

Pasquini's



PIZZERIA

MENU

GARLIC BREAD \$2.75

Our famous fresh baked breadsticks topped with butter, garlic, and parmesan cheese. Your first order is free!
Add melted mozzarella - \$1.00.

ANTIPASTO \$8.95

Prosciutto, Capicola, Genoa salami and pepperoni with fresh mozzarella and provolone cheeses, cherry peppers, roasted red peppers, kalamata olives, artichoke hearts and marinated eggplant.

VEGETARIAN ANTIPASTO \$8.95

Roasted garlic cloves, roasted asparagus, roasted red peppers, kalamata olives, artichoke hearts, cherry peppers, marinated portobellos and fresh mozzarella.

STUFFED PORTOBELLO MUSHROOM \$5.95

#1 - Prosciutto with diced red onions, garlic, bread crumbs and parmesan cheese.

#2 - Spinach with feta cheese, artichoke hearts and garlic.

SALADS

All salads are served with Pasquini's fresh-baked bread. Dressings: Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Creamy Italian

— ADD CHICKEN TO ANY SALAD : \$1.50 —

ITALIAN CHOPPED SALAD small \$6.95 large \$8.95

Romaine hearts, pepperoni, salami, capicola, mozzarella, provolone, tomatoes and green peppers.
Chopped and tossed with Italian dressing.

MISTO SALAD \$6.95 \$8.95

Arugula, chicken, artichoke hearts, sun-dried tomatoes, portobello mushrooms and feta cheese,
tossed with Balsamic vinaigrette.

CHEVRE SALAD \$6.95 \$8.95

Spinach, mixed greens, Chevre, dried cranberries, apples and pecans with Balsamic vinaigrette.

RUSTICA SALAD \$6.95 \$8.95

Mixed greens, arugula, roasted peppers, portobello mushrooms, tomatoes, pine nuts and fresh
mozzarella cheese tossed with Balsamic vinaigrette.

GREEK SALAD \$6.25 \$8.25

Mixed greens, tomato, red onion, green pepper, mushroom, kalamata olives and pepperoncini
with Balsamic vinaigrette.

WALNUT PEAR SALAD \$6.25 \$8.25

Mixed greens, toasted walnuts, fresh pear and red onion with Balsamic vinaigrette.

ARUGULA SALAD \$6.25 \$8.25

Baby arugula tossed in extra virgin olive oil and lemon, with pine nuts, parmigiano reggiano
and grape tomatoes.

CHEF SALAD \$6.95 \$8.95

Mixed greens, ham, turkey, salami, green peppers, onions, mushrooms, tomatoes, black olives
and mozzarella. Choice of dressing.

HOUSE SALAD \$4.95 \$6.95

Mixed greens, black olives, mushroom, tomato, green pepper, red onion and mozzarella cheese.
Choice of dressing.

CAESAR SALAD \$5.95 \$7.95

Romaine hearts tossed with parmesan cheese, croutons and Caesar dressing.

SANDWICHES

ITALIAN SUBS: Served warm on our housemade bread with mushroom, onion, and green pepper and topped with marinara and melted provolone or mozzarella.	6" sub	10" sub
EGGPLANT PARMESAN Thinly sliced eggplant, breaded and baked to golden perfection.	\$8.95	\$8.50
SAUSAGE OR MEATBALL Sausage links or homemade meatballs. It's a win-win decision.	\$6.95	\$8.50
CHICKEN PARMESAN This classic needs no introduction. We'll let it speak for itself!	\$6.95	\$8.50
 CLASSIC SUBS: Served warm on our housemade bread with lettuce, tomato, mushroom, onion, and green pepper - topped with melted provolone, swiss, or mozzarella.		
ITALIAN - Ham, Salami, Pepperoni, Italian Dressing	\$6.95	\$8.50
COMBO - Ham, Turkey, Salami, Mustard, Mayo	\$6.95	\$8.50
HAM & CHEESE - Mustard, Mayo	\$6.95	\$8.50
TURKEY & CHEESE - Mustard, Mayo	\$6.95	\$8.50

GRILLED FOCACCIA: Our panini are served warm on our fresh baked herb focaccia with a side of field greens.

CHICKEN PESTO - with roasted red peppers and tomatoes	\$9.50
PROSCIUTTO & PROVOLONE - with pesto, roasted red peppers and tomatoes	\$9.50
PORTOBELLO & CHEVRE - with roasted red peppers and tomatoes	\$9.50
CAPRESE - with tomato, fresh basil and buffalo mozzarella drizzled with balsamic vinaigrette	\$9.50
VEGETARIAN - with Italian dressing, artichoke hearts, roasted eggplant, green olives, roasted red pepper	\$8.50

PASTA & SPECIALTIES

All pasta dinners include a house or Caesar salad.
* Whole wheat spaghetti or penne available upon request for \$1.00

HOMEMADE LASAGNA Our family recipe with marinara, ground beef, ricotta, mozzarella and parmesan cheeses.	\$10.95
VEGETARIAN LASAGNA Spinach, mushrooms and marinara layered with ricotta and mozzarella cheeses.	\$10.95
CHICKEN PARMESAN Classically prepared, served on a bed of spaghetti, with marinara and fresh basil.	\$12.95
EGGPLANT PARMESAN Eggplant sliced, breaded, then sauteed in olive oil, then layered with marinara, parmesan and mozzarella cheeses.	\$11.95
PESTO PENNE Homemade pesto, sun-dried tomatoes and pine nuts. Add roasted chicken for \$1.75.	\$10.50
WALNUT, SPINACH, RICOTTA RAVIOLI Served with marinara or extra virgin olive oil.	\$12.95
GRANDMA ROSSI'S RAVIOLI Spinach, olive oil, hard boiled egg, parmesan cheese, and ground beef in our family's pasta dough recipe.	\$13.95
SPAGHETTI OR PENNE With marinara. Add Meatballs or Sausage links for \$1.75.	\$9.95

PIZZA

SPECIALTY PIZZAS:	10" Pizzetta	12" Small	14" Medium	16" Large	18" X-Large
	\$9.95	\$12.95	\$15.95	\$18.95	\$21.95

PROSCIUTTO : Olive oil and garlic with prosciutto, onions, spinach, basil, provolone and mozzarella.

CHICKEN PORTOBELLO : Pasquini's pizza sauce, roasted chicken, portobello, spinach, asparagus and mozzarella.

VEGGIE RICOTTA : Pasquini's pizza sauce, spinach, artichoke hearts, ricotta and mozzarella.

PRIMAVERA : Olive oil and garlic with artichoke hearts, spinach, black olives, green olives, basil, feta and mozzarella.

CHICKEN PINE NUT : Olive oil, roasted garlic, roasted chicken, pine nuts, spinach, chevre and mozzarella.

CHICKEN PESTO : Pesto, roasted chicken, red onion, tomato, roasted red peppers and mozzarella.

VEGGIE : Pasquini's pizza sauce, mushrooms, onions, green peppers, black olives, mozzarella and fresh diced tomatoes.

VEGGIE PESTO : Pesto, artichoke hearts, sun-dried tomatoes, pine nuts, feta, mozzarella.

SAUSAGE RICOTTA : Pasquini's pizza sauce, sausage link, red onion, basil, ricotta and mozzarella.

COMBO : Pasquini's pizza sauce, pepperoni, sausage, mushrooms, green peppers and mozzarella.

CREATE YOUR OWN PIZZA:	10" Pizzetta	12" Small	14" Medium	16" Large	18" X-Large
	\$8.50	\$10.50	\$12.50	\$14.50	\$16.50

*Whole wheat crust available for \$1.00 extra.

NEW YORK STYLE : Our standard pizza - thick on the edges, thin in the middle, with Pasquini's pizza sauce and mozzarella.

BIANCA STYLE : White Pizza with olive oil, garlic and basil base with mozzarella.

SICILIAN STYLE : Thick crust the whole way through -- 10" x 14" square only \$14.95

*PLEASE ALLOW 30 MINUTES BAKING TIME

CHOOSE FROM THE FOLLOWING TOPPINGS:

REGULAR TOPPINGS - \$1.65 EACH :

Mushrooms - Red Onions - Green Peppers - Black Olives - Pineapple - Jalapenos - Diced Tomatoes - Spinach - Fresh Basil - Kalamata Olives - Provolone - Pepperoni - Canadian Bacon - Ground Sausage - Sausage Links - Ham - Meatballs

PREMIUM TOPPINGS - \$2.55 EACH :

Capicola - Prosciutto - Roasted Chicken - Roasted Red Peppers - Fresh Mozzarella - Anchovies - Artichoke Hearts - Pesto Sauce - Ricotta - Roasted Garlic Cloves - Marinated Eggplant - Sun Dried Tomatoes - Feta - Chevre - Portobello Mushrooms - Pine Nuts - Roasted Asparagus

CALZONES

All calzones are served with a side of our pizza sauce, - or - smothered with melted cheese and sauce for 50¢ extra.
*Whole wheat crust available on any of our calzones for \$1.00 extra.

SPECIALTY CALZONES :

COMBO - Pasquini's pizza sauce, pepperoni, sausage, mushrooms, green peppers and mozzarella	\$9.50
PEPPERONI - Pasquini's pizza sauce and mozzarella	\$8.50
CHICKEN PESTO - Pesto, roasted chicken, red onion, tomato, roasted red peppers and mozzarella	\$9.50
SAUSAGE - Pasquini's pizza sauce and mozzarella	\$8.50
MEATBALL - Pasquini's pizza sauce, ricotta and mozzarella	\$8.50
PROSCIUTTO	\$9.50
Olive oil and garlic with prosciutto, onions, spinach, basil, provolone and mozzarella.	
CHICKEN PORTOBELLO	\$9.50
Pasquini's pizza sauce, roasted chicken, portobello, spinach, asparagus and mozzarella.	
PRIMAVERA	\$9.50
Olive oil and garlic with artichoke hearts, spinach, black olives, green olives, basil and feta cheese.	
VEGGIE BIANCA	\$9.50
Olive oil & garlic, mushroom, onion, green pepper, black olives, fresh tomato, spinach and mozzarella.	
VEGGIE	\$9.50
Pasquini's pizza sauce, mushroom, onion, green pepper, black olives, fresh tomato and mozzarella.	
SPINACH	\$8.50
Olive oil and garlic and mozzarella.	
CREATE YOUR OWN CALZONE	\$7.50
Pasquini's pizza sauce, mozzarella and your choice of pizza toppings. Regular Toppings \$1.00 each, Premium Toppings \$1.75 each	

BEVERAGES

SODA - Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Strawberry Fanta	\$1.85
FRESH BREWED ICE TEA	\$1.85
HOMEMADE LEMONADE	\$2.50
ITALIAN SODAS - Vanilla, Raspberry, Almond, Hazelnut, Strawberry, Blackberry	\$2.90
IZZE SODAS - Pomegranate, Blackberry, Clementine	\$2.50
SAN PELLEGRINO - 17 Oz. Sparkling Mineral Water	\$2.95
ROOT BEER FLOAT	\$3.95
HOT CHOCOLATE	\$2.50
FRESH BREWED COFFEE - Regular or Decaf	\$2.25
CAPPUCINO OR LATTE	\$3.95

Add Torani flavor for 75¢ - Vanilla, Almond, Hazelnut

PASQUINI'S OFFERS A FULL BAR WITH AN EXTENSIVE COLLECTION OF WINE, BEER, AND LIQUEURS.

DESSERTS

Please ask your server for today's availability. A la mode add \$1.50

CHOCOLATE CANDLE - Chocolate mousse with a white chocolate Kahlua center encased in a chocolate shell	\$6.95
TIRAMISU - Chocolate & Vanilla ladyfinger roulade filled with espresso chocolate marscapone filling and topped with chocolate shavings.	\$6.95
MIKEY'S NEW YORK CHEESECAKE - A hard, plain cheesecake from the heart of NY	\$5.95
BAILEY'S CHEESECAKE - A soft cheesecake with a hint of Bailey's liqueur	\$ 5.95
CANNOLI - 2 Regular or chocolate shells filled with our own sweet ricotta, chocolate chip, walnut filling	\$5.95
DULCE DE LECHE CAKE - Layers of yellow cake soaked in tres leches "three milks" and topped with whipped cream and caramel sauce	\$6.50
PASQUINI'S AFFOGATO - A bowl of vanilla bean ice cream with two shots of espresso poured over the top	\$5.95
Served with lemon zest. *Add a shot of Kahlua Liqueur for \$3.00	
MUD PIE PYRAMID - Oreo cookie pyramid filled with vanilla bean & mocha ice cream, topped with chocolate & caramel sauce.	\$6.95
OLD FASHIONED CHOCOLATE CAKE - A classic Chocolate cake in between layers of chocolate buttercream	\$5.95
STRAWBERRY SHORTCAKE CHARLOTTE - Layers of sweetened strawberries, whipped cream & moist cake	\$6.50
HAND FORMED FRUIT CROSTATA - Fresh Seasonal fruit shrouded in rustic pie dough and baked to order	\$6.50
Please allow 10 minutes for pie to bake fresh. Ala Mode with Vanilla Bean ice cream is highly recommended!	
FRUIT TART - Sugar tart shell filled with vanilla pastry cream and topped with fresh seasonal fruits	\$5.95

— THE PASQUINI'S STORY —

Since 1986, Pasquini's has been winning accolades, including *5280 Magazine's Top of the Town Best Pizza* and *Best of Westword's Best Pizza, Best Chocolate Cake, Best Organic Salad, Best Garlic Bread and Best Subs*. According to the *Denver Post*, "The place exudes character, and the food stands up to the atmosphere," which certainly was a welcome notion to Tony and his mother, Judy, who founded Pasquini's on a shoestring in 1986.

Tony Pasquini was a senior in college when his mother inherited a run-down, out-of-business pizza place with white walls and a fluorescent-lit dining room filled with just eight formica-topped tables. Undaunted, Tony opened Pasquini's Pizzeria with a \$300 loan from his uncle and 1,000 business cards that said, "Present this card and receive one free slice of pizza at Pasquini's Pizzeria."

Tony relied on his Italian roots and love of good food to create a signature menu of dishes that would nurture and satisfy customers. And since money was tight, he relied on his ingenuity and determination to create a neighborhood pizzeria that people would talk about.

Once Pasquini's began to receive accolades from the press, seemingly overnight, the place was packed. In 1992, Pasquini's expanded its original Broadway location to the second floor, adding a small bar and another 15 tables. It was an immediate success yet wasn't enough to relieve crowds who waited patiently for hours to secure a table. In 1998 Pasquini's opened its second location in Denver's "Uptown" neighborhood on 17th Ave., and nine years later, its third location in the Denver Highlands neighborhood at 32nd & Zuni. Pasquini's of Lone Tree is the fourth of Pasquini's growing collection of neighborhood pizzerias.

Passionate, creative and community-minded entrepreneurs interested in franchising with Pasquini's are invited to visit www.Pasquinis.com/franchising to learn more.