IS PARTY TRAYS TO GO
BUILD YOUR OWN PASTA WITH GARLIC BREAD $\qquad$
Step \#1: Select a pasta
SPAGHETTI * FETTUCCINE * LINGUINE * ANGEL HAIR * MOSTACCIOLI * SMALL SHELLS

| Step \#2: Select a sauce | HALF | FULL |  |
| :--- | :---: | :---: | :---: |
| Marinara | 41.95 | 65.90 |  |
| Meatballs or Meat Sauce | 46.15 | 72.45 |  |
| Link Sausages with marinara | 48.25 | 75.80 |  |
| Tomato, Basil, and Garlic with olive oil | 48.25 | 75.80 |  |
| Alfredo, Pink Sauce, or Pink Meat Sauce | 52.85 | 82.95 |  |
| Italian Garlic Sauce (classic or creamy) | 57.65 | 90.45 | HALF |
| Creamy Chipotle | 57.65 | 90.45 | TRAY |
| Pesto (classic or creamy) | 64.45 | 101.25 | SERVES UP TO 10 |
| Clam Sauce (white, red, or creamy) | 64.45 | 101.25 |  |
| Step \#3: Add toppings (optional) |  |  | Inside |
| ADD Mixed Veggies | 5.95 | 9.35 | Dimensions |
| ADD Fresh Mushrooms | 7.95 | 12.45 | $11 / 2^{\prime \prime} \times 91 / 4^{\prime \prime} \times 21 / 2^{\prime \prime}$ |
| ADD Skinless Chicken Breast Strips | 11.45 | 17.95 |  |

= SPECIALTIES WITH GARLIC BREAD $\bar{\square}$


\section*{|  | Ricotta Cheesecake (9") with a pistachio, graham |
| :--- | :--- |}

cracker crust - limited stock

Heavy Duty Plastic Serving Utensils, 99¢ each.
Disposable Heavy Duty Fork, Plate ( $101 / 4$ ") OR Napkin, $5 ¢$ each
FOR MORE INFORMATION ON PARTY TRAYS or CATERING
PLEASE VISIT OUR WEBSITE: LOMELIS.COM
or CALL (310) 323-7993

## -PIZZA =

SPECIALTIES
SMALL (10") / MEDIUM (12") / LARGE (15")

- Deluxe Pepperoni, sausage, meatball, mushrooms, olives, bell peppers, and onions 17.20 / 22.20 / 28.50
Meat Lovers Pepperoni, meatball, sausage, Canadian-style bacon, and bacon bits 17.20 / 22.20 / 28.50
Chicken Alfredo (pizza) 15.45/ 19.85/25.45
BBQ Chicken Chicken, red onions, and BBQ sauce 15.45/19.85/ 25.45
${ }^{N} \mathbb{E N W}^{N}$ The Duke Let's get weird, honey. Pepperoni, ricotta, fresh basil, creamy garlic sauce, and a drizzle of hot honey 17.95/ 23.00/ 29.45
- Shrimp Scampi Shrimp, green-onions, and garlic sauce (pizza) 18.30/23.55/30.25
Margherita Thin crust pizza with olive oil, cooked tomato, fresh basil, and spices $15.65 / 20.15 / 25.85$
Vegetarian Mushrooms, olives, bell peppers, raw tomato, and onions $15.85 / 20.45 / 26.25$

BUILD YOUR OWN PIZZA SMALL (10") / MEDIUM (12") / LARGE (15")
Cheese 10.45/13.45/17.25
Meat toppings $1.35 / 1.75 / 2.25$ pepperoni, sausage, meatball, Canadian-style bacon, turkey, bacon bits
Veggie toppings $1.35 / 1.75 / 2.25$ mushrooms, black olives, red onion, green bell peppers, jalapeños, pineapple,
Premium toppings $2.50 / 3.20 / 4.10$ chicken, fresh basil, spinach, ricotta, breaded eggplant, anchovies, vegan pepperoni
ADD oregano no charge
ADD extra cheesy goodness 1.95/ 2.50/3.20
${ }^{N} E^{N}$ ADD a pesto or hot honey drizzle $1.95 / 2.50 / 3.20$ CHANGE to thick crust 1.95/2.50/3.20 CHANGE sauce 2.50 / 3.20 / 4.10 alfredo or pink sauce SUB actually good vegan cheese $2.50 / 3.20 / 4.10$ completely dairy-free (our crust is already vegan!)
SIDE ORDERS
Meatball with marinara 2.55
Sausage with marinara 3.05
Garlic Bread 2.25
Ravioli (cheese, beef, spinach, or chicken) with marinara 7.45
Pasta with marinara 5.95
Eggplant Parmigiana with marinara 7.95
Mozzarella Sticks with marinara and ranch 8.95
Chicken Tenders with two sauces (ranch, marinara, or BBQ)

## COMBOS

Combos \#1-5 are sampler portions for one person

- Combo \#1 Beef lasagna, ravioli (cheese, beef, spinach, or chicken), and spaghetti with meatball 12.95
Combo \#2 Beef lasagna, ravioli (cheese, beef, spinach, or chicken), and spaghetti with sausage 13.45
Combo \#3 Ravioli (cheese, beef, spinach, or chicken) and spaghetti with meatball 11.95
Combo \#4 Ravioli (cheese, beef, spinach, or chicken) with fettuccine alfredo 13.95
- Combo \#5 Beef lasagna and fettuccine alfredo 13.95 Lomeli's Feast for Two Small cheese pizza, ravioli (cheese, beef, spinach, or chicken), and spaghetti with meatballs 28.55


## SPECIALTIES

* Fettuccine Chicken Alfredo 15.90
- (can also be created under the "build your own pasta" section)
- Beef Lasagna with meat sauce. Five delicious cheeses layered with our signature meat sauce and lasagna noodles combine to make this a one-of-a-kind Lomeli's dish 14.25
Vegetarian Lasagna (broccoli, zucchini, and spinach) with marinara 14.25
- Baked Pasta (mostaccioli or small shells) Pasta baked in meat sauce and cheese; the perfect combination 13.25 - Try adding a little alfredo!

Meatball Casserole Three meatballs baked in our marinara with sautéed onions, bell peppers, and cheese 11.95

- Add pasta for $\$ 2$

Sausage Casserole Same as above but with sausages 13.45
$\checkmark$ Eggplant Parmigiana Breaded and cheesy eggplant bake in marinara with sautéed onions, bell peppers, and mushroom Dish served with a side of mostaccioli and marinara 12.95
Chicken Parmigiana Chicken breast breaded and topped
with cheese. Dish served with spaghetti and marinara 14.95

- Chicken Cacciatore Two chicken breasts smothered with
sautéed onions, bell peppers, capers, and mushrooms.
Delicately simmered in marinara, wine, and butter then served over mostaccioli 16.95
Breaded Cutlet Tender rib-eye marinated in our flavorful Italian dressing, breaded, and topped with cheese. Served with spaghetti and marinara 16.95
Ravioli (cheese, beef, spinach, or chicken) with marinara 12.45
Shrimp Ravioli with alfredo or pink sauce 16.95
Stuffed Shells (cheese or spinach) with marinara 13.95
_ Limited substitutions: Help reduce our wait times and prevent our chefs from crying


## BUILD YOUR OWN PASTA

## Step \#1: Pick a Pasta

SPAGHETTI * ANGEL HAIR * FETTUCCINE *LINGUIN
MOSTACCIOLI * SMALL SHELLS * WHOLE-GRAIN
Step \#2: Select a Sauce

| Marinara |
| :--- |
| Meatball with marinara $\quad 10.95$ |
| $\vee$ Meat Sauce |
| Link Sausage with marinara 11.45 |
| Tomato, Basil, and Garlic in olive oil |
| $\vee$ Alfredo |
| $\vee$ Pink Sauce |
| Pink Meat Sauce |
| Creamy Chipotle $\quad 12.95$ |
| $\vee$Italian Garlic Sauce (classic or creamy) |
| Pesto (classic or creamy) $\quad 14.45$ <br> Clam Sauce (white, red, or creamy) |
| ADD the following toppings to ANY entrée <br> mixed veggies $\$ 1.25$, fresh mushrooms $\$ 1.95$, fresh basil $\$ 1.25$, <br> diced tomato $\$ 1.25$, or skinless chicken breast strips $\$ 2.95$ |

## PASTA WITH SHRIMP \& SCALLOPS

Step \#1: Select Seafood
shrimp, scallops, or $1 / 2$ shrimp \& $1 / 2$ scallops
17.45

## Step \#2: Select Style

Italian Garlic A flavorful blend of olive oil, butter, wine, lemon juice, spices, and generous garlic served over angel hair pasta - Creamy Italian A sauce that satisfies both creamy and garlic cravings: alfredo mixed with Italian garlic sauce then served over angel hair pasta
Alfredo Our creamy alfredo served over fettuccine pasta

- Spicy Marinara Our spicy marinara served over linguine pasta

NEN Amore-style A buttery, lemon tomato sauce simmered with
bold capers and white wine then served over angel hair pasta
-
■ Don't worry! Garlic bread comes with combos, specialties, and pasta

