Leo Blundo's CARMELO'S BISTRO-PIZZA-FINE PASTAS

Curbside/Delivery Call: 775-751-1660

Open Nightly 4pm to close

-For Starters-

Everyone's Favorite Garlic Bread
artisan cheese bread served with a side of our nonna's marinara.

Fried Mozzarella
Crispy, golden, gooey mozzarella cheese! served with marinara.

Brushetta
tomatoes & olives tossed in olive oil & balsamic on toasted garlic bread.

Caprese
handmade mozzarella complimented by lush tomatoes, olive oil & balsamic vinegar.

Chicken Caesar
grilled chicken, romaine lettuce, croutons & parmesan tossed in our signature caesar.

Fried Calamari
lightly fried to perfection. the italian staple. served with marinara.

Antipasto
Italian ham, pepperoni, mushrooms, artichokes, olives & mozzarella, over a bed of greens served with balsamic.

-Non-Alcoholic Beverages-

Coke, Diet Coke, Sprite, Raspberry Tea, Dr Pepper, Iced Tea & Coffee.

-Italian Specialty Desserts-

Sicilian Cannolis lg and sm

Thick Cut Cheesecake
Chocolate or vanilla caramel sauce

Tiramisu

Triple Chocolate Cake

Fresh Zeppoli!!!
fried doughballs tossed in powdered sugar. just like at fall festival

-East Coast Pizza & Calzones-

fresh dough made daily. our pies are 14"

calzones are stuffed with mozzarella & ricotta. add a house salad & bread.

each add'l topping on pizza or calzone.

pepperoni, ham, pineapple, sausage, ground beef, tomatoes, olives, garlic, artichokes, pesto, spinach, peppers, mushrooms, onions, meatballs, jalapeno & anchovies.

Add a lg side of ranch or marinara

Cheese
east coast style pizza.

Americano
pepperoni & mushrooms.

Margharita
basil pesto & tomatoes.

Meat lovers
Loaded with sausage, pepperoni & italian ham.

Capricciosa
italian ham, mushrooms, artichokes & black olives.

Supreme
pepperoni, sausage, peppers, onions & mushrooms.

Florentina
ricotta, spinach, garlic & parmesan. add chicken, shrimp, clams

Italian calzone
italian ham & sausage.

Florentina calzone
spinach & parmesan cheese.

Build Your Own calzone!
mozzarella, ricotta & your choice of 3 ingredients.

Leo Blundo's

CARMELO'S

BISTRO-PIZZA-FINE PASTAS

-Pastas-

Nonna's Spaghetti & Handmade Meatballs "The sauce, bread, wine... perfect" - Ed B.
The tradition in every italian household. soft moist homemade meatballs with marinara.

Luca's Lasagna Al Forno
a helping of old fashioned lasagna. bolognese, mozzarella, ricotta & béchamel.

Capellini alla Pesto "My always yummy go to dish." - Melissa
fresh tomatoes, garlic, fresh basil pesto, parmesan & olive oil all over angel hair.
chicken shrimp

Spaghetti Meat Sauce alla Bolognese "Meat sauce and Meatballs, simple" - David
fresh ground angus chuck simmered in our signature pomodoro.
add sausage or meatballs

Alfredo Reggiano "1000% the best. This ain't no Olive Garden" - Tony S.
fresh cream infused with real garlic, butter & parmesan cheese.
chicken shrimp

Penne Pomodoro & Sausage
braised homemade sausage over penne pomodoro. robust & full flavor.

Loaded Baked Ziti
Stuffed full of ricotta & mozzarella.

-Meats-

Parmigiana "In honor of Judge Don Chariez"
pounded, egged & breaded, baked and smothered in marinara & mozzarella.
eggplant chicken veal

Marsala "The hint of sweet and mushrooms just hit perfect" - Michael
tender cutlets sautéed in garlic, olive oil, mushrooms & marsala wine. a classic!
chicken veal

Piccata "I love how the lemon and wine make the sauce" - Breanna
tender cutlets sautéed in garlic, olive oil, capers, lemons & white wine. savory & delicious.
chicken veal

-Seafood-

Linguine & Shucked Baby Clams
baby clams sautéed with garlic, herbs, a hint of spice & white wine.

Zesty Lemon Shrimp Scampi
fresh shrimp sautéed in garlic, olive oil, herbs, touch of spice & white wine.

I ♥ italian food

I'M NOT YELLING I'M ITALIAN

From our family to yours!

Leonardo (Leo) Blundo was born in Ridgewood, New Jersey - "Back East, where we all eat good." His family operated successful restaurants in Manhattan and Las Vegas for many years. They relocated to the Pahrump Valley in 2007, bringing their experience and knowledge to make the "best plate of classic Italian dinner". He named the restaurant in honor of my father, Carmelo, who is a chef of over 30 years from Ragusa, Sicily. Now operating for over 16 years in Pahrump, our guests are our family."

Andiamo Mangiare!! (Let's Eat!!)

La Famiglia Blundo