# APPETIZERS

\*PARMESAN ZUCCHINI PLANKS \$8 hand-breaded zucchini with marinara & lemon aioli. RENÉ BOUCHER CALAMARI \$9 / 16 traditional preparation topped with parmesan cheese, served with marinara and lemon aioli. \*COUSIN RON'S CALAMARI \$11 / 20

kalamata olives, sun-dried tomatoes, shitake mushrooms, fresh basil, served with side of marinara.

JUNIOR'S SPICY CALAMARI \$11 / 20 crispy onion and pepper rings tossed in a spicy garlic chili sauce, served with lime-cilantro sour cream.

SAUSAGE STUFFED PEPPERS \$8 mild peppers baked in our marinara with mozzarella cheese. \*MEATBALL SLIDERS \$8 topped with basil pesto, served on focaccia bread. SOUP OF THE DAY Cup \$3 / Bowl \$6

# **CUSTOM PIZZAS**

SMALL CHEESE	\$9	per additional regular item per additional premium item	1.25 1.75
MEDIUM CHEESE	\$12	per additional regular item per additional premium item	1.75 2.50
LARGE CHEESE	\$14	per additional regular item per additional premium item	2.00 3.00

### **REGULAR TOPPINGS:**

pepperoni, Italian sausage, onions, mushrooms, green peppers, black olives, roasted garlic, tomatoes, artichokes, spinach, broccoli, banana peppers, roasted red peppers, anchovies

### PREMIUM TOPPINGS:

prosciutto, chicken, meatballs, Italian pancetta bacon, goat cheese, ricotta salata, fresh mozzarella, asiago cheese, gorgonzola cheese, basil pesto, wild mushrooms, sun-dried tomatoes

### HAND-TOSSED SPECIALTY PIZZAS

Small (6 slices) \$12 / Medium (8 slices) \$17 / Large (12 slices) \$22

\*PRIMO PESTO red sauce, Italian sausage, fennel, roasted red pepper, mozzarella, goat cheese and basil pesto.

RUSTICA red sauce, pepperoni, sausage, tomato, mozzarella cheese and fresh basil. TOSCANA red sauce, pepperoni, prosciutto, artichokes, capers, mozzarella, provolone and parmesan cheese.

MEDITERRANEAN white sauce, mozzarella, goat cheese, artichokes, black olives, spinach, roasted red pepper.

PANCETTA & POMODORO red sauce, Italian pancetta bacon, tomatoes, caramelized onions, mozzarella, asiago cheese, fresh basil.

\*WILD MUSHROOM white sauce, mushrooms, crimini, shitake, oyster, roasted red peppers, ricotta salata, mozzarella and provolone cheese, Italian parsely.

MARGHERITA red sauce, fresh mozzarella and fresh basil.

ITALIAN BLUE SMOKE balsamic infused bbg sauce, chicken, Italian pancetta bacon, caramelized onions, mozzarella and provolone cheese.

\*SALUMI red sauce, thin-sliced salumi, prosciutto ham, sun-dried tomato, mozzarella and asiago cheese.

DANTÉ'S INFERNO arrabbiata sauce, fresh hot peppers, sausage, goat cheese, mozzarella cheese, fresh parsely.

\*DELUXE pepperoni, sausage, mushrooms, onion, green pepper, black olives, mozzarella and provolone cheese.

#### SALADS with freshly pro

with freshly prepared house dressings

### CAESAR REGGIANO \$6 / 10

romaine, aged reggiano, crostini, creamy caesar dressing.

ITALIAN CHEF \$8 / 12

prosciutto, sopressata, cheese, field greens, egg, tomatoes and black olives, house italian vinaigrette.

PIZZERIA HOUSE \$7 / 11

romaine, field greens, cran-raisins, sunflower seeds, goat cheese, balsamic vinaigrette.

\*TUSCAN SALAD \$7 / 11

romaine, field greens, tomatoes, garbanzo beans, red onion, Italian pancetta bacon, with Tuscan ranch dressing.

TOSSED SIDE SALAD \$5

greens, tomato, red onion, pepper rings, black olive, mozzarella cheese, house italian vinaigrette.

# SANDWICHES

with your choice: cup of soup, seasoned fries or chilled green bean salad

CHICKEN PARMIGIANA \$12 hand-breaded chicken breast baked with tomato, provolone cheese, served on toasted focaccia. CHICKEN CLUB PANINI \$12 grilled hearty white bread with crispy chicken, cholula mayo, provolone cheese, bacon, tomato and greens. \*EGGPLANT & WILD MUSHROOM \$12 hand-breaded eggplant, grilled wild mushrooms, tomato, provolone cheese, served on toasted focaccia. \*ITALIAN DIP \$12 shaved roast beef, roasted red peppers and onions, provolone cheese, gorgonzola mayo. OPEN-FACE MEATBALL \$11 garlic & herb meatballs baked fresh daily, provolone cheese, served on toasted focaccia.

# PASTA, RAVIOLI AND PARMIGIANA

gluten-free pasta available

SPAGHETTI & SAN MARZANO MARINARA \$6 / 10 with garlic & herb meatballs or Italian Sausage. \$2 / 4

WHOLE WHEAT CHICKEN SORRENTO \$11 / 14 sautéed zucchini, broccoli, roasted red peppers, cubanelle peppers, chicken, olive oil, garlic and fresh basil tossed with whole wheat penne and topped with parmesan cheese. \*RIGATONI ALLA BOLOGNESE \$11 / 14

tossed with our hearty meat sauce. CHICKEN & GNOCCHI FLORENTINE \$11 / 14

spinach, tomato and cream sauce, baked with seasoned breadcrumbs and parmesan cheese.

\*BAKED RAVIOLI \$11 / 14 cheese ravioli tossed in asiago cream sauce, baked with seasoned breadcrumbs, and

finished with a touch of marinara. PICCATA \$14 / 18 / 18

choice of chicken, veal or shrimp sautéed in butter and white wine sauce, lemon and capers, served over angel hair pasta.

\*LEMON PARMESAN CHICKEN \$14 served over angel hair pasta in asiago cream sauce.

PLEASE LET US KNOW ABOUT ANY ALLERGIES YOU HAVE SO THAT WE MAY BETTER TAKE CARE OF YOU

CHICKEN PARMIGIANA \$14

breaded chicken breast, tomato, provolone, side of spaghetti marinara. VEAL PARMIGIANA \$18

a Cerino classic recipe - prosciutto ham, tomato, provolone, side of spaghetti marinara. \*EGGPLANT PARM BOLOGNESE \$14

served with angel hair pasta and marinara. (vegetarian style available) BAKED WHITEFISH TUSCANY \$17

topped with toasted herb & garlic breadcrumbs, served with Italian roasted potatoes.

SHRIMP & GNOCCHI BAKE \$14 / 18 mildly spicy red pepper cream sauce with seasoned breadcrumbs.

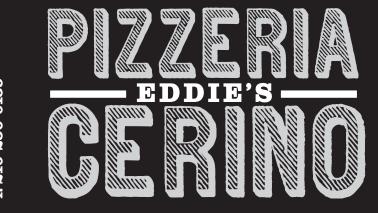
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DAILY LUNCH MENU & SPECIALS!

PIZZERIA CERINO

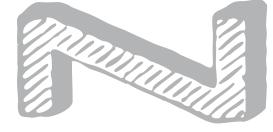
Served Monday thru Saturday, 11AM to 4PM

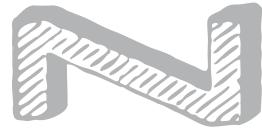




Celebrate our Italian! GATHER, SHARE & ENJOY









gathering table reservations & carry out: **216.236.6007** 

# pizzeriacerino.com