The Pizza House 1959

SALADS **STARTERS**

SOUP | MINESTRONE (seasonal)

bowl 8 / tureen 12 (tureen feeds 2-3)

AMALFI'S CAESAR

romaine, croutons, shaved parmesan 12.75

GREEK GREENS

feta, pepperoncini, tomato, kalamata olives, red onion, cucumber, balsamic-herb vinaigrette 12.75

ROMAINE WEDGE

romaine, hickory smoked bacon, bleu cheese crumbles, red onion, tomatoes, garlic bleu cheese dressing 16.75

HOUSE GREENS

tomatoes, red onion, cucumber, pepperoncini, croutons. your choice house dressing: pesto ranch, garlic bleu cheese, caesar or balsamic-herb vinaigrette 9.75

ANTIPASTI

assorted italian meats, cheese, peppers and olives 15.75

MEATBALLS & MOZZARELLA

baked in meat sauce 15.75

GARLIC HERB CHEESE BREAD

served w. cabernet marinara 12.75 *toasted garlic bread w. marinara 9

CLASSICS

SPAGHETTI

your choice of meat sauce or cabernet marinara 14.75 + meatballs / italian sausage 5

LASAGNA CLASSICO

italian sausage, mozzarella, herb ricotta, meat sauce 23.75

CARBONARA

hickory smoked bacon, fresh tomatoes, penne, alfredo 23.75

CHICKEN PARMESAN

cabernet marinara, parmesan, mozzarella, side spaghetti 23.75

VEGGIE LASAGNA

mushroom, spinach, basil, artichoke, onion, peppers, tomato, herb ricotta, cabernet marinara, mozzarella 23.75

PENNE ALFREDO ...17.75

add chicken 5

COMBO CALZONE ...24.75

pepperoni, genoa salami, italian sausage, mushroom, mozzarella

LITE FARE SPAGHETTI ... \$15.75 full dinner

full dinner includes choice of minestrone soup or house greens entrée, garlic bread and spumoni. *add meatballs or italian sausage\$5

BAMBINOS

FREE SPAGHETTI & BREAD (6yrs & younger)

meat or marinara sauce

SMALL SPAGHETTI

meat or marinara sauce 8 meatball (1) 3

KIDS PIZZA

cheese or pepperoni 9.75

APPLE JUICE BOX 3

2% MILK 4

Our pizzas have been a local favorite and Portland tradition since 1959 when we were "The Pizza House".

Each pizza is hand tossed and baked in a 500° well-seasoned brick oven. We still use the same treasured family dough and sauce recipes we started with over 60 years ago.

10" small / 14" large

THE LEGENDARY COMBO

pepperoni, genoa salami, italian sausage, mushrooms 25 / 32

MEDITERRANEAN

pesto, artichoke hearts, kalamata olives, feta, tomatoes 25 / 32

WEBBER'S MILANO

alfredo, chicken, italian sausage, pepperoncini, mushrooms 25 / 32

NOVINGER

american bacon, fresh tomatoes 21 / 28

SPICY NOMA '54

italian sausage, pepperoni, mama lil's peppers, spinach 25 / 32

DRE DAY

american bacon, canadian bacon. pepperoncini, fresh tomatoes 25 / 32

CREATE YOUR OWN

basic pie w. mozzarella 17 small / 24 large

SAUCE

tomato, pesto, alfredo

ADDITIONAL TOPPINGS

MEATS

american bacon, anchovy, beef, canadian bacon, chicken, genoa salami, italian sausage, pepperoni

VEGGIES

artichoke hearts, basil, garlic, green peppers, feta, jalapeños, kalamata olives, mama lil peppers, mushrooms, black olives, onions, pepperoncini, pineapple, spinach, sun dried tomato, fresh tomato

BEVERAGES

SODA POP, LEMONADE, ICED TEA

rc, 7up, rootbeer, diet rc, squirt 4

SAN PELLEGRINO

limonata, blood orange 3

SHIRLEY TEMPLE

7up, grenadine, maraschino cherry 5

ROY RODGERS

rc, grenadine, maraschino cherry 5

RASPBERRY LEMONADE 6

COFFEE 3.75

DESSERT | TIRIMISU 11.75

LEMON-BERRY MASCARPONE CAKE 11.75

CHOCOLATE LAYERED TORTE CAKE 11.75

SPUMONI 5.75



glass / carafe

COCKTAILS | BLACKER THE BERRY

bulleit rye, blackberry purée, fresh citrus 14.75 / 35

DIME PIECE

habanero infused vodka, passionfruit purée, cilantro 14.75 / 35

SISTA SANGRIA

red wine, cognac, fresh fruit, citrus 14.75 / 35

MISS PARKER

absolut citron vodka, raspberry purée, fresh citrus 14.75 / 35

KID 'N PLAY

el jimador tequila, fresh pressed grapefruit, lime, cayenne infused simple 14.75 / 35

BIG PERM

{old fashioned} madagascar vanilla bean infused bourbon. bordeaux cherry, bitters, fresh orange 15.75

WHAT HAD HAPPENED WAS

banhez mezcal, hibiscus infused simple, fresh citrus, smoked rosemary 15.75

ASHY TO CLASSY

{blackberry mule} titos vodka, blackberry purée, citrus, ginger beer 14.75 / 35

CARAFE COCKTAILS

to be shared amongst two friends or more.

DRAFT | IPA 8.5 **BEER**

LAGER 8.5

COORS LIGHT 6.5

WHITE WINE I & ROSÈ

SPARKLING ROSÉ PROSECCO 12 / 49

PINOT GRIGIO 12/49

CHARDONNAY 12/49

BUBBLES 12/49

RED WINE

PINOT NOIR 13/49

CHIANTI 11/36

RED BLEND 13/49

CABERNET 13/49

Rotating selection of house wine, along with a plentiful by-the-bottle selection in the Mercato. \$15 corkage.

HAPPY HOUR

bar dining only everyday 4-6p & 9-10p fri - sat

BEER, WINE, WELL DRINKS - \$2 off

ROMAINE WEDGE

romaine, hickory smoked bacon, bleu cheese crumbles, red onion, tomatoes, garlic bleu cheese dressing 10

MINESTRONE

bowl 5

CAESAR

romaine, croutons, shaved parmesan 8

GREEK GREENS

feta, pepperoncini, tomato, kalamata olives, red onion, cucumber, balsamic-herb vinaigrette 8

MANGIA! PENNE PASTA

choice of cabernet marinara or meat sauce 7

GARLIC CHEESE BREAD

cabernet marinara 6

MINI PIZZA

choice of pepperoni, cheese or pesto & feta 9

MEATBALLS & MOZZARELLA

signature meatballs baked in mozzarella 10

MANGIA! TORTA

chocolate layered torte cake or lemon-berry mascarpone cake 8

no substitutions, additions or to go orders, no to-go boxes min \$4 beverage purchase, per person

... Private Events ...

CHIANTI ROOM

Our most private environment that intimately accommodates every occasion. Located in our upstairs dining room, up to 45 guests.

For more private dining information and to view event menus go to: www.AmalfisRestaurant.com