

Appetizers

Toasted Ravioli	8.25	Cheese Garlic Bread	5.75
Hot & Spicy Chicken Wings	7.95	Zucchini Fritti	6.99
Crispy Wings	7.95	Mozzarella Sticks	6.55
Calamari Marinara	7.95	Eggplant Parmigiano.....	6.95
Artichoke Fritti	7.95	Combination Platter	8.95
		(Toasted Ravioli, Zucchini, Artichoke Fritti)	

Salads & Soups

House Salad	6.95
King of all dinner salads served with iceberg lettuce, Provel cheese, tomato, olives, and homemade croutons.	
Chef Salad	8.95
A meal in itself served with iceberg lettuce, Provel cheese, tomato, salami, ham, red onion, olives, and homemade croutons.	
King Julius Caesar Salad	8.95
Romain Lettuce, Parmesan cheese, our home made ceaser dressing and croutons.	
Gyro and Greek Salad	8.95
A blend of lettuce with tomatoes, olives, red onions and a generous portion of Gyro on top.	
Mediterranean Chopped Salad.....	10.99
Chopped greens, tomatoes, red onions, feta cheese, shrimp or chicken a meal with low calories.	
Salad Alla Sue	7.35
Iceberg Lettuce, tomato, artichoke, roast pepper, pram cheese, tossed with house vinaigrette dressing.	
Bowl of Soup	5.89
Minestrone or cream of broccoli	

Add chicken to any salad 2.99

Soup and Unlimited House Salad 8.45

All sandwiches, Burgers, and Wraps served with Spaghetti or French Fries

Sandwiches

Sicilian Roast Beef	9.99
Meatball.....	9.99
Chicken Parmigiano.....	9.99
Italian Sausage Parmigiano.....	9.99
Filet of Cod.....	9.99
Eggplant Parmigiano.....	9.99
Gyro.....	9.99

Burgers

Ground Sirloin Burger.....	9.99
Ground Sirloin Cheese Burger.....	10.99
Bacon & Cheddar Burger.....	10.99
Pizza Burger	10.99

(Substitute Gluten free bread for Sandwich Add .99¢)

All Sandwiches and Burgers Served with Fries or Spaghetti

Desserts

NY Cheese Cake	Chocolate Fudge Cake	Tiramisu
	Cannoli	Spumoni

Beverages

Sea Pellegrino (sparkling Italian mineral water)

Italian Soda (raspberry, pomegranate)

Coke, Diet Coke, Coke Zero, Lemonade, Sprite, Root Beer, Dr. Pepper

Coffee Deaf Hot Tea Ice Tea

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FOUR STYLES OF PIZZA



ST. LOUIS STYLE PIZZA (Thin Crust)
Square Cut, prepared with a mixture of Provel and Mozzarella cheese.
Small 12" 9.55 Medium 14" 13.35 Large 16" 14.95

CHICAGO STYLE PIZZA (Deep Pan)
Deep pan pizza topped with natural tomatoes, heavy ingredients and Mozzarella cheese. (cooking time 35 minutes) Medium 14.90

NEW YORK STYLE PIZZA (Hand Tossed)
Semi-thick dough with all Mozzarella cheese.
Small 12" 9.90 Medium 14" 13.90 Large 16" 16.20

MANHATTAN 20" (Hand Tossed)
Semi-thick dough topped with all mozzarella cheese.
Cheese 21.95 Each additional item.... 3.10

MONSTER 30" (Hand Tossed)
Giant 30" size semi thick dough served with mozzarella cheese. Perfect for parties.
Cheese 49.00 Each additional item.... 8.25

ARTISAN PIZZA (Oval, semi-thick)
Artisan dough, with herbs cheese, oval shape with mozzarella
Small 12" 9.90 Medium 14" 14.90 Large 16" 17.20

(Gluten free Pizza available in 8" thin crust St. Louis Style)

GOURMET PIZZA

	Small	Medium	Large
DELUXE	13.95	17.95	19.95
Mushrooms, onions, sausage, pepperoni, and green peppers			
SUPER	13.95	17.95	19.95
Everything on deluxe plus bacon			
MARGARITA	13.95	17.95	19.95
Tomato, Olive Oil, Mozzarella Cheese and fresh basil.			
MELANZANE	13.95	17.95	19.95
Eggplant, olive, garlic, roasted red peppers, and onions.			
VEGI	13.95	17.95	19.95
Mushrooms, onions, green peppers, broccoli, spinach, and black olives.			
MEDITERRANEAN	13.95	17.95	19.95
Pesto sauce, chicken, artichokes, olives, onions, and roasted peppers			
MEAT LOVER PIZZA	13.95	17.95	19.95
Sausage, Hamburger, Pepperoni, Bacon, Ham, Salami.			

FOR N. Y and Chicago style Gourmet Pizzas add to

Small 1.35, Medium 1.65, Large 2.25

TOPPING

SMALL 1.05 extra, MEDIUM 1.55 extra, LARGE 2.10 extra

Meat Toppings	— Sausage, Hamburger, Pepperoni, Bacon, Ham, Salami, & Anchovies
Vegetable Toppings	— Onion, Green peppers, Mushrooms, Black Olives, Jalapeno Peppers, Pineapple, Broccoli, Spinach, Tomatoes, Garlic, & Capers, Roasted Peppers
Premium Toppings	— Chicken Breast, Artichoke, Shrimp, Crabmeat, & Sun Dried Tomatoes (Double Ingredient Charge)

PASTA

LASAGNA (Siciliano)	12.95
Layers of lasagna topped with meat sauce, ricotta and blend of cheeses	
SPAGHETTI OR PENNE	
With Meat Sauce or Meatballs	11.95
With Tomato Sauce	10.95
With Cheese baked (add)	1.95
CANNELLONI	12.95
Tubular noodle filled with chicken, veal and beef, baked with meat sauce and topped with a blend of cheeses	
MANICOTTI	12.95
Stuffed with Ricotta cheese, baked in a bed of sauce and topped with a blend of cheeses	
SPINACH MANICOTTI.....	13.95
Manicotti with fresh spinach and crispy eggplant baked in sauce topped with a blend of cheese and parmesan	
TORTELLINI	12.95
Small dough shaped noodles stuffed with prosciutto ham in a cream sauce with fresh mushrooms, peas and parmesan cheese	
RAVIOLI (Home Made)	12.99
Beef filled noodles stuffed with fresh beef and veal and prepared with our home made sauce	
FETTUCCINE	12.99
Long flat noodles, cream sauce, parmesan cheese, lightly seasoned and a hint of garlic	
With Chicken add	1.95
PENNE CON BROCCOLI	13.95
Noodles, broccoli, mushrooms, blend of cheese in a cream sauce	
FETTUCCINE ALLA SUE	13.95
Noodles, chicken, broccoli, mushrooms, in a cream sauce	
PENNE CON PESCE	13.95
Noodles, shrimp, crab, mushrooms, and a blend of cheese in a cream sauce	
SHRIMP FETTUCCINE	13.95
Long flat noodles and shrimp in a cream sauce	
FETTUCCINI PRIMAVERA.....	13.99
Olive oil, garlic, a blend of vegetables sweet basil and fettuccine noodles	
LEMON GARLIC CHICKEN FETTUCCINE	13.99
Tomatoes, roasted red pepper, garlic, mushrooms, chicken breast & white wine lemon sauce	

Add a side salad \$2.99
(Substitute to Gluten free pasta, penne Add \$1.99)

ALL YOU CAN EAT PASTA AND SALAD \$15.99

From 4 pm—6 pm or 9 pm—to close

ENTREES

Tour of Italy \$17.95

Three Classics all on one plate

Chicken Parmigiano, Fettuccine Alfredo and Lasagna

All entrees (except Mediterranean) are served with salad

CHICKEN PARMIGIANO	15.95
Lightly-breaded boneless chicken breast, sautéed in olive oil, topped with red sauce and a blend of cheese	
CHICKEN SPEDINI	15.95
Lightly breaded chicken breast charbroiled and served in chardonnay wine sauce with peppers, tomatoes and onions	
CHICKEN PICATTA.....	15.95
Lightly breaded chicken breast, sautéed in a wine lemon butter sauce with mushroom and capers	
BAKED ATLANTIC SALMON	16.95
Generous portion of salmon slow-broiled with white wine lemon sauce, spinach, roasted pepper and mushroom	
NEWYORK STRIP.....	19.95
Hand-cut 14 oz. NY strip seasoned to perfection and grilled to order	
VEAL PARMIGIANO.....	16.99
Lightly breaded tender Veal cutlet sautéed topped with homemade marinara sauce and a blend of cheeses	
VEAL PICCATA	16.99
A lightly breaded Veal cutlet sautéed in a white wine lemon sauce with mushrooms and capers	
GROUND LAMB KABOB	13.95
Two skewers of ground lamb served with basmati saffron rice	
CHICKEN KABOB	15.95
Charbroiled chicken kabobs served with saffron basmati rice, green peppers, onion, and tomatoes	
EGGPLANT PARMIGIANO	13.95
Lightly breaded and sauteed, topped with marinara sauce and a blend of cheese	
ITALIAN SAUSAGE PARMIGIANO.....	13.95
Italian sausage links topped with marinara sauce, green peppers, onions	



LUNCH

Served 11 a.m. till 4 p.m.



LUNCH EXPRESS

PERSONAL N.Y. STYLE PIZZA

Cheese Pizza (Semi Thick)	6.89	Toasted Ravioli with Salad	8.95
With Salad	9.99	Roast Beef Sandwich with Salad	8.95
Add topping item	0.75	Chicken Wings with Salad	8.95
		Cheese Garlic Bread with Salad	8.95
		Bowl of Soup and House Salad	8.95



All you can eat Pizza, Pasta, and Salad \$9.99

House Specials

Chicken Parmigiano	9.99
Chicken Picatta	9.99
Eggplant Parmigiano	9.99

Low Carb

Grilled Salmon (4 oz.)	10.99
Served with steamed broccoli	
Italian Sausage	10.99
With peppers and onion served with steamed broccoli	

Low Fat

Grilled Chicken Breast	9.95
Served with steamed broccoli	
Spaghetti with Tomato Sauce	7.99

Add a salad to any pasta or entree \$1.99

Stuffed Pastas

Cannelloni	8.99
Manicotti	8.99
Ravioli	8.99

Red Sauce Pastas

Spaghetti or Penne with Marinara Sauce	7.99
with Meat Sauce or Meatballs	8.99
Lasagna	9.50

Cream Sauce Pastas

Fettuccine	9.75
Penne Con Broccoli	9.75
Penne Con Pesce	9.95

Light Sauce Pastas

Fettuccine Primavera	8.95
Lemon Garlic Chicken Fettuccine	9.95

Salads

House Salad	6.95	Gyro Greek Salad	8.95
Chef Salad	8.95	Bowl of Soup	5.89
Caesar Salad	8.95	Soup & unlimited Salad	8.99

Sandwiches

Sicilian Roast Beef	9.99
Meatball	9.99
Chicken Parmigiano	9.99
Italian Sausage Parmigiano	9.99
Filet of Cod	9.99
Eggplant Parmigiano	9.99
Gyro	9.99

Burgers

Ground Sirloin Hamburger	9.99
Ground Sirloin Cheeseburger	10.99
Bacon & Cheddar Burger	10.99
Pizza Burger	10.99

All sandwiches and Burgers, served with Fries or Spaghetti

Let us handle your next party
Casual or formal we do it all!

We handle everything from food to servers/bartenders, tables/chairs/linens, glassware/dishes even a live band/DJ

White Wine

<i>Chardonnay</i>	Glass	Btl
San Huberto, Argentina "No Oak"	\$6.75	\$26
Subtle aromas of pineapple and caramel apples.		
Forest Ville, CA		\$25
Aromas of vanilla, apple, pear with just a touch of oak.		
Maddalena, Monterey, CA		\$35
Flavors of ripe tropical fruit with a hint of honey.		

<i>Pinot Grigio</i>		
Villa San Martino, Friuli, Italy	\$6.75	\$26
Fruity and light with hints of nuts and toasted bread.		
Cabert, Friuli Italy		\$31
Romo notes of lemon, green apple and blossoms.		
Forest Ville, CA		\$25
Flavors of honey, orange blossom with hints of citrus.		

<i>Sauvignon Blanc</i>		
Ceviche, Central Cost, CA	\$6.75	\$26
Citrus and floral taste, with a bit of herb.		
Ned, Marlborough New Zealand		\$30
Passionfruit and lime aromas with crisp citrus flavor.		

<i>Riesling</i>		
Cht. St. Michelle, Columbia Valley WA	\$6.75	\$26
Lime and peach character with subtle mineral notes.		
J. Drathen Liebfraumilch, Nahe, Germany		\$25
Sweet floral aromas with flavors of apricot, peach, pear.		

<i>Moscato</i>		
Villadoro, CA	\$6.50	\$25
Sweet white wine. Delicious honey and peach flavors from 100% muscat grape.		

<i>White Zinfandel</i>		
Forest Ville, CA	\$6.50	\$25
Semi Sweet. Rich aromas of cherry, apricot, and honeysuckle.		

<i>Sparkling/Champagne</i>		
Enrico Prosecco, Veneto, Italy	\$7.75	187ml
Fresh and rich in fruity aromas of apple and pear with a hint of citrus fruit.		

St. Hilaire Brut, France		\$33
France's oldest sparkling wine house, over a century before champagne region. Crisp in style, green apple, grapefruit zestiness with a refreshing mouth feel.		
Perfect aperitif.		

Red Wine

<i>Pinot Noir</i>	Glass	Btl
Les Toures, France	\$7.50	\$29
Flavors of rhubarb and black cherries leading to a soft smooth finish.		
Mandolin Pinot Noir-Monterey, CA		\$33
Cherry and raspberry fruit with hints of spice, leather and cedar.		

<i>Merlot</i>		
Forest Ville, CA	\$6.50	\$25
A smooth-tasting merlot with hints of oak, berries and soft tannins		
Peirano Est. 6 Clone, Lodi, CA		\$30
An array of flavors, including cherry, plum, cranapple, sweet raspberries and strawberries.		

<i>Chianti</i>		
Gabbiano, Tuscany, Italy	\$6.75	\$26
Aromas of violets and a ripe array of red wild berries.		

<i>Malbec</i>		
San Huberto, Mendoza, Argentina	\$6.75	\$26
Flavors are of plum and ripe blueberry.		
Durigutti, Argentina		
Enticing aromas of blackberry, licorice and mocha.		

<i>Red Zinfandel</i>		
Immortal Zin Old Vine, Lodi, CA		\$29
113-year-old Zinfandel vines. Velvety layered mix of sweet red cherry, strawberry, cocoa and juicy red fruit.		

<i>Shiraz</i>		
Rosemount, Australia	\$6.75	\$26
Richly textured with well defined, ripe blackberry fruit flavors		

<i>Cabernet Sauvignon</i>		
Hy-Brid, Lodi, CA	\$6.75	\$26
Savor the smokey caramel nose and hints of tasty dark chocolate raspberry. Certified Green Vineyard		
Owen Roe Sharecroppers, WA		\$35
Plum and raspberry fruit. Aromatics of additional dried cranberry and coffee nuances.		

Maddalena, Paso Robles, CA		\$39
Ripe red fruit, including raspberry, plum, and spicy black cherry. Barrel aging contributes notes of vanilla, caramel, and oak spice.		

<i>Lambrusco</i>		
Riunite, Italy	\$6.50	\$25
Sweet red wine. Flavors of cherry, berry, and perhaps a little plum. Easy drinking and served chilled.		

Beer

Regional Breweries

Schlafly
Schlafly "Kolsch"
O'Fallon 5 Pay
Urban Chestnut winged Nut
Urban Chestnut Lager

Domestic

Bud
Bud Lite
Bud Select
Michelob Ultra
Amber Bock
O'Doul's

Imports

Heineken
Corona
Stella Artois
Peromi
Blue Moon

Cocktails

Margarita	Cosmo Politian
Strawberry Daiquiri	Bellini

Talayna's Wine Flights consist of 3 wines in each flight with 3 oz pours.

<i>Light Body Wine Flight—\$12</i>
Villa San Martino Pinot Grigio, Italy
Fruity with hints of nuts and melon.
Les Toures Pinot Noir, France
Flavors of rhubarb, black cherries.
Gabbiano Chianti, Tuscany Italy
Aromas of violets and ripe red berries.

<i>Medium Body Wine Flight—\$13</i>
Ceviche Sauvignon Blanc, CA
Citrus and floral taste, with a bit of herb.
San Huberto Malbec, Argentina
Flavors are of plum and ripe blueberry.
Hy-Brid Cabernet Sauvignon, Lodi, CA
Savor the smoky caramel nose and hints of tasty dark chocolate raspberry.

<i>Sparkling and Sweet Flight—\$11</i>
Villadoro Moscato, CA
Sweet wine. Delicious honey and peach flavors.
Cht. St. Michelle Riesling, WA
Semi-Sweet wine. Lime and peach character with subtle mineral notes.
Enrico Prosecco, Veneto, Italy
Off dry wine. Rich in fruity aromas of apple and pear with a hint of citrus fruit.



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