

NOW

LET'S GET SERIOUS

PASTAS

CAPELLINI POMODORO

Delicate pasta, fresh tomato, garlic, olive oil and basil ... 13.00

FRESH! PAN SEARED SALMON

Tomato, mushroom, capers, garlic, herbs, splash of cream, in a white wine-lemon sauce over linguine ... 16.95

FETTUCINE ALFREDO

Classic creamy alfredo ... 14.25
Add grilled chicken or sautéed mushrooms ... 2.95

CHICKEN FUSILLI

Artichoke hearts, sundried tomatoes, mushrooms, garlic, fresh thyme and parmesan cheese ... 15.40

CLAM LINGUINI

Baby clams sautéed with garlic, white wine and sprinkled with parsley ... 14.70

LA VILLA'S RAVIOLI

Cheese-stuffed ravioli with marinara sauce ... 14.30

SPAGHETTI CARBONARA

Pancetta, pecorino, parmesan, garlic, spinach, parsley and cream ... 16.25

SPAGHETTI OR RIGATONI

Choose Marinara or Bolognese sauce ... 12.65
Add a meatball or a sausage, chicken or sautéed mushrooms ... 2.95

PESTO LINGUINI

Our signature housemade creamy Basil Pesto over linguini ... 14.15
Add sundried tomatoes ... 2.85

ANGEL HAIR PRAWNS

Jumbo prawns (5) sautéed with garlic, shallots and butter in a white wine sauce ... 16.45
Extra prawns 1.95 each

FETTUCINE CHICKEN TEQUILA

Red bell peppers, red onion, cilantro, in a tequila, lime and jalapeno cream sauce ... 15.40
Substitute prawns 4.50

EGGPLANT PARMESAN LASAGNA

Layers of pasta, tender eggplant, mushroom, mozzarella, marinara and parmesan cheese ... 13.90

MEAT LASAGNA

Layers of pasta, hearty meat sauce, ricotta, mozzarella and parmesan ... 13.90

WARM RIGATONI & SPINACH SALAD

Warm rigatoni pasta, spinach, bacon, red bell peppers, caramelized onion, roasted garlic, olive oil, gorgonzola and walnuts ... 15.40

CHICKEN MARSALA

A breast of chicken, sautéed golden brown in olive oil, garlic, marsala wine, and mushrooms. Served with seasonal vegetables and side of penne pasta ... 19.50

HOT SANDWICHES & CALZONI

All sandwiches and burger are served with fries. Substitute salad, add \$1.20

CLASSIC HALF POUND BURGER

100% Certified Angus beef, on our house-baked bun with roasted garlic aioli ... 12.95
Add cheese, bacon, sautéed onions, avocado or sautéed mushrooms ... 1.50 ea.

PESTO CHICKEN SANDWICH

Served on house-baked focaccia with sundried tomatoes, fresh spinach, sautéed onions, smoked gouda cheese and pesto ... 13.95

SAUSAGE OR MEATBALL SANDWICH

Housemade meatballs or Badalamente Italian sausage, wedged in a french roll, smothered in marinara and topped with melted cheese ... 13.95

TRI-TIP "PHILLY" SANDWICH

Served on a french roll with pepper jack cheese, sautéed bell peppers and onions, mild Anaheim chilies ... 14.50

SIGNATURE BBQ PORK SANDWICH

House slow hickory smoked pork, house-baked sourdough roll, dripping with our house BBQ cider sauce ... 14.00

TRADITIONAL CALZONE

Italian salami, smoked ham, mushroom, red onion, marinara, mozzarella, roasted garlic, ricotta and parmesan cheeses ... 14.40

PORTABELLA CALZONE

Mushroom, sicilian green olives, basil pesto, ricotta, roasted garlic, tomato, mozzarella and parmesan cheese ... 13.95
With chicken add ... 2.35

GRILLED CHICKEN CALZONE

With basil pesto, roasted red pepper, artichoke, black olives, bruschetta tomato, fontina and ricotta cheese ... 14.40

INDIVIDUAL GOURMET STYLE PIZZA

Sized just right for one hungry individual. Gourmet pizzas not available as half & half orders and not available in larger sizes. All pizzas prepared with the highest quality mozzarella in addition to listed cheeses.

SHRIMP SCAMPI

Delicate shrimp, onions, mozzarella cheese, oregano, Italian parsley with white wine and garlic-shallot butter ... 15.00

SUNDRIED TOMATO

Goat cheese, feta, red onion, fresh and sundried tomatoes, pine nuts and garnished with fresh basil ... 14.50

MUSHROOM MUSHROOM MUSHROOM

Blend of portabella and white mushrooms, sautéed with marsala, thyme, parsley and roasted garlic ... 14.50

BRIE CHICKEN

Garlic cream sauce, brie cheese, green onion, and fresh thyme ... 14.50

MEDITERRANEAN

Caramelized onions, marinated artichoke hearts, roasted red bell peppers, kalamata olives, goat cheese and herbs ... 14.50

ROASTED GARLIC CHICKEN

Roasted garlic, grilled chicken, mozzarella cheese, onions, Italian parsley, white wine and garlic-shallot butter ... 14.50

HAM & APPLE

Smoked ham, crisp bacon, slow cooked Jonathan apples, garlic and gorgonzola ... 14.50

FIVE CHEESE MARGARITA

Smoked gouda, feta, goat, fontina and mozzarella cheeses, garnished with Italian bruschetta salsa ... 14.50

SANTA FE CHICKEN

Grilled chicken breast marinated in lime and herbs, red onion, sharp cheddar and cilantro, topped with fresh tomato salsa, sour cream and avocado ... 15.00

THREE OLIVES

Kalamata, Sicilian green and black olives over Italian salami and portabella mushroom ... 14.50

UNDER AGE 10?

KID'S SODA ... 1.60

PLAIN CHEESE PIZZA ... 6.00

HAM & PINEAPPLE PIZZA ... 6.00

CORN DOG & FRIES ... 6.00

CHICKEN TENDERS & FRIES ... 6.00

SQUIRLY PASTA

with butter & parmesan ... 6.00

SPAGHETTI BOLOGNESE

(meat sauce) ... 6.25

KIDS

EAT FIRST

(Kids over age 10 add \$4.00)

LOOK OUT!

HAND THROWN PIZZAS

TRADITIONAL FAMILY STYLE PIZZA

Prices listed as follows: Individual (thin crust, serves 1) Medium (thick crust, serves 2-3) Large (thick crust, serves 3-4) *Thin crust available on medium & large by request. (Sorry, half and half not available on Individual size)

THE SPECIAL

Pepperoni, Italian sausage, fresh mushrooms, red onion, bell pepper and fresh tomato ... 14.50 ... 25.50 ... 31.50

ALL ABOUT MEAT

Bacon, Italian sausage, pepperoni, salami, smoked ham, and linguica, seasoned ground chuck (Make it spicy: add fresh garlic, cracked pepper or herbs upon request) ... 15.00 ... 26.00 ... 32.95

SPINACH CHICKEN

Spinach and chicken with basil pesto, tomato, garlic and feta ... 14.50 ... 25.50 ... 31.50

VEGETARIAN

Zucchini, black olives, fresh mushroom, bell pepper, red onion, fresh tomato, pineapple and herbs ... 14.50 ... 23.95 ... 29.95

BBQ CHICKEN

Grilled chicken breast, smoked Gouda, red onion, cilantro, over award winning BBQ sauce ... 14.50 ... 25.50 ... 31.50

COMBINATION

Pepperoni, Italian sausage, fresh mushroom and your choice of salami, or black olive ... 14.50 ... 25.50 ... 31.50

THAI CHICKEN

Spicy Thai peanut sauce, grilled chicken breast, red onion, shredded carrot and fresh cilantro ... 14.50 ... 25.50 ... 31.50

HAM & PINEAPPLE

Smoked ham and Dole pineapple ... 14.00 ... 23.95 ... 29.95

TOMATO BASIL

"Lotsa" cheese, fresh garlic, sliced tomato, basil pesto, pecorino romano cheese ... 14.00 ... 23.95 ... 29.95

SICILIAN OLIVE & PORTABELLA

Portabella and white mushrooms, basil pesto, sicilian green olive and feta ... 14.50 ... 25.50 ... 31.50

ARTICHOKE CARA MIA

Canadian bacon, basil pesto, pecorino romano and freshly sliced tomato after cooking ... 14.50 ... 25.50 ... 31.50

BUILD YOUR OWN PIZZA

Begin with our thick crust pizza (thin crust available) then add toppings from our selection of fresh produce, quality meats and cheeses to create your own favorite pizza. Half & half pizza will be priced fairly, however, half & half is not available when ordering any Individual sized pizza. The Individual is offered thin crust only

	Individual (serves 1)	Medium (serves 2-3)	Large (serves 3-4)
Cheese Pizza	11.60	19.95	24.95
Each Traditional Topping	1.40	2.60	2.95
Each Gourmet Topping	1.70	2.85	3.30

TRADITIONAL TOPPINGS

Basil	Green bell pepper	Red bell pepper
Beef chorizo	Italian sausage	Red onion
Black olive	Jalapeno	Salami
Cilantro	Mushroom	Smoked bacon
Extra mozzarella	Pepperoni	Smoked ham
Fresh garlic	Pineapple	Tomato
Fresh spinach	Portuguese linguisa	Zucchini

GOURMET TOPPINGS

Anchovies	Grilled chicken	Roasted red bell peppers
Basil pesto	Ground chuck	Shrimp
Breaded eggplant	Kalamata olives	Sicilian green olives
Escalloped apples	Marinated artichoke hearts	Smoked gouda
Feta	Pine nuts	Sundried tomato
Goat cheese	Portabella mushrooms	Tri-tip steak
Gorgonzola	Roasted garlic	

ALL MENU ITEMS TO GO!

OH YEAH

LEAVE ROOM FOR DESSERT

TIRAMISU

A traditional Italian dessert – layers of imported mascarpone and ladyfingers soaked in espresso with a hint of liqueur and dusted with chocolate ... 6.95

CARAMEL APPLE BREAD PUDDING

Baked with cinnamon apples, served warm with a scoop of vanilla ice cream, caramel sauce ... 9-

CHEESECAKE

Traditional New York style ... 6.50

CHOCOLATE BROWNIE DECADENCE

Warm, rich chocolate brownie with vanilla ice cream, whipped cream and chocolate sauce ... 8.25

CHOCOLATE LAVA CAKE

Warm, dense chocolate cake with a molten chocolate-lava center, served a la mode ... 8.25

THE SCOOP SHOT

Shot of espresso over a scoop of vanilla ice cream ... 6-

COOKIES 'N CREAM

Scoop of vanilla surrounded by miniature chocolate chip cookies ... 4.50

GELATO

Chef's seasonal selection ... 6-

ROOT BEER FLOAT ... 6.25

IN A RUSH?

LUNCH BOX EXPRESS

11A.M. TO 4P.M.

PIZZA

SLICES

A variety of hot 'n ready, single slice of pizza.
Ask your server about daily slice specials ... 5.00

SPECIAL LUNCH COMBOS

Something for everyone ... 11.25

#1 Slice + Salad or Soup + Soda

#2 Two Slices + Soda

#3 Slice + Salad + Soup

#4 Half Sandwich + Salad + Soda
... add \$1.30

SANDWICHES

Your choice of french roll, focaccia or 9-grain bread. Served with french fries. Substitute salad \$1.25. All have mayo. (Dijon mustard or Horseradish upon request)

CALIFORNIA CLUB

Grilled chicken breast, bacon, red onion, tomato, lettuce and basil pesto mayo ... 11.95

BLT

Bacon, lettuce and tomato ... 11.75

AVOCADO & CHEESE

Plenty of fresh avocado, red bell pepper, pepper Jack cheese, red onion, tomato and lettuce ... 10.95

CHICKEN SALAD SANDWICH

Chopped chicken, scallions, celery and almonds, fresh herbs and mayo ... 11.75

BEER & WINE

BEER

BOTTLE

Domestic ... 5.25 Import/Craft... 6.00

ON DRAFT

Domestic: Pint ... 5.75 Tall ... 7.50
Import/Microbrew: Pint ... 6.50 Tall ... 8.00

REDS

HOUSE RED

Salmon Creek, Merlot, California 7- 28-

PINOT NOIR

Mont Pelier, California 8- 32-
Carmel Road, Monterey 11- 44-
Joseph Phelps, Sonoma Coast 65-

ZINFANDEL

Steele, Lake County 11- 44-
Novy, Russian River 12- 48-
Peachy Canyon, Paso Robles Ridge, East Bench, Dry Creek Valley 13- 52- 72-

CABERNET SAUVIGNON

J. Lohr Seven Oaks 10- 38-
Robert Hall, Paso Robles 11- 44-
Gravel Bar, Columbia Valley, WA 13- 52-
Conn Creek Anthology 65-

"OTHER REDS"

Ruta 22, Malbec, Patagonia, Argentina 9- 36-
Estancia, GSM, Monterey County 12- 48-
Castello D'Albola, Chianti Classico 11.5 46-
Ferarri Carano, Siena Blend, Sonoma 12- 48-
Conundrum, Red Blend, Rutherford 12- 48

- Split Plate Charge 3.00
- Corkage fee 15.00 per bottle

WHITES

HOUSE CHARDONNAY

Salmon Creek, Chardonnay, California 7- 28-

SPARKLERS

Veuve du Vernay (Split) 9-

CHARDONNAY

J. Lohr, Monterey 9.5 38-
La Crema, Sonoma Coast 13- 52-
Sonoma Cutrer 14- 54-

SAUVIGNON BLANC

Babich, Marlborough, New Zealand 8- 32-
Matanzas Creek, Sonoma 11- 44-

WHITE ZINFANDEL

Salmon Creek, California 7- 28-

PINOT GRIGIO

Benvolio, Italy 7- 28-

RIESLING

Chateau Ste. Michelle, Columbia Vly WA 7- 28-

DESSERT WINE/PORT

Robert Hall, Vintage Port 6-

- Cake/dessert fee 1.75 per seat
- Parties of 8 or more 18% gratuity applies

THANK YOU!

COME BACK SOON

Willow Glen

1560 Hamilton Avenue • 408.723.7333

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Peanuts, nuts, and other food allergens are present at Tomato Thyme. Sales tax when applicable. Tomato Thyme is not responsible for lost or stolen articles. Tomato Thyme reserves the right to refuse service.
www.tomato-thyme.com

9/23/16

START HERE



THIS IS YOUR MENU

BEVERAGES

COFFEE ... 2.50

Coffee Americano ... 2.75

Espresso ... 2.75

Cappuccino, Single ... 3.25

Double ... 5.00

Café Latte ... 4.75

Café Mocha ... 4.75

Iced Cappuccino, Iced Mocha,

Iced Vanilla Latte ... 4.75

Hot Chocolate ... 3.75

SPECIALTY TEAS ... 2.75

Peppermint • Earl Grey • Constant

Comment • Chamomile

HANDCRAFTED ROOT BEER ... 4.00

SODA FOUNTAIN

One Bottomless size ... 2.95

Vanilla Coke • Coke • Diet Coke

Sprite • Mr. Pibb • Lemonade

MORE DRINKS

Pellegrino ... Lg. 6.50 • Sm. 3.75

Calistoga Spring Water

... Lg. 4.75 • Sm. 2.75

Brewed Iced Tea ... 2.95

Apple Juice ... 2.75

Milk 2% ... 2.75

APPETIZERS

BRUSCHETTA

Roma tomato, "lotsa" garlic, fresh basil on house-made flatbread ... 8.50

FRIED RAVIOLI

La Villa's cheese ravioli sautéed in olive oil until golden brown with garlic, butter & Italian parsley. They're awesome! ... 9.00

CALAMARI

Deep fried, served with roasted garlic aioli and cocktail sauce ... 11.10

GRILLED ARTICHOKE

Grilled artichoke with lemon aioli, olive oil, garlic ... 11.10

GARLIC TRUFFLE FRIES

Kennebec potatoes, fresh garlic, parsley, truffle oil ... 11.10

SOUPS & SALADS

HOMEMADE SOUP

Cup ... 4.50 Bowl ... 7.95

HOUSE SALAD

Lettuce, tomato wedge, pepperoncini, cucumber, crouton and red onion. Choose Italian, Ranch, Thousand Island, Blue Cheese or Creamy Balsamic dressing ... 5.95

CRISP ROMAINE

Tossed with walnuts, radicchio and gorgonzola cheese in a creamy balsamic dressing Side ... 6.30 Entrée ... 11.85

CLASSIC CAESAR

Crisp romaine, tossed with shredded parmesan, garlic-herb croutons Side ... 6.30 Entrée ... 11.85

PEAR SALAD

Baby greens, cherry tomatoes, gorgonzola, fresh pear, candied walnuts, house-made pear vinaigrette ... 11.85

SPINACH BACON

Mushrooms, kalamata olives, smoked bacon, creamy gorgonzola dressing Side ... 6.30 Entrée ... 11.85

THE CLASSIC WEDGE

Wedge of crisp iceberg lettuce, pancetta and tomato, Point Reyes blue cheese dressing ... 11.85

ASIAN CHICKEN

Napa cabbage, crispy won ton, cilantro, ginger, grilled chicken, ginger-sesame dressing ... 15.50

SOUTHWEST CHOPPED CHICKEN

Grilled chicken, roasted corn, Anaheim chili, red onion, tortilla strips, in zesty tomato-ranch, topped with feta and cilantro ... 15.50

Add grilled / or blackened chicken breast to any salad ... 4.00

Add grilled / or blackened salmon to any salad ... 5.00

CATERING

WE DO IT!

TOMATO THYME®