

# PIZZERIA 10/19/23 **TALAYNA'S** PASTARIA RESTAURANT, BANQUET & CATERING

## APPETIZER

Toasted Ravioli (Jumbo) (6).....	11.95	Mozzarella Sticks (6).....	9.99
Calamari Marinara .....	13.95	Eggplant Parmigiana .....	9.99
Cheese Garlic Bread (2).....	7.75	Zucchini Fritti.....	9.99
Hot & Spicy Chicken Wings (7).....	14.95	Crispy Wings (7).....	14.95
Artichoke Fritti .....	9.55	Bruchetta .....	10.95
Stuffed Mushrooms (3).....	10.99		

## SALADS & SOUPS

<b>HOUSE SALAD</b> .....	13.95
The king of all dinner salads served with iceberg, lettuce, provol cheese, tomato, olives, pepperoncini and homemade croutons.	
<b>CHEF SALAD</b> .....	15.95
A meal in itself served with iceberg lettuce, provol cheese, tomato, salami, ham, red onion, olives, pepperoncini and our famous homemade croutons.	
<b>KING JULIUS CAESAR SALAD</b> .....	15.95
Romaine lettuce, Parmesan cheese, our homemade caesaer dressing and croutons	
<b>GREEK SALAD</b> .....	16.95
A blend of lettuce with tomatoes, olives, red onions, and a generous portion of gyro meat on top. Choice of extra Gyro, Chicken, or Shrimp 2.00	
<b>MEDITERRANEAN CHICKEN SALAD MEAL</b> .....	16.95
Mixed organic greens, red onions, tomatos, parmigiano cheese with ranch topped with chicken and drizzled of fig reduction sauce	
<b>Bowl of Soup</b> .....	8.99
Minestrone or Cream of Broccoli	
<b>House Dressing 12oz bottle</b> .....	7.50
House (Creamy Italian), Ranch, Honey Mustard, Blue Cheese, Oil & Vinegar	

## FOUR STYLES OF PIZZA

- 1 - Select your "Style"                      2 - Select your "Size"
- 3 - Choose your "Toppings" or "Make your Own" or Select a "Specialty"
- 4 - Choose your "Sauce" - Pizza Sauce, Olive Oil, BBQ, Pesto



**ST. LOUIS STYLE PIZZA (Thin Crust)**  
Square cut, prepared with a mixture of provol and mozzarella cheese.  
**Small 12" ..... 16.00    Medium 14" ..... 19.50    Large 16" ..... 21.50**



**CHICAGO STYLE PIZZA (Deep Pan)** (cooking time 35 minutes)  
Deep pan pizza topped with crushed tomatoes, heavy ingredients, and mozzarella cheese.  
**Medium 14" ..... 21.90**



**NEW YORK STYLE PIZZA (Hand Tossed)**  
Semi-thick dough with all mozzarella cheese.  
**Small 12" ..... 16.90    Medium 14" ..... 20.90    Large 16" ..... 22.90**

**MANHATTAN 20" (Hand Tossed)**  
Semi-thick dough topped with all mozzarella cheese.  
**Cheese ..... 32.95    Each additional item .....4.50**

**MONSTER 30" (Hand Tossed)**  
Giant 30" size semi-thick dough served with mozzarella cheese. Perfect for parties.  
**Cheese ..... 79.00    Each additional item ..... 10.25**



**ARTISAN PIZZA**  
Semi-thick dough with all mozzarella cheese.  
**Small 12" ..... 17.00    Medium 14" .....21.50    Large 16" ..... 23.50**

(Gluten Free Pizza available in 8" thin crust St. Louis Style)

## PASTA

Add a side salad \$5.99

<b>RED SAUCE</b>	<b>MAMA'S LASAGNA</b> .....	18.99
	Layers of pappardelle pasta topped with meat sauce, ricotta, and a blend of cheese	
	<b>SPAGHETTI or PENNE</b>	
	<b>With Meat-sauce or Meatballs</b> .....	17.99
	<b>With Marinara Sauce</b> .....	16.95
	<b>BAKED MOSTACCIOLI</b>	
	<b>with Meat Sauce or Meatballs</b> .....	20.99
<b>STUFFED</b>	<b>CANNELLONI</b> .....	18.99
	Filled with chicken, veal, and beef baked with marinara sauce, and a blend of cheese	
	<b>MANICOTTI</b> .....	18.99
	Filled with ricotta cheese, baked with marinara sauce and a blend of cheeses	
	<b>RAVIOLI (Home-made)</b> .....	18.99
	Filled with fresh beef and veal, topped with our homemade marinara sauce	
<b>ALFREDO</b>	<b>TORTELLINI</b> .....	19.99
	Small dough shaped noodles stuffed with prosciutto ham in a cream sauce with fresh mushrooms, peas, and Parmesan cheese	
	<b>FETTUCCINE ALFREDO</b> .....	18.99
	Long flat noodles, fresh garlic cream sauce, and Parmesan cheese	
	<b>Add Chicken</b> .....	5.99
	<b>Add Shrimp</b> .....	5.99
	<b>PENNE CON BROCCOLI</b> .....	18.95
	With broccoli, mushrooms, cream sauce, and a touch of marinara sauce	
<b>PASTA ALLA VODKA</b> .....	20.95	
Penne, homemade marinara, vodka cream sauce, fresh basil, and Hot red peppers		
<b>PENNE CON PESCE</b> .....	21.95	
Shrimp, crab, mussels and mushrooms, in a cream sauce		

## PIZZA TOPPINGS

Small 2.00 extra, Medium 2.50 extra, Large 3.00 extra

- Meat** — Sausage, Hamburger, Pepperoni, Bacon, Ham, Salami, Anchovies, Chicken Breast
- Vegetable** — Onion, Green Peppers, Mushrooms, Black Olives, Jalapeno Peppers, Pineapple, Broccoli, Spinach, Tomatoes, Garlic, Capers, Roasted Peppers
- Premium** — Gyro Meat, Artichoke, Shrimp, Feta Cheese, Ricotta Cheese, Sun Dried Tomatoes, Crab **(Double Ingredient Charge)**

## SPECIALTY PIZZA

FOR NEW YORK, Artisan, Chicago Style, Specialty Pizza add  
Small 2.00    Medium 2.50    Large 3.00

	12" Small	14" Medium	16" Large
<b>DELUXE</b> .....	21.95	25.95	27.95
Mushrooms, onions, sausage, pepperoni, and green peppers.			
<b>SUPER</b> .....	21.95	25.95	27.95
Everything on deluxe plus bacon.			
<b>MARGHERITA NAPOLITANO</b> .....	21.95	25.95	27.95
Fresh mozzarella cheese, fresh basil, olive oil, and tomatoes.			
<b>MELANZANE</b> .....	21.95	25.95	27.95
Eggplant, olive, garlic, roasted red peppers, and onions.			
<b>VEGGIE</b> .....	21.95	25.95	27.95
Mushrooms, onions, green peppers, spinach, black olives, and red peppers.			
<b>MEDITERRANEAN</b> .....	21.95	25.95	27.95
Pesto sauce, chicken, artichokes, olives, onions, and roasted peppers.			
<b>BBQ CHICKEN</b> .....	21.95	25.95	27.95
BBQ Sauce, chicken, onion, and bacon			
<b>MEAT LOVER PIZZA</b> .....	22.95	26.95	28.95
Sausage, hamburger, pepperoni, bacon, ham, and salami.			

## ENTREES

Entrees served with house salad

<b>POLLO</b>	<b>CHICKEN PARMIGIANA</b> .....	21.95
	Lightly-breaded boneless chicken breast, sautéed in olive oil, topped with red sauce and a blend of cheeses    Add Eggplant 3.55	
	<b>CHICKEN MARSALA</b> .....	21.95
	Lightly breaded chicken breast sautéed, topped with mushrooms, and marsala wine sauce	
	<b>CHICKEN PICCATA</b> .....	21.95
	Lightly-breaded chicken breast, sautéed in a white wine lemon butter sauce with mushrooms and capers	
	<b>CHICKEN SPIEDINI</b> .....	22.95
	Lightly-breaded chicken breast, stuffed with prosciutto and tomatoes topped with white wine lemon sauce and capers	
	<b>CHICKEN KABOB</b> .....	21.95
	One skewer of chicken kabob served with grilled tomatoes, and basmati saffron rice	
<b>PESCE</b>	<b>SHRIMP SCAMPI</b> .....	23.95
	Lightly breaded shrimp with rosemary garlic lemon and butter sauce	
	<b>BAKED ATLANTIC SALMON</b> .....	23.95
	Salmon filet with chardonnay white lemon-dill sauce	
<b>ALTRI</b>	<b>EGGPLANT PARMIGIANA</b> .....	20.95
	Lightly-breaded and sautéed, topped with marinara sauce and a blend of cheeses	
	<b>STUFFED MUSHROOMS</b> .....	21.95
	Spinach, onion, green peppers, and Ricotta Cheese	
<b>BISTEÇA e VITTALLO</b>	<b>BISTECA ALLA TALAYNA'S</b> .....	28.95
	14oz Black Angus N.Y. Strip Steak served with lemon garlic rosemary sauce and choice of pasta marinara or broccoli.	
	<b>VITELLO PARMIGIANA</b> .....	23.95
	Lightly-breaded Veal outlet sautéed, topped with marinara sauce and a blend of cheeses	
	<b>VITELLO MARSALA</b> .....	23.95
	Lightly-breaded tender veal sautéed, topped with mushroom and marsala wine sauce	
	<b>VITELLO PICCATA</b> .....	23.95
	Lightly-breaded tender veal sautéed, in white wine lemon sauce with mushrooms and capered	

# LUNCH

Served 11 a.m. till 4 p.m.

## LUNCH EXPRESS

### PERSONAL N.Y. STYLE PIZZA

Cheese Pizza (Semi-Thick)	11.55	Toasted Ravioli with Salad	13.95
With Salad	13.99	Roast Beef Sandwich with Salad	13.95
Additional topping item	1.00	Chicken Wings with Salad	15.95
Alfredo Sauce	2.00	Cheese Garlic Bread with Salad	13.95
		Soup with all you can eat Salad	14.99

All you can eat Pizza, Marinara Pasta, and Salad \$15.95

Choice of Cheese, Sausage, or Pepperoni, Additional ingredients available for extra charge  
Alfredo Pasta available for 2.00

## House Specials

Chicken Parmigiana	16.95
Chicken Piccata	16.95
Eggplant Parmigiana	16.95

## Stuffed Pastas

Cannelloni	13.95
Manicotti	13.95
Ravioli	13.95
Tortellini	15.95

## Cream Sauce Pastas

Fettuccine	14.95
Penne Con Broccoli	15.95
Penne Con Pesce	16.95

## Red Sauce Pastas

Spaghetti or Penne with Marinara Sauce	13.99
with Meat Sauce or Meatballs	14.95
Lasagna	15.99
with Cheese Baked	+3.95

Add a salad to any pasta or entree \$5.99

## All sandwiches and Burgers served with Fries or Spaghetti

### Sandwiches

Roast Beef Sicilian	14.95
Sliced roasted top round beef, mozzarella cheese, and Au jus	
Chicken Parmigiana	14.95
Marinated breaded chicken breast, marinara sauce, and cheese	
Meatball Sandwich	14.95
Mama's meatballs, cheese, and marinara	
Gyro Sandwich	14.95
Slices of Greek Gyro, served with tzatziki, Tomato, and onion	

### Burgers

Dad's Burger	14.95
1/2 pound black angus burger char-grilled to perfection served with lettuce, tomato, and onion	
Dad's CheeseBurger	15.95
1/2 pound black angus burger char-grilled to perfection served with lettuce, tomato, and onion Choice of cheddar, mozzarella cheese or provol	
Bacon Cheese Burger	16.95
1/2 pound black angus burger, crispy bacon, sharp Cheddar, lettuce, tomato, and onion	
Greek Burger	16.95
1/2 pound black angus burger, feta cheese, tzatziki sauce, and pickles	

## Desserts

N.Y. Cheesecake    Chocolate Fudge Cake    Tiramisu    Cannoli

## Beverages

San Pellegrino (sparkling Italian mineral water)

San Pellegrino Soda (Blood Orange, Lemonade)

Italian Cream Soda (Raspberry, Pomegranate, Peach)

Pepsi, Diet Pepsi, Pepsi Zero, Sierra Mist, Mountain Dew,

Diet Mountain Dew, Lemonade, Dr. Pepper, Diet Dr. Pepper

Coffee	Decaf	Hot Tea	Ice Tea
Orange Juice		Cranberry Juice	

Order online at  
[www.Talaynas.net](http://www.Talaynas.net)

Let us handle your next party  
Our 2 Banquet room sits up to 60 each

20% Gratuity added to parties of 6+



## Wine List



### Signature Drinks

Kir Royale - Prosecco and Cream De Cassis	\$12
Aperol Spirtz - Prosecco and Aperol	\$12
Sangria - made with fresh fruit	\$12
Aviation - Tanqueray, Cream De Vislette and Maraschino cherry liqueur	\$12
Old Fashion - Markers Mark, Aromatic Bitters, and Simple Syrup	\$12
Cosmopolitan - Ketel One Vodka, Cointreau, Cranberry Juice, Simple Syrup and Lemon Juice	\$12
Mimosa - Sparkling white wine with orange	\$12

### Featured California Wines

By the glass \$10.95

Pinot Grigio	Flavors of honey and orange blossom and green apple.
Riesling	Semi-Sweet floral aromas with flavors of apricot, pear, and honey.
Chardonnay	Aromas of vanilla, apple, pear and hints of floral with touch of oak.
Pinot Noir	An aroma filled with cherries, raspberries and a touch of spice.
Merlot	A smooth tasting red wine with hints of oak, berries and soft tannins.
Cabernet Sauvignon	Flavors of blackberries and spice with a hint of mocha on the finish.
Chianti	Flavors of dark cherries, balsamic vinegar, dried herbs, tobacco, and smoke

### Reserve Wines White

	Glass	Bottle
Riesling - St. Christopher Goldtropfchen Spatlese, Mosel Germany		\$39
Semi dry, Rated "Top 100 Wines for 2017" by Wine Enthusiast.		
Pinot Gris - "Unoaked" Ned, Marlborough NZ		\$39
Notes of ginger spice, apple, pear, melon and persimmon. Delicious!		
Pinot Grigio - Cabert, Fruilul Italy	\$11.95	\$39
Crisp and delicate with a subtle citrus and floral flavors		
Sauvignon Blanc-Lafayette, Loire La Garenne		\$39
Soft and refreshing with notes of lemon, lime, yellow and green apple.		
Chardonnay-Bodega Benegas, Clara Argentina	\$11.95	\$39
An array of ripe fruit aromas, citrus, guava, orange peel with oak finish.		
Chardonnay-Paris Valley Road, Centrol Coast CA		\$39
Smooth, oaky and buttery style with tropical fruits.		

### Reserve Wines Red

	Glass	Bottle
Hybrid Pinot Noir, Lodi CA	\$11.95	\$38
Bright cherry and raspberry fruit with hints of spice, leather and cedar.		
Pino Noir-Marcato I Prandi, Veneto Italy		\$38
Nice spice with blue plum fruit, buttery toast and a tannic frame		
Chianti (Fattoria di Piazzano Docg), Tuscany Italy	\$10.95	\$38
Medium-bodied Italian beauty offers notes of red cherry, herbs		
Malbec-Finca La Escondida, Argentina	\$10.95	\$38
Light Body, soft tannins, great with food		
Nebbiolo-Guidobono, Piedmont Italy		\$38
Medium-bodied, dry. Dusty earth and dark fruit on the nose.		
Cabernet Sauvignon-Peirano Est, Lodi CA	\$11.95	\$42
100% Cabernet Sauvignon from our 50-year-old vines on the estate		

### Dessert and Sparkling Wine

Mosketto White, Asti Italy	\$11.95	\$39
Semi-sweet, great with spicy food, cheeses, fresh fruit and dessert		
Lambrusco-Riuniti, Italy	\$11.95	\$39
Sweet Red wine		
Prosecco-Enrico, Veneto Italy	\$11.95	
Citrusy, clean and refreshing taste		
Sparkling Brut-Pol Clement, Vin de France	\$11.95	\$42
Blanc de Blanc		

### Domestic Beers

Bud Light	St. Louis, Light Lager
Budweiser	St. Louis, Pale Lager
Urban Chestnut Zwickel	St. Louis, Amber Ale
Schlafly Pale Ale	St. Louis, English Pale Ale
O'Fallon 5 Day IPA	St. Louis, American IPA
Blue moon	Colorado, Belgian White Ale
Bud Select	St. Louis, Lager
Michelob Ultra	St. Louis, Light Lager
Bud Zero	St. Louis, Non-Alcoholic
Angry Orchard	New York, Crisp Apple Cider

### Imports Beers

Peroni	Italy, Pale Lager
Stella Artois	Belgium, Light Lager
Fosters	Australia, Lager
St. Pauli Girl	Germany, Pilsner
Guinness	Dublin, Ireland
Corona Light	Mexico, Lager
Dos Equis	Mexico, Lager
Modello	Mexico, Lager