

SALERNO'S RESTAURANT
FLOWER MOUND, TX
(972)539-9534

In loving memory

Carmela Salerno

OUR GRANDMOTHER PASSED AWAY ON TUESDAY MAY 15TH, 2001. SHE DIED PEACEFULLY AND LIVED A MEMORABLE LIFE OF 96 YEARS. SALERNO PIZZA COMPANY INC. WOULD NOT EXIST WITHOUT HER AS OUR FOUNDATION. MANY OF THE RECIPES THAT WE SERVE ARE OF HER CREATION.

Betty Salerno

'AUNT BETTY'

BETTY SALERNO PASSED AWAY UNEXPECTEDLY ON MARCH 21ST, 2003. BETTY WAS SECRETARY OF SALERNO PIZZA COMPANY INC. AND WAS INSTRUMENTAL IN THE DAILY OPERATIONS OF OUR FAMILY BUSINESS. AUNT BETTY IS SURVIVED BY HER HUSBAND MORRIS SALERNO SR. (UNCLE MO), 9 CHILDREN AND 27 GRANDCHILDREN. SHE WAS A MOTHER TO ALL



MISSION STATEMENT

THE ITALIAN TRADITIONS AND HERITAGE INSTILLED IN THE COMPANY PROVIDES A FOUNDATION OF HARD WORK, DEDICATION, HONESTY AND DETERMINATION. THE BUSINESS STRIVES TO CREATE A FAMILY ATMOSPHERE AND CONCERN FOR THE CUSTOMER. AT SALERNO PIZZA Co. WE BELIEVE THAT OUR SOLE PURPOSE FOR BEING IN BUSINESS IS TO GIVE OUR CUSTOMERS RESPECT, QUALITY FOOD AND FRIENDLY SERVICE. WE STRONGLY ENCOURAGE ALL OF OUR EMPLOYEES TO ADOPT THIS PRINCIPLE IN THEIR DAY-TO-DAY DEALINGS WITH CUSTOMERS.

THE RESTAURANTS ARE STRATEGICALLY LOCATED IN SMALLER CITIES (COMMUNITIES) SO THAT THIS BUSINESS CAN BE INVOLVED CIVICALLY AND CHARITABLY. SALERNO PIZZA Co. IS A FAMILY ORIENTED GROUP OF RESTAURANTS LOCATED IN FLOWER MOUND AND HIGHLAND VILLAGE TEXAS. THE MENUS FEATURE VARIOUS DISHES ALL MADE WITH FAMILY RECIPES AT VERY REASONABLE PRICES. THE RESTAURANT CONCEPT CONSISTS OF

- 1) HIGH QUALITY FOOD**
- 2) QUICK FRIENDLY SERVICE IN A FULL SERVICE ATMOSPHERE**
- 3) GENEROUS PORTIONS AT LOW PRICES**

THIS FORMULA IS ESSENTIAL TO ATTRACT THE FAMILY TRADE.

COMPARED TO MOST RESTAURANTS, OUR ADVERTISING BUDGET IS VERY LOW. WE BELIEVE THAT IN HOUSE MARKETING WORKS. ONCE THE CUSTOMER ENTERS THE DOOR AND DINES, THIS PERSON IS A CUSTOMER FOR LIFE. THIS CUSTOMER FOR LIFE WILL MARKET OUR RESTAURANTS. OUR BUSINESS IS BUILT ON WORD OF MOUTH, THE BEST ADVERTISING KNOWN TO MANKIND.

SALERNO RESTAURANT
3407 LONG PRAIRIE
(972)539-9534

APPETIZERS

Stephens' Shrimp (4)	\$7.95
Broiled in white wine, garlic, and herbs.	
Dobie's Louisiana Gulf Oysters (6)	\$12.50
On the half shell, shucked to order. (12)	\$21.00
Horseradish served on request.	
Bailey's Oysters (5)	\$13.95
Topped with chopped spinach, cheeses, breadcrumbs, seasonings, and broiled to perfection. With a cream sauce.	
Kim's Cheese Sticks (7)	\$5.95
Breaded and fried mozzarella.	
Crab Claws Coniglio	\$12.50
Fresh blue crab fingers from the Texas gulf sautéed in butter, garlic, lemon and white wine.	
Kathy's Calamari	\$7.95
Breaded and fried to perfection.	
Artichoke Lucia (seasonal)	\$8.95
Baked with Italian cheeses and breadcrumbs.	
Hodges Italian Nachos	\$9.95
Hamburger, succa, green onions, jalapenos, diced tomatoes and mozzarella. Served on our deep-fried pizza dough.	
Jessica's Crab Cakes (2)	\$10.95
Served in a Lobster sauce.	

SOUPS

Artichoke and Basil	\$5.95
Thick and velvety; a unique blend	
McAllister's Lobster Bisque	\$6.25
Creamy with a touch of cognac	
Barraco's Minestrone	\$5.25
Soup of the Day	\$4.95
See black board or ask server	

SALADS *(All Dressings are Homemade)*

Creamy Italian (House)	
Blue Cheese	
Citrus Vinaigrette (Low Fat)	
Thousand Island	
Ranch	
Sun Dried Tomato Vinaigrette	
Kelsie's House	\$3.95
Assorted greens with black olives, mushrooms, pepperoncini, tomato and cheeses.	
Denise's Chicken Mogia Salad	\$7.95
Our most popular salad, served over mixed greens and topped with Italian cheeses.	
Frank's Caesar Salad	\$6.25
Romaine, lots of garlic, croutons, topped with freshly grated romano cheese and tossed with Caesar dressing.	

SANDWICHES

(served with fries, soup, or salad)

Joe's Italian-style Burger	\$8.95
Topped with mozzarella cheese and served on a seven-inch sub roll.	
Chuck's Chicken Mogia	\$8.95
Marinated chicken breast sautéed in fresh herbs.	
Little Mo's Meatball	\$8.95
Succulent and flavorful; topped with lots of sauce.	
Todd's Big Italian Sausage	\$8.95
Papa's spicy homemade sausage topped with succa.	
Sam's Steak	\$11.95
7-inch sub roll with melted mozzarella cheese and sautéed onion and bell pepper.	
Laue's Chicago Beef - with sautéed peppers and onions.	\$8.95

JERRY'S PASTA'S

(Served with house salad and hot garlic bread)

Zihlman's Spaghetti with ...		
Homemade meatballs	\$8.95	
Spicy homemade sausage	\$8.95	
Deanne's Cannelloni	\$10.50	
Large pasta tubes filled with chicken, mushrooms, spinach and cheeses; your choice of succa or alfredo sauce.		
Carolyn's Manicotti	\$10.50	
Jumbo shells filled with cheeses and herbs; your choice of succa or alfredo sauce.		
Cahalen's Lasagna	\$9.95	
Layers of wide noodles, cheeses and beef; topped with succa and baked until golden brown and bubbling.		
Laurina's Pasta	\$9.95	
Hollow noodles simmered in a ricotta and tomato sauce topped with mozzarella.		
Andy's Ravioli	\$9.95	
Meat and cheese stuffed pillows topped with succa.		
Mikey's Pasta Party	\$12.95	
Chef's sampling of pasta dishes: spaghetti and meatballs, lasagna and cannelloni;		Per Person
Gary's Eggplant Dinner	\$10.75	
Combination platter of eggplant parmesan and spaghetti with butter and garlic.		

ENTREES (Served with house salad or soup of the day, hot garlic bread, pasta and a vegetable.)

SEAFOOD (Fresh, USDA-inspected seafood)

- La Lumia's Original Shrimp Nena** \$14.75
Five large marinated shrimp sautéed in Mogia.
- ♥ **Susan's Salmon** \$15.95
Grilled fillet on a bed of blanched spinach and mushrooms, topped with pine nuts over linguine.
- The Ides Pecan Breaded Red Snapper** \$17.95
Pecan breaded and sautéed; served over linguine in an orange basil cream sauce.
- Bob & Sue Seafood Linguine** \$16.95
Shrimp, blue crab fingers, salmon, red snapper, and mushrooms in a cream sauce over linguine.

BETTY'S VEAL (Fine Wisconsin veal)

- Katie's Veal Parmesan** \$15.95
Sautéed breaded veal scaloppini topped with mozzarella cheese and succa.
- Campagna's Veal Piccata** \$18.95
Fork-tender sliced veal sautéed in lemon, butter white wine with a touch of cream.
- Patrick's Veal Saltimbocca** \$20.95
Rolled layers of tender veal, smoked mozzarella and prosciutto; served with a rich mushroom sauce.

BEEF (Hand-selected, preferred-choice sirloin strip steaks) *** ADD FILET INSTEAD OF STRIP, ADDITIONAL \$ 4.95 ***

- Uncle Paul's Bridgeluine** \$17.95
An old Sicilian classic. Choice beef, pounded thin, topped with cheeses and spinach; rolled, then simmered in succa.
- Steak Nicole** \$20.95
8 oz. marinated and charbroiled topped with sautéed mushrooms; served over linguine.
- Neal & Suzon's Steak Salerno** \$24.95
12 oz., marinated and charbroiled with Salerno's garlic butter sauce; served with a side of pasta.
- Robby & Diana's ½ Steak Salerno & ½ Shrimp Nena(10oz. filet)** \$27.95

POLITO'S CHICKEN

- Chicken Mela** \$14.95
Marinated in Mogia and sautéed until tender and juicy; served with a side of pasta.
- Aloi's Chicken Alfredo** \$14.75
Sautéed in a rich parmesan, mushroom, cream sauce; served on a bed of fettuccine.
- Chicken Lillian** \$14.95
Sautéed in a garlic, lemon, butter and wine; served over linguine and topped with Canadian bacon and pine nuts.
- Kristen's Chicken Parmesan** \$13.50
Breaded, then sautéed in butter, topped with succa and Italian cheeses; served with linguine.
- Steve Boyd's Chicken Cacciatore** \$13.95
Breast strips simmered with tomatoes, peppers and onions; topped with mozzarella.

Pirozzolo's Family Style

\$27.95 per person

A family favorite! Three-course sampling served family style; hot garlic bread, salad bowl, and a variety of entrees: Steak Salerno, Bridgeluine, Chicken Mela, Shrimp Nena, & Lasagna served with a bowl of pasta with succa, meatballs and/or sausage; and a dessert tray. A feast!

VAN HORNE'S LOW CARB SECTION *** ALSO AVAILABLE WHOLE WHEAT PASTA ***

- CHICKEN LILLIAN**- SERVED OVER BLANCHED SPINACH. LUNCH \$8.95 DINNER \$14.95
SUSAN SALMON-OVER SPINACH AND STEAMED VEGGIES. LUNCH \$8.95 DINNER \$15.95
CHICKEN SALTIMBOCCA- SERVED OVER STEAMED VEGGIES. LUNCH \$8.95 DINNER \$17.95
CHICKEN FLORENTINE- Ask server for details. LUNCH \$8.95 DINNER \$17.95

PIZZA

Medium..... \$12.95

Large.....\$17.95

<i>Italian Sausage</i>	<i>Pepperoni</i>
<i>Canadian Bacon</i>	<i>Hamburger</i>
<i>Mogia Chicken</i>	<i>Sun Dried Tomatoes</i>
<i>Mushrooms</i>	<i>Green Onion</i>
<i>Jalapeños</i>	<i>Black Olives</i>
<i>Green Olives</i>	<i>Bell Peppers</i>
<i>Artichoke Hearts</i>	<i>Ricotta Cheese</i>
<i>Romano Cheese</i>	<i>Feta Cheese</i>
<i>Anchovies</i>	

●Available with Alfredo Sauce●

SPECIALITY PIZZAS

Kukol's Seafood Pizza-

Salmon, shrimp, and red snapper on our award winning pizza crust. Med. \$15.95
Large \$18.95

Adolfo's Margherita Pizza-

Roma tomatoes, basil, extra virgin olive oil, and fresh whole milk mozzarella. Med. \$13.95
Large \$16.95

Di Carlo's Chicken Mogia Pizza-

Marinated chicken, artichoke hearts, sun dried tomatoes, and white onions. Med. \$13.95
Large \$17.50

Mason's Meatball Pizza-

Salerno's homemade meatballs –lots of them. Med. \$13.95
Large \$16.94

Faustino's Hawaiian Pizza-

Canadian bacon, white onion, and pineapple. Med. \$13.95
Large \$16.50

Pruitt's Shrimp Pizza

Med. \$14.95
Large \$18.95

LUNCH MENU

(Includes house salad or soup of the day and garlic bread)

Chicken Caesar Salad (bread only)	\$7.95
Pecan Chicken	\$8.95
Chicken Parmesan	\$8.95
Chicken Lillian	\$8.95
Senator Nelson Chicken Mela	\$8.95
Chicken Alfredo	\$8.95
Susan's Salmon	\$8.95
Veal Piccata	\$9.95
Veal Parmesan	\$9.95

DESSERTS *(all homemade on premises)*

Heather's Crème Brulee \$8.95
Vanilla custard with a caramelized sugar crust.

The Flower Mound \$6.95
A salute to the Mound! White chocolate mousse in a puff pastry on a pool of raspberry coulee.

Stan & Joyce's Oreo Crust Cheesecake \$6.95
Rich, creamy and decadent; served over raspberry coulee.

Gilbert & Katherine's Louisiana Style Bread Pudding \$6.95
Made from homemade brioche and topped with pecan caramel sauce, served warm.

Hannah's Banana Nana \$7.50
Deep-fried breaded banana served on a caramel sauce and drizzled with chocolate syrup and vanilla sauce; served with a compote of fresh strawberries and topped with whipped cream.

Grandma's Chocolate Pie \$5.95
Dense, yet melt-in-your-mouth light, chocolate filling on a flaky homemade pie crust.

Bill Evan's Cake of the Cow \$4.95
Our grandmother's recipe; alternate layers of vanilla cake and chocolate pudding and covered with whipped cream.

Aunt Angel's Cannoli \$4.95
Crisp, deep-fried pastry shell filled with sweetened whipped ricotta cheese.

Lou & Johnny's Tiramisu \$7.50
Traditional Italian cake with espresso flavorings.

Thank you from Salerno's family and staff!