

Pasta Shapes

SPAGHETTI, PENNE, LINGUINE, FUSILLI, RIGATONI	\$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 JOMBO PRAWNS gf	\$8.50

Pasta Al Forno

LASAGNA	\$20.75
Beef, ricotta, mozzarella, parm and meat sauce.	
EGGPLANT PARMIGIANA vg	\$20.75
With spaghetti in a light tomato cream sauce.	

Classic Regional Pasta

SPAGHETTINI AL POMODORO vg	\$16.75
Basil spaghetti, san marzano tomatoes, garlic, basil, e.v.o.o., Italian parm.	
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, broccoli, cauliflower, sundried tomatoes, carrots, red bell peppers, pesto cream sauce, breadcrumbs.	
PAPPARDELLE PORK RAGU	\$20.75
Red wine and tomato braised pork, tossed with fresh egg pappardelle pasta and grana padano cheese.	
RIGATONI FENNEL SAUSAGE	\$19.75
Pork sausage, san marzano tomato sauce, fresh basil and italian parmigiano.	

Signature Pasta

FETTUCCIA CON POLLO	\$20.75
Flat, ribbon shaped pasta, chicken breast zucchini, pancetta (Italian bacon), sherry cream sauce.	
PORCINI MUSHROOM RAVIOLI vg	\$21.75
In a creamy marsala wine sauce with sautéed mushrooms.	
PASTA ALLA NORCINA	\$20.75
Mezzi rigatoni pasta, fennel sausage, sautéed mushrooms, rosemary, truffle cream sauce.	
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 (vg) ravioli, in a tomato and cream sauce, imported grana padano cheese.	
FETTUCCINE PRAWNS VENEZIANA	\$23.75
Jumbo prawns, saffron, zucchini, sundried tomatoes, scallions, cream, white wine, fresh spinach fettuccine.	

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. With mushroom risotto.	
CHICKEN PARMIGIANA	\$23.75
With penne pasta in a light tomato/vodka cream sauce, garnished with asparagus.	
PAN SEARED SALMON	\$26.50
Topped with citrus herb butter, served with grilled asparagus and crispy potatoes.	
GRILLED NEW YORK STEAK	\$25.75
Ten ounce certified angus choice new york steak, house spice rub, with roasted potatoes and asparagus.	

Substitute gluten free pasta for \$2.00 extra charge.

Sandwiches

MEATBALL SUB	\$15.50
GRILLED CHICKEN WITH PANCETTA	\$15.50
NEW YORK STEAK SANDWICH	\$16.75
CHICKEN COTOLETTA	\$15.50
GRILLED CHEESE	\$15.50

Kids Menu 12 years and under

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



TAKE OUT MENU

Danville
925.820.6000
664 San Ramon Valley Blvd.

Pleasant Hill
925.687.1880
1660 Contra Costa Blvd.

Brentwood
925.626.3773
6580 Lone Tree Way

Livermore
925.371.4499
4433 First Street

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
SPICY MEATBALLS	\$14.50
CALAMARI FRITTI	\$15.50
ZUPPA OF MUSSELS AND CLAMS	\$16.75

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
Romaine lettuce, creamy dressing, parmigiano cheese, home made croutons.

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

MEDITERRANEAN SALAD vg, gf \$13.75/\$15.75
Romaine lettuce, cucumbers, tomatoes, bell 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.

MELO'S CHOPPED \$15.00 / \$18.00
Romain lettuce, radicchio, green olives, pickled peppers, fennel salami, provolone, red onion, garbanzo beans, cherry tomatoes, Parmigiano Reggiano, golden raisins, chives, creamy Italian dressing.

SALAD OPTIONS

- Blackened Salmon gf \$10.75
- Baked Herb Prawns gf \$9.00
- Grilled Chicken gf \$6.75
- Breaded Chicken Cutlet \$6.75
- Bacon \$3.75
- Avocado \$3.75

MINISTRONE SOUP vg \$6.75/\$8.75
TOMATO SOUP \$6.75/\$8.75

vg- vegetarian • gf -gluten free

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 4p.m.)
serves one.
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 MEATBALL AND RICOTTA

House made meatballs, ricotta and mozzarella cheese, chunky tomato sauce, garlic, oregano, basil.
ind \$18.00 sm 25.00 med 33.00 lg 40.00

disclaimer: 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.

8 MEDITERRANEAN SPECIAL

vg
Thin crust, baked eggplant, calamata olives, sun-dried tomatoes, red onions, feta cheese, 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, topped with provolone, fontina, mozzarella, extra virgin

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.

THE LUCHINO

\$21.00
Pepperoni, tomato sauce, whole milk mozzarella, burrata, hot honey.

ALL PRICES SUBJECT TO CHANGE.
MENUS VARY SLIGHTLY BY LOCATION.
Visa, mastercard, amex. ATM available. No checks.