



Makes You Happy!

We are proud to partner with The Pavilion at SLO Ranch for your catered event. Please reach out directly to us so we may answer any questions for you.

We kindly ask for 24 hour notice for catered events. We can also help prepare your event with platters and chafers to keep items warm.

We suggest pizzas shared between 2-3 guests.

Chef Michael has taken what he has learned from his international travels with the United States pizza team to create a pizza reminiscent of Italy. We combine traditional Neapolitan pizzas with a California twist!

Marinara \$16

Crushed Tomato, EVOO, Garlic, Oregano, Basil & Sea Salt

Pizza Cosacca \$16

Crushed Tomato, EVOO, Parmesan, Garlic, Basil, Oregano & Sea Salt

Margherita \$18

Crushed Tomato, EVOO, Mozzarella, Basil & Sea Salt

Bianca \$18

EVOO, Sea Salt, Garlic, Mozzarella, Basil & Parmesan

**Make it Fungo, Add Fresh Mushrooms \$20*

Pepe \$23

Smoked Mozzarella, Garlic, Basil, Parmesan, Pepperoni, Sea Salt, EVOO, Fresh Arugula & Aged Balsamic

Maiale \$23

Crushed Tomato, Pepperoni, Italian Sausage, Mozzarella, Garlic, Basil, Oregano & Sea Salt

Verdura \$24

Smoked Mozzarella, Garlic, Sundry Tomato, Artichoke, Sea Salt, Fresh Arugula, Lemon Olive Oil, Aged Balsamic, Basil, Parmesan & EVOO

Nuovo Anno \$24

Pear, Pancetta, Gorgonzola, Arugula, Garlic, Parmesan, Balsamic, Lemon Olive Oil

Autunno \$23

Mozzarella, Heirloom Tomato, Garlic, EVOO, Basil, Fresh Arugula, Parmesan, Lemon Olive Oil, Aged Balsamic & Sea Salt

Isabella \$24

Smoked Mozzarella, Roasted Garlic, Pancetta, Basil, Peppadews, Caramelized onion, Shaved Parmesan, and finished with balsamic drizzle

Lasagna: Can't get happier than homemade lasagna! Layers of pasta and meat with meatsauce, and a blend of mozzarella, ricotta, and Parmesan cheeses, full pan \$119.95 (feeds 35-40), half pan \$59.95 (feeds 15-20)

Mostacioli: Penne pasta with meat sauce topped with mozzarella, full pan \$99.95 (feeds 35-40, half pan \$49.95 (feeds 15-20)

Spaghetti: A Palo Mesa favorite, loaded with cheese and baked to perfection, full pan \$99.95 (feeds 35-40), half pan \$49.95 (feeds 15-20)

Insalta: Mixed greens, heirloom tomatoes, seasonal seed or nut, aged balsamic, lemon olive oil, full pan \$100 (feeds 20), half pan \$50 (feeds 10)

Caprese: of fresh mozzarella, heirloom tomato, & fresh basil with aged balsamic and lemon olive oil, full pan \$200(feeds 40-50), half pan \$100(feeds 15-20)

Appetizer add ons to catered meal:

Half pans serve 20-25 guests, \$100

Full pans serve 45-50 guests, \$200

- Italian sausage with peppers
- Hand rolled meatballs with homemade marinara

Homemade Tiramisu: Full pan \$200 (feeds 40-50), half pan \$100 (feeds 15-20)

Magic Brownie bites: Full pan \$200 (feeds 40-50), half pan \$100 (feeds 15-20)

Cannolis: \$4 each

Feel free to reach Kelly@palomesapizza.com for any questions. *prices subject to change.