



▶ **THE
MAGNIFICENT
SIX**

PAGE 2

▶ **SPECIALTY
PIZZAS**

PAGE 3

▶ **FANATICAL
PASTAS**

PAGE 4

▶ **HOUSE
FAVORITES**

PAGE 5

THE MAGNIFICENT SIX

With our hand-stretched and homemade pizza crust.

2

MARGHERITA

Featuring our fresh tomato pizza sauce, fresh mozzarella cheese, four-cheese blend and fresh basil with a drizzle of our balsamic glaze. 8.50

PEPPERONI PERFECTION

Loaded with zesty pepperoni and lots of cheese. 9.00

SICILIAN SAUSAGE

Fresh, oven-baked Italian link sausage, sliced and artfully arranged over hot, bubbly cheese. 10.50

MEAT LOVERS

Pepperoni, Italian sausage and our homemade meatballs piled high on our hand-stretched crust with our rich, fresh tomato sauce. 10.50

VEGGINOURMOUS

Roasted red peppers, sweet onions, black olives, ruby red tomatoes and fresh spinach baked together with banana peppers and baby peas. 9.50

THE MOTHER LODGE

Combine the Meat Lovers and Vegginoumous toppings and you hit the Mother Lode. 11.00

“MICHELANGELO”

Your masterpiece pizza on our hand-stretched crust and our four-cheese blend. 11.00

Choose your sauce:

- Traditional pesto
- Our zesty pizza sauce
- White sauce
- Extra virgin olive oil

Choose your favorite toppings:

- Ham
- Italian Sausage
- Pepperoni
- Banana Peppers
- Black Olives
- Fresh Spinach
- Jalapenos
- Mushrooms
- Pineapple
- Roasted Peppers
- Sweet Onions
- Tomatoes

BROOKLYN STEAK & CHEESE

Thinly sliced Delmonico steak, sweet grilled onions and pesto pomodoro topped with melted pizza cheese and banana peppers. 10.50

All pizzas can be made with our creamy white sauce or extra virgin olive oil imported from Italy.

Gluten-free crust available.

FANATICAL PASTAS

Served with freshly baked garlic breadsticks.

4

THE ITALIAN FISHERMAN

Naturally sweet Spanish red shrimp, coastal clams, Italian sausage, roasted red peppers, charred zucchini and sun-dried tomatoes tossed together in our zesty red sauce and served over trottolo pasta. 13.25

CHICKEN BOW TIE

Tender pieces of all-white meat chicken, pan-seared with fresh bella mushrooms, sun-dried tomatoes and baby peas, tossed in our creamy Alfredo sauce and served blended into bow tie pasta. 12.00

ANGRY CLAMS

Cherry bomb peppers, fresh Roma tomatoes and basil sautéed in our white wine butter sauce with fresh coastal clams served over penne rigate. 14.50

SPAGHETTI & MEATBALLS

The classic Italian meal of homemade meatballs on a bed of swirled spaghetti noodles in marinara sauce. 9.75

FETTUCCINI ALFREDO

An Italian tradition of fettuccini tossed in our rich Alfredo sauce and topped with Parmesan cheese. 10.50

Add grilled chicken tenders 4.00

Add a baked salmon filet or shrimp skewer 6.00

PASTA PRIMAVERA

Roasted zucchini squash, red peppers, sweet onions, poached broccoli, baby peas, fresh spinach and sun-dried tomatoes tossed in creamy Alfredo sauce and served over penne pasta. 11.50

GARLIC BREADSTICK BASKET

Freshly baked and served warm. 6.00

TOASTED RAVIOLI

Cheese-filled ravioli, breaded and served crispy with our marinara sauce for dipping. 7.50

CHICKEN CAESAR SALAD

Hand-torn romaine lettuce, fresh garlic croutons and Caesar dressing, tossed together with Parmesan cheese and served with warm breadsticks.

12.50 Whole | 9.50 Half

Anchovies on request at no extra charge.

Add salmon or shrimp 6.00

MEATBALL SUB

Our homemade meatballs served on a freshly baked Italian loaf with red sauce and lots of melted cheese. 10.00

THE FLORENCIA

This authentic Italian pasta creation begins with fresh spinach, sun-dried tomatoes and delicate red shrimp cooked in our zesty homemade marinara sauce accented with our pesto, served over trottolo pasta with two freshly baked bread sticks. 13.00

CHICKEN PARMESAN

Hand-breaded chicken breast, flash-fried, topped with marinara sauce and our custom four-cheese blend then baked and served on a bed of penne pasta. 13.00

PORK PICCATA MILANESE

Center-cut pork loin breaded and sauteed with lemon-caper sauce, set on top of spaghetti noodles. 8.00

FOOD ALLERGY DISCLAIMER: Quil Ceda Creek Casino makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Quil Ceda Creek Casino will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Quil Ceda Creek Casino establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



QUIL CEDA CREEK
CASINO

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