v.o.o., grana padano parmigiano.
With fresh imported mozzarella di bufala \$2

PROSCIUTTO ARUGULA

21.75 Fresh mozzarella, prosciutto di parma, tomato sauce, baby arugula, basil, shaved Grana padano cheese, e.v.o.o.

SALSICCIA

21.00 Fennel sausage, fresh mozzarella, tomato sauce, red onion, basil, grana padano.

FUNGHI

vg 20.75 Sautéed mixed mushrooms, truffled pecorino cheese, thyme.

BLUE CHEESE, FIG AND PROSCIUTTO

20.50 Point reyes blue cheese, sweet fig spread and thinly sliced prosciutto.
(Vegetarians, no prosciutto sub fuji apple)

ROASTED VEGGIE PESTO

vg 20.50 Roasted eggplant, zucchini, and red peppers, pesto sauce, whole milk mozzarella, greek oregano.

MARINARA

vegan 17.50 Tomato sauce, castelvetro olives, calabrian chili, garlic, oregano, e.v.o.o. no cheese on this on.

ARTISAN PIZZA ADDITIONS

\$2.50 per topping
Fennel Sausage, Parma Prosciutto, Castelvetro Green Olives, Arugula, Follow Your Heart Vegan Cheese, *Calabrian Chili (Free)

* please, no substituting between artisan thin and new york style pizza toppings.
vegan cheese recommended on artisan or gluten free crusts.
new york style contains some dairy.