



*... a family tradition of fine Italian
cuisine handed down through
many generations...*

Menu Terminology

Mogia (MO-gee-uh)- a Sicilian olive-oil marinade, steeped in the sun. A recipe passed down through many generations.

Succa (SOO-gah)- a slow simmered sauce of tomatoes, herbs and spices; our grandmother's recipe.

Appetizers

Stephen's Shrimp (4) \$7.95
Broiled in white wine, garlic, and herbs.

Kim's Cheese Sticks (7) \$6.95
Breaded and fried mozzarella.

Crab Claws Coniglio \$12.50
Blue crab fingers sauteed in a butter-garlic, white wine sauce.

Kathy's Calamari \$7.95
Breaded and fried to perfection.

Artichoke Lucia \$8.95
Stuffed and baked with Italian cheese and bread crumbs.

Hodge's Italian Nachos \$10.95
Hamburger, succa, green onion, jalapenos, diced tomatoes, and mozzarella served on deep-fried pizza dough.

Soups

Soup of the Day \$5.99

Artichoke and Basil \$6.95

McAllister's Lobster Bisque \$7.25

Barraco's Minestrone \$6.95

Salads

Kelsie's House \$5.25
Greens topped with black olives, mushrooms, pepperchini, tomato, and cheeses.

Denise's Chicken Mogia \$10.49
Our most popular salad. Mogia chicken served over a large portion of our house salad.

Frank's Caesar \$ 8.49
Romaine lettuce tossed in our own caesar dressing, romano cheese, and crutons.

Spinach Salad with Shrimp \$12.99
Fresh spinach topped with blue cheese crumbles, roasted pecans, sundried tomato vinaigrette and grilled shrimp.

Mediterranean Salad \$12.99
Fresh Romaine lettuce, white onion, black olives and feta cheese, with a lemon oil dressing all topped with grilled chicken.

Sandwiches (Served with fries)

Chuck's Chicken Mogia \$10.95
Chicken sauteed in Italian herbs topped with melted mozzarella.

Little Mo's Meatball \$10.95
Homemade meatballs topped with Succa and melted mozzarella.

Todd's Big Italian Sausage \$10.95
Spicy homemade sausage topped with Succa and melted mozzarella.

Laue's Chicago Beef \$10.95
Topped with peppers and onions and served with aus jus.

Jerry's Pasta's (Served with salad)

Zihlman's Spaghetti with..

Meatballs (2) \$13.99

Spicy Italian Sausage (2) \$13.99


Meatsauce \$13.99

Cahalen's Lasagna \$14.95
Homemade lasagna, made daily.


Deanne's Cannelloni \$13.99
Large pasta tubes filled with chicken, mushrooms, spinach, cheeses and topped with your choice of sauce.

Andy's Ravioli \$13.99
Meat and cheese stuffed pillows topped with Succa.

Mikey's Pasta Party \$14.99
Chef's sampling of our best pasta dishes including spaghetti with a meatball, lasagna and cannelloni.

Carolyn's Mannicoti \$13.99
Jumbo shells filled with cheese and herbs and topped with your choice of sauce. 

Laurina's Baked Ziti \$13.99
Penne pasta simmered in ricotta and tomato sauce topped with melted mozzarella. 

Gary's Eggplant \$13.99
Combination platter of eggplant parmesan and spaghetti with butter and garlic. 

Gluten Free Options

(all served with a house salad)

Gluten free spaghetti with...

Succa \$10.99

Meatsauce \$12.99

Artichoke Pasta \$14.99
Gluten free pasta tossed with artichokes and spinach, mushrooms, basil, sun dried tomatoes, in a Mogia Sauce.

Entrees

(all served with a house salad or soup of the day,
and vegetable of the day)

-all entrees available in a smaller portion for \$4 less-

SEAFOOD (fresh, USDA-inspected)

La Lumia's Shrimp Nena \$17.99

Five large shrimp sauteed in Mogia.

Susan's Salmon \$16.99

Grilled fillet on a bed of blanched spinach, mushrooms, and linguine topped with pine nuts.

Ides' Pecan Breaded Snapper \$19.99

Pecan breaded, sauteed, and served over linguine in an orange basil cream sauce.

Bob & Sue's Seafood Linguine \$17.99

Shrimp, crab fingers, snapper, and mushrooms over linguine in a cream sauce.

BETTY'S VEAL (Fine Wisconsin veal)

Katie's Veal Parmesean \$16.99

Sauteed breaded veal scaloppini topped with mozzarella cheese and Succa.

Campagna's Veal Piccata \$19.99

Fork-tender sliced veal sauteed in a lemon, butter and white wine sauce.

Patrick's Veal Saltimbocca \$22.99

Rolled layers of tender veal, smoked mozzarella and prosciutto served with a rich mushroom sauce.

BEEF (Hand-selected, preferred choice sirloin strip steaks) (Sub fillet for an additional \$4.95)

Uncle Paul's Bridgeluine \$19.99

An old Sicilian classic. Choice beef pounded thin, topped with cheeses and spinach, rolled and then simmered in Succa.

Steak Nicole \$22.99

An 8oz. marinated and charbroiled steak stopped with sauteed mushrooms and served over linguine.

Neal & Suzon's Steak Salerno \$26.99

A 12oz. steak marinated and charbroiled with Salerno's garlic butter sauce. Served with a side of pasta.

Robby & Diana's \$29.99

A 10 oz. Steak Salerno fillet served with our Shrimp Nena and a side of pasta.

POLITO'S CHICKEN

Senator Nelson's Chicken Mela \$17.99

Marinated in Mogia and sauteed until tender, and served with a side of pasta.

Aloi's Chicken Alfredo \$17.99

Sauteed in a rich parmesan, mushroom, and cream sauce served over fettuccine.

Chicken Lillian \$17.99

Sauteed in a garlic, lemon, butter and white-wine sauce over linguine, topped with Canadian bacon and pine nuts.

Kristen's Chicken Parmesan \$16.50

Breaded, then sauteed in butter, topped with Succa, Italian cheeses and served over linguine.

Steve Boyd's Chicken Cacciatore \$16.99

Breast strips simmered with tomatoes, peppers, onions and topped with mozzarella.

Pecan Chicken \$16.99

Pecan breaded chicken over linguine in an orange basil cream sauce.

Pirozzolo's Family Style

\$27.95 per person

A family favorite! Three-course sampling served family style. Hot garlic bread, salad, as well as a variety of entrees:

Steak Salerno, Bridgeluine, Chicken Mela, Shrimp Nena, lasagna, spaghetti with meatballs and/or sausage, and a dessert tray.

Van Horne's Low Carb Section

Chicken Lillian \$18.99

Served over blanched spinach.

Susan's Salmon \$18.99

Served over blanched spinach and steamed veggies

Chicken Saltimbocca \$20.99

Served over steamed veggies.

Salerno's Restaurant
Flower Mound, TX
(972) 539-9534

In loving memory

Carmela Salerno

Our grandmother passed away on Tuesday May 15, 2001. She died peacefully in her sleep 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 21, 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), nine children and 27 grandchildren.

She was a mother to all.

Mission Statement

The Italian traditions and heritage instilled in the company provide 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 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 reasonable prices. The restaurant concept consists of:

1. High quality food
2. Quick and friendly service
3. Generous portions at low prices

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 will market our restaurant because our business is built of word of mouth.

Thank you from Salerno's family & staff!

PIZZA (Gluten free available)

Medium... \$16.95

Large... \$19.95

Italian sausage	Pepperoni
Canadian bacon	Hamburger
Mogia chicken	Sundried tomatoes
Mushrooms	Green onions
Jalapenos	Black olives
Green olives	Bell pepper
Artichoke hearts	Ricotta cheese
Romano cheese	Feta cheese
Anchovies	

Kukol's Seafood Pizza

Salmon, shrimp and red snapper on our award winning pizza crust.

Med.	\$17.99
Lrg.	\$20.9
9	

Adolfo's Margherita Pizza

Roma tomatoes, basil, extra virgin olive oil, and fresh mozzarella.

Med.	\$16.99
Lrg.	\$19.9
9	

Di Carlo's Chicken Mogia Pizza

Marinated chicken, artichoke hearts, sundried tomatoes, and white onions.

Med.	\$16.99
Lrg.	\$20.9
9	

Mason's Meatball Pizza

Salerno's homemade meatballs and mozzarella cheese.

Med.	\$16.99
Lrg.	\$19.9
9	

Faustino's Hawaiian Pizza

Canadian bacon, white onion and pineapple.

Med.	\$16.99
Lrg.	\$19.99

Pruitt's Shrimp Pizza

Shrimp and mozzarella cheese.

DESSERTS (all homemade)

Heather's Creme 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 sauce.

Stan & Joyce's Oreo Crust Cheesecake \$7.49
Rich and creamy, served over a raspberry cou-lee.

Gilbert & Katherine's Louisiana Style Bread Pudding \$7.49
Made from homemade brioche and topped with pecan caramel sauce, served warm.

Hannah's Banana Nana \$7.99
Deep-fried breaded banana served over a caramel sauce and drizzled with chocolate and vanilla sauce. Topped with whipped cream and fresh strawberries.

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 \$5.95
Our grandmother's recipe. Alternate layers of vanilla cake and chocolate pudding, covered in whipped cream.

Aunt Angel's Cannoli \$5.49
Crisp, deep-fried pastry shell filled with sweetened and whipped ricotta cheese.

Lou & Johnny's Tiramisu \$7.99
Traditional Italian cake with espresso flavorings.

Med.	\$17.99
Lrg.	\$21.9
9	



The Salerno family and their restaurants have been catering, hosting rehearsal dinners and banquettes for years. You should find out what you have been missing!

Call any location for details.