



DETAILS
\$14 A GLASS



FRANK FAMILY
VINEYARDS
\$12 A GLASS

HAPPY HOUR

MONDAY THRU FRIDAY 3 TO 5 SATURDAY AND SUNDAY 4 TO 5
DINE IN ONLY

NOT AVAILABLE VALENTINE'S, MOTHER'S DAY, CHRISTMAS EVE, NEW YEAR'S EVE

APPETIZERS

CALAMARI FRITTI

We'd call it squid, but then nobody would order it and you'd miss out on how good we make it.
\$16

PESTO RISOTTO BALLS

stuffed with mozzarella, served with meat sauce
\$15

FRIES

skinny or steak
\$8

OVEN ROASTED ARTICHOKE

whole artichoke with tarragon, sour cream pesto aioli
\$15

CHICKEN WINGS

8 crispy, not saucy, with just the right amount of heat. Served with a side of Frank's sauce
\$15

OVEN ROASTED MEATBALLS

two meatballs with meat sauce and shaved parmesan and two toasted grissini
\$14

BEVERAGES

ALL ITALIAN BEERS \$5



CAMPARI, APEROL, SELECT, CYNAR SPRITZ \$9



DETAILS CABERNET SAUVIGNON \$14

FRANK FAMILY CHARDONNAY \$12

CHECK OUT THE IPAD FOR ADDITIONAL WINES FOR HAPPY HOUR

TITO'S VODKA DRINKS \$8

SUBJECT TO AVAILABILITY 3-3-2025

WE HAVE THE STUFF YOU WANT



SMALL PLATES & STARTERS

PIZZERIA CLASSICO'S ORIGINAL GARLIC CHIPS

a thin crust baked with garlic butter and mozzarella

19

My family created these in Tahoe City at "The Village Pizzeria" in 1981 and have been serving them at Pizzeria Classico in Folsom since 1985. When in Folsom, please visit **Pizzeria Classico** at 702 Sutter St. Historic Folsom.

MINISTRONE SOUP	CUP 8 BOWL	14
heartly vegetable soup with, tomatoes, onions, beans, celery, carrots, spices and ditalini pasta		
OVEN-ROASTED MEATBALLS		18
two meatballs with meat sauce and shaved parmesan served with two toasted crostini		
OVEN-ROASTED ARTICHOKE		18
sour cream pesto aioli, roasted lemon		
CHICKEN WINGS		18
8 crispy, not saucy, with just the right amount of heat. Served with a side of Frank's sauce		
*PESTO RISOTTO BALLS		19
stuffed with mozzarella, served with meat sauce		
FRESH BURRATA CHEESE	1/2 ORDER 14 FULL	19
Burrata is a fresh Italian cheese made from mozzarella and cream, extra virgin olive oil, basil, crustini		
CALAMARI FRITTI		19
crispy calamari rings with lemon wedges and roasted red pepper aioli		
*EGGPLANT FRITTI		22
crispy breaded eggplant with marinara sauce, parmesan and mozzarella, scribbled with pesto aioli		
*SMALL BLACKENED SALMON FILET		23
with Chardonnay-cream sauce over fettuccine		
*PANKO-CRUSTED AHI		22
crispy-fried, sliced, served with wasabi-pesto aioli, balsamic reduction, field greens		
PIZZA SKINS		23
pizza crust with mashed potatoes, smoked bacon, mozzarella, cheddar, chives, ranch dip		
BOWL OF CLAMS & MUSSELS		24
in a Chardonnay garlic butter, served with toasted garlic bread		
OVEN-ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS	3 PRAWNS 6 PRAWNS	21 40
with herb garlic butter, over sautéed spinach and linguine		

THE STORY OF THE FLAGS

The Palio di Siena (known locally simply as *Il Palio*) is a horse race that is held twice each year, on July 2 and August 16, in Siena, Italy. Ten horses and riders, bareback and dressed in the appropriate colors, represent ten of the seventeen contrade, or city wards. The Palio held on July 2 is named Palio di Provenzano, in honor of the Madonna of Provenzano, which is also a church in Siena. The Palio held on August 16 is named Palio dell'Assunta, in honor of the Assumption of Mary.

WELCOME TO IL FORNO CLASSICO

WE ARE VERY PROUD TO FEATURE "THE MOST ADDICTIVE BREAD" - SACRAMENTO MAGAZINE
WE ARE HAPPY TO SHARE UP TO 2 SMALL LOAVES FOR TABLES OF 2 GUESTS
AND UP TO 2 LARGE LOAVES FOR EVERY 4 GUESTS
PLEASE UNDERSTAND THAT ADDITIONAL LOAVES WILL BE \$4 AND \$6 EACH
TAKE SOME HOME, THEY MAKE GREAT GRILLED SANDWICHES,
FRENCH TOAST, CROUTONS, GARLIC BREAD, AND MORE

*Consumer Advisory:

1-6-2026

Consuming raw-undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

RATATOUILLE

VEGAN NO DAIRY NO SOY NO GLUTEN

looks like pasta, but its zucchini, peeled tomatoes, mushrooms, red and yellow peppers, artichoke hearts
sautéed in EVOO, with garlic, chili flakes, spices and herbs

28

SANDWICHES

Made on toasted house made focaccia

- *CERTIFIED ANGUS CHEESEBURGER** 21
half pound angus ground chuck with cheddar cheese, tomatoes, red onion, iceberg lettuce
Dijonnaise, served with steak fries
- *ROCKY JR. CHICKEN PARMESAN SANDWICH** 21
panko-cruste Rocky Jr. chicken breast with marinara sauce, parmesan, mozzarella, served with steak fries
- GERALD'S GRILLED MARINATED ROCKY JR. CHICKEN BREAST** 21
bacon, tomatoes, mixed greens, honey mustard dressing, served with steak fries
- *STOCKYARDS CERTIFIED PREMIUM ANGUS BISTRO FILET SANDWICH** 27
with Dijonnaise, tomato, crispy onion strings, served with steak fries

PIZZERIA CLASSICO'S

HAND-TOSSED PIZZAS

10 INCH, 8 SLICES

- PREMIUM PEPPERONI** 22
mozzarella, spicy tomato sauce
- STREGA NONNA** 24
prosciutto, Italian sausage, salami, basil, mozzarella, red pepper flakes, spicy tomato sauce
- MARGHERITA** 24
fresh mozzarella, heirloom tomatoes, basil, spices, extra virgin olive oil (spicy tomato sauce by request)
- POPS PICK** 25
mushrooms, pepperoni, kalamata olives, mozzarella, spicy tomato sauce
- NUMERO UNO** 25
mushrooms, red onion, artichoke hearts, mozzarella, spicy tomato sauce
- VEGETABLE DELECTABLE** 25
mushrooms, red onion, red and yellow peppers, diced tomato, mozzarella, spicy tomato sauce
- STROMBOLI** 26
Italian sausage, pepperoni, salami, mushrooms, mozzarella, spicy tomato sauce
- CLASSICO COMBINATION** 26
Italian sausage, pepperoni, red and yellow peppers, onion, mushrooms, mozzarella, spicy tomato sauce

Split charge for pastas, specialties, sandwiches 3 extra bread 4 OR 6 corkage fee 20
for the comfort of others please silence cell phones and mind your children

VISIT PIZZERIA CLASSICO IN HISTORIC FOLSOM

1-6-2026

SALADS

Add to any salad

grilled chicken breast 10	fried calamari 10	sautéed garlic shrimp 12
*grilled salmon filet 20	side of fries 8	*panko crusted Ahi 15

	<u>HALF</u>	<u>ENTRÉE</u>
ROCKET SALAD peppery arugula, citrus vinaigrette, shaved parmesan	9	16
CAESAR SALAD hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*	9	17
MIXED BABY GREENS SALAD Point Reyes blue cheese, walnuts, balsamic vinaigrette*	9	17
SPRING SALAD mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*	10	18
CARAMELIZED APPLE SALAD caramelized Fuji apples, mixed greens, walnuts, Point Reyes blue cheese, raspberry vinaigrette*	10	18
SPINACH SALAD feta, walnuts, smoked bacon, caramelized onion dressing	10	18
WEDGE SALAD iceberg, Point Reyes blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds	N/A	18
CAPRESE SALAD WITH BURRATA CHEESE mixed greens with vine ripened tomatoes, balsamic reduction, basil, extra virgin olive oil, croutons		19
*PANKO-CRUSTED AHI SALAD baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction	N/A	25
GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD mixed greens, crispy onion strings, Point Reyes blue cheese, tomatoes, balsamic vinaigrette	N/A	29

* made with pasteurized egg yolks

STOCK YARDS CERTIFIED PREMIUM ANGUS BEEF

Midwest corn-fed beef, top 8% angus cattle, aged a minimum of 21 days

ANGUS BISTRO FILET MEDALLIONS shallot and thyme compound butter, steak fries	35
*GRILLED 8 OZ. ANGUS FILET MIGNON with brandy cream green peppercorn sauce, roasted Yukon Gold potatoes and sautéed hericort verts	50
*GRILLED 16 OZ. ANGUS RIBEYE with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	56

CHOPS

GRILLED NEW ZEALAND LAMB CHOPS with a rosemary and thyme Dijon cream sauce, smashed Yukon Gold potatoes and grilled zucchini	46
--	-----------

SEAFOOD

LINGUINE DEL PESCATORE Linguini Fini, clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	32
CIOPPINO shrimp, clams, mussels, salmon, in a spicy tomato sauce	32
SEAFOOD PASTA salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	34
SCAMPI AL FORNO sautéed jumbo prawns with fresh Linguini Fini and mixed vegetables, in a garlic butter Chardonnay sauce	40
*OVEN ROASTED SALMON FILET with garlic herb compound butter, lemon risotto and sautéed broccoli	40
*PARMESAN CRUSTED HALIBUT with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	44

PASTAS

Add to any pasta or risotto

grilled chicken breast	10	fried calamari	10	sautéed garlic shrimp	12
*grilled salmon filet	20	sub zucchini noodles	3	* panko crusted ahi	15

ENTRÉE

PENNE WITH ITALIAN SAUSAGE	27
red onions, garlic, basil, in a spicy Chianti tomato sauce	
BUTTERNUT SQUASH RAVIOLI	27
browned butter sauce, balsamic reduction, dried cranberries, pinenuts, and candied pecans	
RAINBOW TORTELLINI	27
mushrooms, smoked bacon, in a cream sauce	
LINGUINE PESTO	26
Imported Linguini Fini basil, olive oil, garlic, parmesan, Romano, topped with pinenuts, fresh tomatoes	

FRESH PASTA

NAUGHTY PASTA	29
One night Max was eating spaghetti with meat sauce and meatballs. Madisen looks over and says, "That's so naughty! I want that, but add fresh ricotta." So that's what we did, and that's what we call it.	
FETTUCCINE ALFREDO	25
heavy cream, parmesan, salt, white pepper, butter	
SPAGHETTI POMODORO	24
puréed tomato sauce, garlic, basil, olive oil, butter	
FETTUCCINE CON POLLO	27
fettuccine, chicken breast, marinated artichoke hearts, sundried tomatoes, in a cream sauce	
FETTUCCINE PRIMAVERA	27
red and yellow peppers, zucchini, tomatoes, peas, shallots, garlic and basil in a creamy tomato sauce	
PAPPARDELLE WITH CHILI FLAKES	27
puréed tomato sauce, garlic, olive oil, pancetta, red pepper flakes, basil, butter	

SPECIALTY RISOTTO

SEAFOOD RISOTTO	37
parmesan risotto tossed with salmon, halibut, shrimp, spinach, Chardonnay-lobster sauce, fresh tomatoes	
WILD MUSHROOM RISOTTO	33
shitake, button, portobello and oyster mushroom risotto, surrounded by rich meat sauce	

HOUSE SPECIALTIES

MEAT LOVER'S LASAGNA	31
sausage, prosciutto, ground beef, ricotta, mozzarella, parmesan, spinach, mushrooms, Bolognese sauce	
CHICKEN PICCATA	32
lemon, capers, marinated artichoke hearts, flamed Chardonnay, served over fettuccine, garlic green beans	
CHICKEN SCALOPPINI ALLA CLASSICO	32
garlic, bacon, mushrooms, flamed marsala wine, served over fettuccine, garlic green beans	
*EGGPLANT PARMIGIANA	32
lightly breaded, baked with marinara and mozzarella, served over fresh spaghetti	
*CHICKEN PARMIGIANA	32
lightly breaded, baked with marinara and mozzarella, served over fresh spaghetti	

Our Chicken is Rocky Jr. (Air chilled-no water injection, no GMO, no antibiotics, no added hormones, vegetarian diet.)



NOT MADE WITH GLUTEN-CONTAINING INGREDIENTS

These items are made with ingredients that don't contain gluten.

Due to FDA regulations, we cannot guarantee these items are safe for customers with celiac disease as all menu items are made in our restaurant that also use wheat products

RATATOUILLE

VEGAN NO DAIRY NO SOY NO GLUTEN

looks like pasta, but its zucchini, peeled tomatoes, mushrooms, red and yellow peppers, artichoke hearts sautéed in EVOO, with garlic, chili flakes, spices and herbs

28

MINISTRONE SOUP

hearty vegetable soup with chicken stock, tomatoes, onions, beans, celery, carrots, spices

CUP 8 BOWL 14

MIXED BABY GREENS SALAD

Point Reyes bleu cheese, walnuts, balsamic vinaigrette

SM 9 LG 17

CAESAR SALAD

hearts of romaine, grated parmesan, Caesar dressing

SM 9 LG 17

SPRING SALAD

mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette

SM 10 LG 18

CAPRESE SALAD WITH FRESH BURRATA CHEESE

mixed greens with vine ripened tomatoes, balsamic reduction, basil ,extra virgin olive oil

19

GRILLED STOCK YARDS ANGUS BISTRO STEAK SALAD

mixed greens, Point Reyes bleu cheese, tomatoes, balsamic vinaigrette

29

OVEN ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS

with herb garlic butter, over sautéed spinach

3 FOR 21 OR 6 FOR 40

OVEN ROASTED SALMON FILET

with garlic herb compound butter, lemon risotto and sautéed broccoli

40

GRILLED STOCK YARDS 8 OZ. ANGUS FILET MIGNON

with brandy cream green peppercorn sauce, roasted Yukon Gold potatoes and sautéed haricot verts

50

GRILLED STOCK YARDS ANGUS RIBEYE

with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon

56

SEAFOOD RISOTTO

parmesan risotto tossed with salmon, snapper, shrimp, spinach, Chardonnay-lobster sauce, fresh tomatoes

37

WILD MUSHROOM RISOTTO

shitake, porcini, Portobello and oyster mushroom risotto, surrounded by rich meat sauce

33

PLEASE SPECIFY "GLUTEN-FREE" WHEN ORDERING



DESSERTS

ALL MADE IN HOUSE

CLASSICO CHOCOLATE CAKE

rich and moist, layered with vanilla butter cream and chocolate ganache, raspberry melba sauce

\$12

À LA MODE \$3

TOFFEE CHEESECAKE

prepared in the classic tradition with caramel and Toffee Boutique crunch

\$12

TIRAMISU

ladyfingers soaked in Whaler's dark rum and espresso, layered between sweetened mascarpone and sprinkled with cocoa powder

\$12

ALL MADE IN HOUSE

CLASSICO ICE CREAM SUNDÆ

vanilla bean ice cream, caramel and chocolate syrup toffee boutique crunch, whipped cream, cherry

\$11

12 AND UNDER SIZE \$6

AFFOGATO DI GELATI

ask servers for today's flavors by Villa Dolce drowned in espresso

\$12

BOWL OF GELATO

ask servers for today's flavors by Villa Dolce

\$10

CRÈME BRÛLÉE

vanilla custard with a caramelized sugar crust

\$12

FINAL

WE PROUDLY FEATURE VANELI'S COFFEE

ESPRESSO

\$5

CAPPUCCINO OR LATTE

\$6

MOCHA

\$6

IRISH COFFEE

JAMESON IRISH WHISKEY, COFFEE WHIPPED CREAM

\$11

KEOKE COFFEE

KORBEL BRANDY, KAHLUA, COFFEE WHIPPED CREAM

\$12

NUTTY IRISHMAN

FRANGELICO, BAILEYS, COFFEE WHIPPED CREAM

\$12

MARTINI

PURPLE HOOTER

GREY GOOSE VODKA, CHAMBORD FRESH LEMON, SIMPLE SYRUP, SPRITE

\$13

TOP SHELF ESPRESSO MARTINI KAHLUA, GREY GOOSE VODKA ESPRESSO, BAILEY'S, FRANGELICO

\$15

FINAL

PORTO

FONSECA BIN 27 RUBY PORTO

\$8

DOW'S 10 YEAR TAWNY PORTO

\$10

DOW'S 20 YEAR TAWNY PORTO

\$17

JINGLE MALT SCOTCH

GLENFIDDICH 12 YEAR

\$11

GLENLIVET 12 YEAR

\$11

MACALLAN 12 YEAR

\$15

MACALLAN 18 YEAR

\$35

COGNAC

HENNESSEY V.S. COGNAC

\$9

REMY MARTIN V.S.O.P.

\$13

GRAND MARNIER CUVÉE DU CINQUENTENAIRE

\$24

6/19/24

WE HAVE THE STUFF YOU WANT



VIP MENU

for our guests 12 years and under, please

SODAS 4

COKE	
SPRITE	
DIET COKE	
SHIRLEY TEMPLE	sprite & grenadine
ROY ROGERS	coke & grenadine

ITALIAN SODAS 4

CHERRY	if you want cream, just say so
RASPBERRY	
BLACKBERRY	
VANILLA	
HAZELNUT	

JUICES

LEMONADE	4
STRAWBERRY LEMONADE	4.5
CRANBERRY	4

DESSERTS 4

ONE SCOOP ICE CREAM	4
TWO SCOOPS ICE CREAM	6
SMALL SUNDAE	6
CLASSICO SUNDAE	11

made with Breyer's ice cream

vanilla bean ice cream, caramel
& chocolate syrups, toffee boutique crunch, whipped cream, cherry

STARTERS

MINI GARLIC CHIPS	10
--------------------------	----

SALADS

CAESAR SALAD	6
RANCH SALAD romaine, tomato, mozzarella, croutons, ranch dressing	6

ENTREES

CHEESE PIZZA	12
PEPPERONI PIZZA	14
LINGUINI WITH GARLIC BUTTER	11
SPAGHETTI POMODORO	12
FETTUCINI ALFREDO	12
PENNE WITH CHEESE SAUCE	13
SPAGHETTI WITH MEATBALL	15

6/14/25