## 1 PARTY TRAYS TO GO <br> ㄹ

BUILD YOUR OWN PASTA WITH GARLIC BREAD $\qquad$

## Step \#1: Select a pasta

SPAGHETTI * FETTUCCINE * LINGUINE * ANGEL HAIR * MOSTACCIOLI * SMALL SHELLS


Heavy Duty Plastic Serving Utensils, 99¢ each. Disposable Heavy Duty Fork, Plate (10 1/4") OR Napkin, 5c each For more information on party trays or catering,
please visit our website: LOMELIS.com or call (310) 323-7993


GIVETHE PERFECT PRESENT


A Lomelí GIFT CARD
Holiday Gifts, Birthdays, Weddings or Any Occasion. Card works just like cash towards purchases and/or tips. Electronic Gift Cards available in any denomination you choose.

PHONE: (310) 323-7993
TOLL-FREE: 1-877-G0-TRAYS

## HOURS:

Mon - Thur: 11 AM - 9 PM
Fri \& Sat: 11 AM-10 PM
Sun: 12 noon - 9 PM
www.LOMELIS.com


## SOUP \& SALADS

$\checkmark$ Minestrone Soup cup 5.95 / bowl 7.45
${ }^{N} E \mathbb{N}$ Make it a Minestrone Meal (the triple M) our comforting minestrone served with a meatball and garlic bread to dip 9.95

- Antipasto Lettuce, black olives, tomato, onions, provolone cheese, pepperoni, cotto salami, mortadella, and croutons 12.95 Salad Lettuce, black olives, tomato, carrots, provolone cheese, pepperoni, and croutons sm $6.45 / \lg 10.95$
Salads include garlic bread and dressing: Italian, creamy Italian, ranch, bleu cheese, or thousand island

SANDWICHES (7")
$\checkmark$ Meatball on a toasted roll with marinara 8.45 Add provolone and sautéed onions and bell peppers (no charge)
Sausage on a toasted roll with marinara 9.45
Add provolone and sautéed onions and bell peppers (no charge)

- Torpedo 7" or Submarine 12" with cotto salami,
mortadella, provolone cheese, lettuce, pepperoncinis, mayo, and our famous Italian dressing 7.95/10.95
Order it vegetarian $7.25 / 9.95$ (comes with double cheese)
$\checkmark$ Chicken Parmigiana with provolone cheese and marinara on a toasted roll 11.95
Eggplant Parmigiana with provolone cheese and marinara on a toasted roll 9.45

Turkey with provolone cheese, lettuce, mustard, mayo, pickles, pepperoncinis, and our famous Italian dressing 8.15
$\rightarrow$ ADD one side to sandwiches: spaghetti, soup, or salad for $\$ 3$ CHANGE marinara to meat sauce, alfredo, or pink sauce in any hot sandwich for \$1
ELEVATE it to a buttery garlic toast sandwich for $\$ 0.75$
LUNCHEONSPECIALS \$9.95 Served until 3 p.m.
Monday Torpedo with minestrone soup or salad Tuesday Eggplant parmigiana with spaghetti and garlic bread Wednesday Pepperoni pizza slice and a side of spaghetti Thursday Spaghetti with meat sauce and garlic bread Friday Fettuccine alfredo and garlic bread
Sat. \& Sun. Meatball sandwich and a side of spaghetti Small complimentary glass of house wine upon request (must be 21 or older)

## SPECIALTIES

SMALL (10") / MEDIUM (12") / LARGE (15")
$\checkmark$ 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
${ }^{N} E^{N}$ 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, tomato (raw), minced garlic, green-onions, sliced pepperoncinis
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 $1.95 / 2.50 / 3.20$
${ }^{N} \mathbb{E N}^{N}$ 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 \#1-5 are sampler portions for one person
$\checkmark$ Combo \#1 Beeflasagna, ravioli (cheese, beef, spinach, or chicken), and spaghetti with meatball 15.95
Combo \#2 Beef lasagna, ravioli (spinach, cheese, beef, or chicken), and spaghetti with sausage 16.45
Combo \#3 Ravioli (cheese, beef, spinach, or chicken) and spaghetti with meatball 14.95
Combo \#4 Ravioli (cheese, beef, spinach, or chicken) with fettuccine alfredo 16.95

- Combo \#5 Beef lasagna with fettuccine alfredo 16.95

Lomeli's Feast for Two Small cheese pizza, ravioli (cheese, beef, spinach, or chicken), and spaghetti with meatballs 34.55 ounts as two a la carte dinners

## SPECIALTIES

## Fettuccine Chicken Alfredo 18.90

-(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 17.25

## Vegetarian Lasagna (broccoli, zucchini, and spinach)

 with marinara 17.25- Baked Pasta (mostaccioli or small shells) Pasta baked in meat sauce and cheese; the perfect combination 16.25 Try adding a little alfredo!
Meatball Casserole Three meatballs baked in our marinara with sautéed onions, bell peppers, and cheese 14.95 Add pasta for \$2
Sausage Casserole Same as our meatball casserole but with sausages 16.45
$\checkmark$ Eggplant Parmigiana Breaded and cheesy eggplant baked in marinara with sautéed onions, bell peppers, and mushrooms Dish served with a side of mostaccioli and marinara 15.95
- Chicken Parmigiana Chicken breast breaded and topped with cheese. Dish served with spaghetti and marinara 17.95
- 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 19.95
Breaded Cutlet Tender rib-eye marinated in our flavorful Italian dressing, breaded, and topped with cheese. Served with spaghetti and marinara 19.95
Ravioli (cheese, beef, spinach, or chicken) with marinara 15.45
Shrimp Ravioli with alfredo or pink sauce 19.95 Stuffed Shells (cheese or spinach) with marinara 16.95
_ 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 *LINGUINE
MOSTACCIOLI * SMALL SHELLS * WHOLE-GRAIN

## Step \#2: Select a Sauce

Marinara 12.95

Meatball with marinara $\quad 13.95$
$\vee$ Meat Sauce
13.95

Link Sausage with marinara 14.45

## Tomato, Basil, and Garlic in olive oil

$\checkmark$ Alfredo
$\checkmark$ Pink Sauce
15.95

Pink Meat Sauce
Creamy Chipotle
16.45
$\checkmark$ Italian Garlic Sauce (classic or creamy)
Pesto (classic or creamy) 17.45
Clam Sauce (white, red, or creamy)
ADD the following toppings to ANY entrée mixed veggies $\$ 1.25$, fresh mushrooms $\$ 1.95$, fresh basil $\$ 1.25$,
diced tomato $\$ 1.25$, or skinless chicken brast trips $\$ 2.95$ diced tomato $\$ 1.25$, or skinless chicken breast strips $\$ 2.95$

## PASTA WITH SHRIMP \& SCALLOPS

## Step \#1: Select Seafood

shrimp, scallops, or shrimp \& scallops
20.45

## 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
$\checkmark$ Creamy Italian A sauce that satisfies both creamy and garlic cravings: alfredo mixed with Italian garlic sauce then served over ngel hair pasta
Alfredo Our creamy alfredo served over fettuccine pasta
Spicy Marinara Our spicy marinara served over linguine pasta
${ }^{W} \mathbb{E N}^{N}$ 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

