

DAVE'S ITALIAN

EATERY

PIZZA • PASTA • WINGS • BAR

ANTIPASTI

▼ **HOMEMADE GARLIC BREAD...\$5**
Add Cheese...\$1

▼ **FRIED RAVIOLI...\$12**
Marinara

▼ **FRIED MOZZARELLA...\$12**
Marinara

● ▼ **MOZZARELLA CAPRESE...\$13**
Slices of Fresh Tomatoes | Mozzarella Di Bufala | Garden Basil
Kalamata Olives | Extra Virgin Olive Oil | Balsamic Glaze

CRISPY CALAMARI...\$14
Charbroiled Lemon | Aioli | Marinara

CRISPY SHRIMP...\$13
Fried Onion and Bell Pepper | Chipotle Ranch | Marinara

● **EPIC MEATBALLS...\$12**
Veal Meatballs | Marinara | Mozzarella | Creamy Polenta

CHICKEN WINGS (10 PIECE)...\$13
Garlic Parmesan | Buffalo | Mango Habanero
Korean BBQ | Hot Honey Calabrian

▼ **ARANCINI...\$12**
Bolognese | Spinach Ricotta

▼ **FRIED ZUCCHINI...\$9**
Marinara | Ranch

THE ORIGINAL BRUSCHETTA...\$10
Tomato | Basil | Garlic | Balsamic Glaze | Parmesan

INSALATE

Chicken \$4 | Salmon \$7 | Shrimp \$7

● ▼ **SPINACH & STRAWBERRY...\$15**
Green Apple | Glazed Pecans | Goat Cheese
Strawberries | Raspberry Vinaigrette

● ▼ **MEDITERRANEAN...\$13**
Heritage Mix with Kalamata Olives | Feta Cheese | Sun Dried Tomato
Glazed Pecans | Artichoke | Balsamic Vinaigrette

▼ **CAESAR...\$9**
Fresh Romaine | Caesar Dressing | Croutons | Parmesan Cheese

● **CHOPPED ITALIAN...\$15**
Blend of Italian Meats | Provolone Cheese | Artichoke | Tomato
Black Olive | Italian Dressing

● ▼ **APPLE WALNUT SALAD...\$15**
Spring Mix | Apples | Walnuts | Feta | Raspberry Vinaigrette

🔥 - Ask for Dave's Way ● - Can be made Gluten
▼ - Vegetarian Free on request

PIZZA

*House Salad \$4 | Caesar Salad \$5 | Gluten Free Cauliflower Crust \$2
Pizza may take longer than usual*

▼ **CHEESE...\$12**

PEPPERONI...\$14

VODKA...\$16
Vodka Sauce | Bell Pepper | Red Onion | Sausage

▼ **MARGHERITA...\$16**
Fresh Mozzarella | Marinara | Basil | Marinated Tomato

FIG & PIG...\$16
Fig Spread | Mozzarella Cheese | Goat Cheese
Caramelized Onions | Prosciutto

PESTO CHICKEN...\$16
Grilled Chicken | Tomato | Mozzarella | Fresh Basil Pesto

MEAT LOVERS...\$18
Italian Sausage | Ham | Pepperoni | Marinara | Mozzarella | Bacon

▼ **MEDITERRANEAN...\$15**
Artichoke | Tomato | Kalamata Olive | Feta | Marinara

HAWAIIAN...\$14
Ham | Pineapple | Marinara

▼ **VEGETARIAN...\$16**
Mushroom | Black Olive | Bell Pepper | Tomato | Onion | Marinara

CHICKEN ALFREDO...\$16
Grilled Chicken | Mushroom | Bacon | Alfredo Sauce

SUPREME...\$17
Sausage | Pepperoni | Mushroom | Mozzarella | Marinara | Onion | Bell
Pepper

ARRABIATA PIZZA W/ HOT HONEY...\$16
Pepperoni | Jalapeno | Spicy Marinara | Mozzarella | Hot Honey

SOUPS

● **LENTIL...\$4**

● **MINESTRONE...\$4**

PASTA

*House Salad \$4 | Caesar Salad \$5 | Gluten Free Pasta \$2
Sausage \$4 | Meatballs \$5 | Chicken \$4 | Salmon \$7 | Shrimp \$7*

SPAGHETTI AND MEATBALLS...\$16
Signature Marinara Sauce

● **FETTUCCINE CON POLLO...\$17**
Signature Alfredo Sauce

● ▼ **PENNE ALLA VODKA...\$14**
Signature Vodka Sauce

● **SPAGHETTI BOLOGNESE...\$17**
Signature Meat Sauce made with Pork and Beef
Cream | White Wine

● ▼ **PENNE ARRABIATA...\$15**
Homemade Spicy Marinara | Calabrian Chili

● ▼ **CAPELLINI POMODORO...\$14**
Sun Dried Tomato | Mushroom | Basil | Garlic

● ▼ **ANGEL HAIR PESTO...\$16**
Onion | Bell Pepper | Mushroom | Olive Oil | Garlic | Fresh Basil

RAVIOLI CLASSICO...\$14
Beef or Cheese Ravioli | Alfredo or Marinara

LASAGNA CLASSICO...\$17
Layers of Pasta | Mozzarella | Pecorino | Homemade Meat Sauce

● ▼ **BAKED ZITI...\$15**
Blend of Italian Cheeses | Penne Pasta | Signature Marinara

● **THE GILBERT CARBONARA...\$16**
Bacon | Peas | Pecorino Cheese | Cream | Spaghetti

● **CAJUN CHICKEN PENNE...\$17**
Blackened Chicken | Tomato | Green Onion | Alfredo Sauce

▼ **MANICOTTI...\$15**
Pasta stuffed with Ricotta | Spinach
Marinara | Mozzarella

▼ **HOMEMADE GNOCCHI...\$16**
Choice of sauce: Marinara | Pesto | Alfredo | Vodka

ENTREE

*House Salad \$4 | Caesar Salad \$5
Includes a Side of Penne Pasta*

● ▼ **EGGPLANT PARMIGIANA...\$15**
Lightly Fried Parmesan-Breaded Eggplant | Marinara | Mozzarella

▼ **EGGPLANT ROLLATINI...\$17**
Vodka Sauce | Ricotta | Black Olive | Spinach | Melted Mozzarella

CHICKEN PARMIGIANA...\$18
Lightly Fried Parmesan-Breaded Chicken | Marinara | Mozzarella

● **CHICKEN FLORENTINA...\$18**
Capellini Pasta | Grilled Chicken Breast | Sautéed Tomato | Spinach
Olive Oil | Garlic | Cream Sauce | Topped with Mozzarella Cheese

● **CHICKEN PICCATA...\$18**
Capers | Lemon Butter Sauce

● **CHICKEN MARSALA...\$18**
Marsala Wine | Mushrooms | Touch of Cream

VEAL PARMIGIANA...\$18
Lightly Fried Parmesan-Breaded Veal | Marinara | Mozzarella

FRUTTI DI MARE

House Salad \$4 | Caesar Salad \$5

● **LINGUINE WITH CLAMS...\$20**
Sautéed Clams | Olive Oil | Garlic | White Wine Sauce

● **SALMON PICCATA...\$20**
Pan-Seared Salmon | Capers | Lemon Butter Sauce

LOBSTER RAVIOLI...\$24
Lobster Cream Sauce

● **CAPELLINI SEAFOOD...\$26**
Scallop | Salmon | Shrimp | Spinach | Peas | Lobster Cream Sauce
Angel Hair Pasta | Baked with Mozzarella

● **LINGUINI GAMBRETTI...\$19**
Sautéed Shrimp | Olive Oil | White Wine | Garlic | Onion
Marinara | Mozarella

● **SHRIMP DIABLO...\$19**
Sautéed Shrimp | Calabrian Chili | Red Onion
Basil | Arribiata Sauce

KIDS

▼ **CHEESE RAVIOLI WITH MARINARA...\$7**

▼ **FETTUCCINE ALFREDO...\$8**

SPAGHETTI WITH MEATBALL...\$7

▼ **FRENCH FRIES...\$4**

*18% Gratuity for parties of 8 or more | Tel: 480-219-6606 | We Cater | Order Online

BIRRA	
Blue Moon 5.4% ABV Bright, citrusy, belgian-style wheat ale	\$6
Modelo 4.4% ABV Crisp, clean, full-flavored pilsner-style lager	\$6
Scottsdale Blonde 4.7% ABV Light, crisp German-style kolsch beer	\$6
Alaskan Amber 5.3% ABV Smooth, clean, malt-forward, alt-style ale	\$6
Peroni 5.1% ABV Refreshing, citrusy, mildly bitter, aromatic pale lager	\$7
VOO DOO Ranger Juice IPA 7.5% ABV Hazy, fruity, smooth, clean craft beer	\$7
Guinness 4.2% ABV Rich, velvety, traditional Irish stout	\$8

SIGNATURE COCKTAILS	
Dolce Vita Mocktail Fresh Fruit Puree, Sprite, Lemonade	\$6
Dave's Sangria Red or White Wine, Grand Marnier,Agave, Club Soda, Fresh Fruit	\$9
Hugo Spritz Prosecco, Elderflower Liqueur, Club Soda, Lime	\$9
Italian Margarita Blanco Tequila, Cointreau,Amaretto, Lime Juice, Basil	\$9
Old Fashioned Classic or Smokey,Whisky, Bitters, Orange Slice, Luxardo Cherry	\$12
Sicilian Mule Grey Goose Vodka, Ginger Liqueur,Agave, Bitters, Ginger Beer, Lime	\$12
Tuaca Lemon Drop Tuaca Italian Brandy, Cointreau, Lime Juice,Agave, Sugar Rim	\$10
Italian Greyhound Hendricks Gin, Campari,Agave, Grapefruit Juice, Rosemary	\$12
Chocolate Martini Titos, Chocolate Bailey's, Ghirardelli Swirl	\$9

VINO ROSSO		GLASS BOTTLE
Blend, Conundrum, Monterey, CA Full-bodied, berries, plum, dried fruit & chocolate	\$9 \$32	
Cabernet Franc, Inkblot, Lodi, CA Full-bodied, blackberry jam & dark chocolate	\$10 \$36	
Cabernet Sauvignon, Drumheller, Columbia Valley, WA Full-bodied, cherries, currant, plums, mocha, vanilla & spice	\$12 \$44	HH \$5 \$18
Cabernet Sauvignon, J Lohr, Paso Robles, CA Oakly, velvety, blackberry & toasted pastry	\$12 \$44	
Chianti, Piccini, Tuscany, Italy Complex, earthy & red ripe fruit	\$13 \$48	
D'Abruzzo, Donini Montepulciano, Italy Medium-bodied, cherry, blackberry, plum & boysenberry	\$10 \$36	
Lambrusco, Tutto Mio, Italy Lightly sparkling with ripe fruits of cherry, strawberry & blackberry	\$9 \$32	
Malbec, UNO Organic, Mendoza, Argentina Full-bodied, dark berries, plum, vanilla & chocolate	\$10 \$36	
Merlot, Barone Fini, Trentino, Italy Full-bodied, plum, ripe cherry & blackberry	\$10 \$36	
Pinot Noir, Outerbound, Russian River Valley, CA Medium-bodied, pomegranate, black fruits & vanilla	\$12 \$44	
Sangiovese, Tenuta, Italy Medium-bodied, cherry, raspberry, vanilla & oak	\$12 \$44	
Zinfandel Hook & Crook, Lodi, California Full-bodied, bold color, raspberry & elegant spice	\$12 \$44	

VINO BIANCO		GLASS BOTTLE
Chardonnay, Sea Sun, Napa Valley, CA Butterscotch, apricot & pineapple	\$9 \$32	
Chardonnay, Rodney Strong, Sonoma, CA Medium-bodied, pineapple, pear & creme brulee	\$12 \$44	
Moscato D'Asti Bartenura, Italy Lively, playful bubbles, honey, flowers & fresh grapes	\$12 \$44	
Pinot Gris, Browne, Columbia Valley, WA Clean, crisp, lychee fruit & asian pear	\$12 \$44	
Pinot Grigio, Folonari, Italy Creme brulee, french vanilla & honeyed pineapple	\$10 \$36	HH \$5 \$18
Prosecco, Caposaldo, Italy Bubbly, citrus, green apple & acacia flower	\$8 \$28	
Riesling, Sea Glass, Monterey County, CA Apricot, honeysuckle, melon & peach	\$8 \$28	
Rosé, Tinto Rey, Dunnigan Hills, CA Clean, crisp, cantaloupe, guava & banana	\$10 \$36	
Sauvignon Blanc, Pomelo, Lake County, CA Floral, peach, melon & lemon	\$10 \$36	
White Blend, Serial, Paso Robles, CA Rich, peach, pear & marmalade	\$9 \$32	

HAPPY HOUR

EVERYDAY 2:00-5:30

\$10
Fried Ravioli
The Original Bruschetta
Epic Meatballs
Fried Mozzarella
Arancini
Crispy Chicken Wings

\$5
Glass of Italian Wine
(Cabernet or Pinot Grigio)

Well Drinks

Draft Beer

Wine Down Wednesdays
25% off all bottles

