

CHRISTO'S

PIZZERIA • RESTAURANT • LOUNGE

ANTIPASTI PLATES

- *FRIED CALAMARI..... 11.75
Lightly breaded in our seven seasons mixture, served with marioli sauce and lemon wedges.
- *MIXED SHELLS 15.00
Mussels and clams steamed in white wine, butter, parsley, red chili flakes, and fish broth.
- SAUTEED MUSHROOMS 7.75
Sautéed baby portabellas in a herbed butter, white wine, and garlic sauce.
- *ASSORTED PLATTER..... 13.00
A wonderful combination of cured meats, cheeses, and fresh and marinated vegetables.
- GARLIC BLACK TRUFFLE FRIES 8.00
Our hand-cut fries tossed together with fresh garlic, black truffle oil, smoked salt, and finished with parmesan cheese and fresh parsley. Served with marioli sauce.
- MARINATED OLIVES 7.00
Castelvetro, Kalamatas, and Taggiasca olives marinated with fresh citrus, rosemary, and extra virgin olive oil.

PANE

- We proudly serve Cascade Bakery’s Rustic Italian bread. Available upon request, served with extra virgin olive oil and balsamic vinegar. 2.00 charge for additional orders.*
- FRESH BAKED BREADSTICKS (4PC 2.50
Brushed with our house made garlic/cheese oil. Served with a side of warm marinara sauce
 - GARLIC CHEESY BREAD (4PC 8.00
Little half moons filled with garlic, mozzarella, parmesan and oregano, and topped with more cheese! Served with a side of warm marinara sauce.

LUNCH

Served 11:30-2:00pm

INDIVIDUAL PIZZE

- 8” PERSONAL PIZZA. AVAILABLE DURING LUNCH ONLY
- ROSSA..... 8.00
 - BIANCA 8.00
 - ATTILIO’S GARDEN..... 10.25
 - CHRISTO’S ORIGINAL GREEK..... 10.75
 - GARLIC LOVERS 8.75
 - PEPPERONI 8.75
 - CHRISTO’S COMBO 11.50
 - MARGHERITA..... 9.75
 - RUSTICA..... 9.50
 - CON FUNGHI..... 9.25
 - CON PESTO 9.25
 - TOSCANO 9.75
 - PEPPERONATA..... 10.25
 - ALLIECATO 10.25
 - QUATTRO FORMAGGI..... 9.25
 - VONGOLA 9.75

***See pizza menu for descriptions, or to create your own pizza. **
Mini prices: .50 - .75 cents per topping
Add chicken/prosciutto di Parma \$2.50
Add anchovies 2.00
Add clams 1.50*

PLEASE NOTE: For your convenience, a 20% auto gratuity is included on parties of 6 or more.

A three card maximum card split for large groups. A 20% gratuity will be added to left behind credit cards, and lost credit card slips.
*prices subject to change without notice.

SOUPS AND SALADS

- ZUPPA DI CASA, MINESTRONE. CUP 5.00 / BOWL 7.00
A hearty soup of our aromatic soffritto. A medley of vegetables, kidney beans, garbanzo beans, and pasta. Garnished with parmesan cheese and fresh parsley.
**Available gluten free.*
- ZUPPA DEL GIORNO CUP 6.00 / BOWL 8.00
Our house-made soup of the day. Ask your server for current selection.
- GREEN HOUSE SALAD..... SM 7.00 / LG 10.00
Green leaf lettuce, black olives, carrots, and cherry tomatoes. Served with a pepperoncini and crispy breadsticks, with your choice of our house vinaigrette, ranch, or blue cheese.
- GREEK SALAD SM 8.00 / LG 12.00
Fresh spinach, black & Kalamata olives, carrots, cherry tomatoes, and feta cheese. Served with a pepperoncini and crispy breadsticks with our house vinaigrette.
- *CAESAR SALAD..... SM 8.00 / LG 12.00
Romaine lettuce tossed with our Caesar dressing. Topped with parmesan cheese, our house made herbed croutons, and a lemon wedge.
- CAPRESE SALAD..... 10.00
A mix of fresh basil, roma tomatoes, and fresh mozzarella cheese. Drizzled with extra virgin olive oil, a balsamic reduction, and fresh salt and pepper.
- THREE BEAN SALAD 7.00
A classic Tuscan dish. A blend of cannellini, garbanzo, kidney beans, bell peppers, and green onions. Tossed in olive oil and white wine vinegar. Served with grilled toasts.
**To pep up your salad, add chicken for 5.00, anchovies for 4.00
Contains raw egg, and anchovies

SANDWICHES

- MEATBALL SUB..... 12.00
House made pork meatballs on a ciabatta roll, topped with marinara and melted mozzarella cheese. Served with our house cut fries.
- MUFFALETTA 13.00
Mortadella, salami, provolone and fresh mozzarella cheese, with a Giardiniera olive tapenade. Served hot on ciabatta bread with our house cut fries.
**Substitute a house salad for \$1.50*

PASTA

Substitute gluten free penne for \$2

- BISNONNA’S MEAT SAUCE..... 11.50
Passed on by Great-Grandma Erminia, our house beef meat sauce served over your choice of spaghetti or penne.
- PASTA MARINARA 9.50
San Marzano tomato, garlic and basil marinara served over your choice of spaghetti or penne. Add two meatballs for \$5.
- PASTA ALFREDO..... 11.50
Fettuccine tossed in our creamy alfredo sauce with parmesan cheese. Add grilled chicken breast, or clams for \$5.
- PASTA CON PESTO 13.50
Fresh angel hair pasta in a sundried tomato pesto sauce, with artichokes, mushrooms, and grape tomatoes. Topped with shaved Pecorino Romano cheese. Add grilled chicken breast for \$5.

PIZZE

Pizza sizes: Small 12”, 8 slices / Large 16”, 10 slices

- 1) ROSSA.....13.00 / 18.50

Traditional mozzarella cheese with red sauce.
- 2) BIANCA.....13.00 / 18.50

Traditional mozzarella cheese with olive oil base. Without red sauce.
- 3) ATILIO’S GARDEN PIZZA.....20.75 / 26.25

A rossa pizza with mozzarella cheese, mushrooms, olives, red & green onions, artichoke hearts & garlic.
- 4) CHRISTOS ORIGINAL GREEK PIZZA.....22.50 / 28.00

A bianca pizza with mozzarella cheese, spinach, black & Greek Kalamata olives, red onions, fresh garlic & feta cheese.
- 5) GARLIC LOVERS PIZZA15.00 / 20.50

A bianca pizza with mozzarella cheese, with both fresh and roasted garlic.
- 6) PIZZA CON PEPPERONI15.00 / 20.50

A rossa pizza with mozzarella cheese and pepperoni.
- 7) CHRISTOS COMBO23.00 / 28.50

A rossa pizza with mozzarella cheese, salami, pepperoni, mushrooms, olives, artichokes, red and green onions and sliced chicken sausage... wow, a Salem favorite.
- 8) PIZZA MARGHERITA.....18.00 / 23.50

A bianca pizza with handmade mozzarella cheese, vine ripened tomatoes & fresh basil- an old world classic.
- 9) PIZZA RUSTICA.....17.75 / 22.25

A bianca pizza with fresh handmade mozzarella cheese, sun dried tomatoes, and a bit of oregano.
- 10) PIZZA CON FUNGHI.....15.00 / 20.25

A rossa pizza with mozzarella, topped with imported porcini mushrooms.
- 10) PIZZA CON PESTO.....15.00 / 20.25

A rossa pizza with mozzarella cheese topped with a fresh basil pesto sauce. For a delicious addition to this pie, add fresh Roma tomatoes \$1.50, or sun dried tomatoes \$2.00
- 11) PIZZA TOSCANA18.50 / 24.75

A rossa pizza with mozzarella, topped with Toscana salami, imported Italian olives and green onions.
- 12) PIZZA PEPPERONATA20.00 / 25.50

A bianca pizza with mozzarella topped with fire roasted red and yellow bell peppers, red and green onions, roasted garlic and sausage.
- 13) PIZZA ALLIECATO.....19.75 / 25.25

A bianca pizza with fresh mozzarella, spinach, pepperoncini and sun dried tomatoes.
- 14) QUATTRO FORMAGGI.....15.50 / 21.00

A bianca pizza with mozzarella, fontina, gorgonzola and parmesan cheeses.
- 15) PIZZA VONGOLA17.75 / 23.25

Your choice of a bianca or rossa pizza with clams and fresh garlic.

NEAPOLITAN PIZZE

We now offer a few new varieties of our version of a classic Neapolitan thin crust pizza. These pies are one size only (12”). No substitutions please.

- 17) NAPOLI.....15.00

A bianca pizza with fresh handmade mozzarella cheese and the unique taste of imported San Marzano tomatoes. As a splendid compliment add thin slices of imported prosciutto de Parma \$5.
- 18) PIZZA MARINARA14.00

A rossa pizza topped with fresh handmade mozzarella cheese & a bit of oregano.
- 19) PIZZA DEL PAPÀ18.00

A bianca pizza with mozzarella cheese, topped with spinach, mushrooms, gorgonzola cheese, tomatoes, pine nuts and a bit of garlic.
- 20) PEAR AND PROSCIUTTO PIZZA.....17.00

A bianca pizza with mozzarella, pears and gorgonzola. Topped with prosciutto and honey.
- 21) PIZZA TRISSINO17.00

A bianca pizza with fresh handmade mozzarella cheese, Soppressata salami, capers, and Taggiasca olives. Served with fresh arugula. Inspired by pizzaiola Allie’s trip to Italy!

CALZONE

- VEGGIE.....16.00

Red sauce, mozzarella, ricotta and parmesan cheeses, spinach, artichokes, mushrooms, olives, garlic and onions.
- MEAT.....18.00

Red sauce, mozzarella, ricotta and parmesan cheeses, salami, pepperoni, sausage, spinach, mushrooms, olives, green onions.

AND NOW FOR SOMETHING
COMPLETELY DIFFERENT

- P.L.T.....12.00

Our own invention, we think. Our take on the classic American B.L.T. sandwich, we call it the P.L.T. (pepperoni, lettuce, tomato). Cooked pepperoni and melted cheese in our baked pizza crust with fresh lettuce & tomatoes. Served with a side of our house ranch dressing. One size only.

KIDS PIZZA & PASTA SPECIALS

(For children 12 yrs old and under)

PIZZE:

- CHEESE.....7.75

ONE TOPPING.....8.25

PASTA:

Choice of Penne or Spaghetti

- BUTTER PARMESAN NOODLES.....3.00

MARINARA.....5.00

ALFREDO6.50

MEAT SAUCE6.75

SPAGHETTI WITH 1 MEATBALL.....7.00

CREATE YOUR OWN PIZZE

Served in small (12”) and large (16”) sizes. **Begin with a rosso or bianco base. Add any of the following:**

- onions, black olives, fresh chopped garlic, roasted garlic, capers Roma tomatoes, green peppers, pepperoncini, spinach, arugula, fresh basil.....1.50

mushrooms, basil pesto sauce, sun dried tomatoes, fire roasted red & yellow peppers, imported San Marzano tomatoes, porcini mushrooms, pepperoni, salami, Toscana salami, Soppressata salami, chicken sausage, Italian sausage, Toscana olives, Kalamata olives, artichoke hearts, gorgonzola, feta, fresh handmade mozzarella cheese.....2.00

prosciutto di Parma.....5.00

Mama Lil’s Peppers.....3.00

anchovies.....4.00

clams.....3.00

chicken5.00

All’s well at the
45th parallel!

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Local
Willamette Valley
Veal Featured

DINNER

CHICKEN AND VEAL

CHICKEN OR *VEAL PICCATA *CHICKEN* 22.00 / *VEAL* 26.00
Seasoned chicken or veal cutlets sautéed in a white wine caper sauce, served with rosemary roasted potatoes and seasonal vegetables.

CHICKEN OR *VEAL MARSALA.....*CHICKEN* 22.00 / *VEAL* 26.00
Chicken or veal cutlets sautéed in a mushroom and marsala wine, served with rosemary roasted potatoes and seasonal vegetables.

CHICKEN PARMIGIANA 23.75
Classically breaded chicken breast fried golden brown, served with our homemade marinara and a side fettuccine with garlic and herbs, and seasonal vegetables.

*VEAL SCALOPPINI 25.00
Tender veal in a mushroom and garlic cream sauce, served over fettuccine.

BEEF

*GRILLED RIB EYE STEAK 32.00
House-cut thick rib eye grilled to order, served with rosemary roasted potatoes and seasonal vegetables.

As a splendid compliment to your steak, you may add any of the following for \$3 each: Sautéed mushrooms; green peppercorns in wine cream sauce; gorgonzola cheese butter; or the chef’s special sauce (rosemary, sun-dried tomatoes, lemon butter and white wine).

BRAISED BEEF SHORT RIBS 28.00
A house specialty of bone-in beef short ribs braised low and slow with braised vegetables in red wine and herbs. Served over creamy polenta.

**Available Thursday-Saturday*

PASTA

Substitute gluten-free pasta for \$2.00

BISNONNAS MEAT SAUCE ... *SINGLE* 15.00 /*FAMILY* 20.50
Passed on by great grandma Erminia, our house beef meat sauce, served over your choice of spaghetti or penne pasta. Served individual or family-style.

SPAGHETTI AND MEATBALLS*SINGLE* 16.00/*FAMILY* 21.50
A classic Italian/American dish. Homemade Italian pork sausage meatballs simmered in our marinara and served over spaghetti. Served individual or family style.

PASTA MARINARA 13.75
San Marzano tomato marinara served over spaghetti or penne with fresh basil and garlic.

BEEF RAVIOLI..... 16.00
Fresh beef raviolis served with our house marinara sauce and parmesan cheese.

PASTA ALFREDO..... 15.00
Fettuccine tossed in our creamy alfredo sauce with parmesan cheese. Add grilled chicken breast \$5, or Clams \$5

PENNE RUSTICA..... 17.75
Artichoke hearts, mushrooms, and sundried tomatoes sauteed in a tomato cream sauce, tossed with penne pasta. Add grilled chicken breast for \$5

FETTUCCHINE CONTADINA 17.75
Sweet Italian sausage, peas and roma tomatoes sautéed with herbs in a light sage cream sauce tossed with fettuccini.

FOUR CHEESE CANNELLONI..... 17.75
Two fresh cannelloni shells, stuffed with ricotta, mozzarella, and fontina cheese. Served in a tomato and lemon cream sauce.

SEAFOOD

*SHRIMP SCAMPI..... 19.00
Sautéed in white wine, garlic, lemon and butter, served over your choice of polenta or risotto.

*LINGUINE & CLAMS..... 18.00
A traditional white wine, butter, and garlic sauce with a twist! Mama Lil’s peppers accompany whole clams, served over linguine.

*CIOPPINO 23.00
Mussels, clams, salmon, calamari, and shrimp served in a spicy tomato broth, with sliced baguette.

Bread available upon request.

SIDE DISHES

SAUTÉED VEGGIES..... 5.00
ROASTED POTATOES 4.00
POLENTA 5.00
MEATBALLS3.00 *EA.*
ZIA IRMA’S SALSA VERDE 5.00
A relish made with Italian parsley, olive oil, garlic and a few secrets. Delizioso with our pizza!

HOUSE-MADE RANCH, BLEU CHEESE OR
VINAIGRETTE SM 1.00/LG 2.00
MARINARA..... 2.50
ALFREDO SAUCE (MADE TO ORDER 5.00

DOLCE

FLOURLESS CHOCOLATE TORTE 7.50
A decadent flourless chocolate torte finished with a raspberry sauce and touch of chocolate. May be served with seasonal fruit.

GRAND MARNIER CHOCOLATE MOUSSE..... 7.50
A dark chocolate mousse with a touch of Grand Marnier liqueur surrounding a morsel of chocolate cake. Served with chocolate sauce and seasonal fruit.

LIMONCELLO CREAM 7.50
Limoncello liqueur infused dense cream mousse. Topped with raspberry compote plated with lemon and raspberry sauces.

MARIONBERRY CHEESECAKE..... 7.50
Creamy cheesecake topped with a marionberry sauce.

VANILLA BEAN CRÈME BRULE 8.50
House made delicate egg custard infused with vanilla beans and a crisp caramel candied shell.

TIRAMISU 9.50
House made tiramisu with imported lady finger cookies soaked in espresso and coffee liqueur, layered with mascarpone, dusted with cocoa powder and chocolate shavings.

SPUMONI 5.50
A blend of pistachio, chocolate and cherry ice cream topped with whipped cream and a cherry.

BEVERAGES

RC Cola / Diet Coke / Lemon Lime / Root Beer / Dr. Pepper 2.00
Pitcher of Soda.....7.50
Martinelli’s Apple Juice / Imported Sodas: Limonata / Aranciata / Blood Orange.....3.00
San Pellegrino Sparkling Mineral Water 3.00/6.00
Bottled Ginger Beer..... 4.00
Italian Sodas featuring Torani Syrups 3.50/with cream 4.50
Ask your server for list of available flavors

COFFEE & TEA

We proudly serve Kobos Coffee.

Hot Tea 2.00
House Brewed Iced Tea 2.00
Chai Tea 3.50
Coffee 2.00
Espresso (Iced Espresso Available Upon Request) 2.00
Americano 2.50
Cappuccino 3.00
Latte 3.50
Mocha 3.50
Cocoa 3.50

BEER & CIDER by the bottle/can

PBR..... 2.00
Domestic..... 4.00
Imported..... 4.50
E.Z. Orchards ciders (pear & semi dry apple 8.00

BEER on tap

Italian Pilsner, Rotating IPA, or Select Brew 4.75
Pitcher of Beer 19.00

*PLEASE ASK ABOUT NEW ARRIVALS & SEASONAL BEERS,
WINES, AND CIDERS ON TAP AND BY THE BOTTLE*

\$15.00 WINE CORKAGE FEE
...PRICES SUBJECT TO CHANGE...



Christos lounge proudly serves the finest quality liquors and cocktails. The Lounge is also where you can find quality entertainment. We feature top flight jazz, local and national pop, folk, rock, blues and alternative music. Like us on Facebook at Christos Pizzeria and Restaurant for current music listings. If you are looking for an intimate space for meetings and parties the lounge is also available for private use. Please contact us at christospizzeriasalem@gmail.com to ask for pricing and availability.

THE TASTE OF ITALY BROUGHT TO SALEM FOR YOUR PLEASURE



Follow us on Facebook at
"ChristosPizzeriaAndRestaurant"

**CHRISTO'S IS LOCATED AT
1108 BROADWAY STREET
IN THE HEART OF
SALEM'S LITTLE ITALY.**

1108 BROADWAY ST. N.E.
SALEM, OREGON 97301
503-371-2892

OUR MISSION STATEMENT:

Christo's was founded in the late 20th century in Salem's little Italy neighborhood. Staying true to our original mission statement of providing our friends with a "unique, healthy, handmade pizza pie in the Italian tradition." We continue into the 21st century with the second generation of pizza makers hoping you and yours will try and enjoy the other specialties we have adapted from our family's time honored recipes.

Thank you and God Bless!

Ciao, baby!

Your hosts,

Michael, Lisa, Allie, Sean, Sammy and the rest of the Christo's family