"Our TRADITION of QUALITY."

Back in 1955, Gennaro and Carmela Sbarro opened the first Sbarro in Brooklyn. It was a huge success, because ingredients were always fresh, prices fair, and the food - cooked by mama everyday - was fabulous.

Today, mama's tradition still runs the kitchen in each and every Sbarro restaurant. And although things are modernized, *QUALITY* is never compromised.

qual'i-ty, n.; the degree of superiority and excellence which possesses the extraordinary.

Each Sbarro restaurant has its own kitchen where the *Tradition of Quality* and the traditional Sbarro family recipes are recreated each day.

NEW YORK STYLE!

We start with our special dough recipe, proofed overnight, hand-stretched, then

covered with our zesty pizza sauce, almost a pound of 100% real mozzarella, our garden-fresh toppings, zesty pepperoni or spicy sausage, and bake to a crispy perfection.

For our Baked Ziti, Spaghetti or Lasagna

we only use the finest 100% "Semolina" pasta. We cook it 'al dente'—so its never overcooked or starchy.

sauce

Our rich, thick sauces are made from imported Italian peeled tomatoes, fresh onions, fresh chopped garlic, grated Romano cheese and our special

blended olive oil. The sauce, simmered for hours brings out all the flavors and tangy taste of a great tomato sauce.

quality "not just a word"...
...a Tradition

"You'll taste our home made Freshness"... Sharro-



Everything Homemade Fresh In Our Kitchens.

For over 30 years our tradition of serving the finest Italian food meant preparing everything fresh on premise, using all natural ingredients according to our own family recipes.

Today, each of our restaurants throughout the U.S., Canada, and Puerto Rico continues the Sbarro tradition, with kettles of zesty tomato sauce always simmering on the stove, ovens filled with heaping trays of Baked Ziti and Lasagna, and freshly made New York style hand-stretched Pizza and Calzones served piping hot!

We hope you'll enjoy our Pizza, Pasta, Salads and other Italian Specialties, as much as we enjoy bringing them to you.

"Täste homemade freshness"... shappo

MAKAI MARKET

Ala Moana Shopping Center Honolulu, HI

Sharm		
S GEAL CONTE	WHOLE PIE	SUPER SLICE
cheese	. \$ 7.95 .	. \$1.39
pepperoni	. \$10.95 .	. \$1.89
sausage	. \$10.95 .	. \$1.89
supreme, with mushroom onions, pepperoni & sausage.	ns, peppers, \$10.95 .	. \$1.89
Sharm **	11000 a - 11 - 1	,



pasta plates and spagbetti dinners, served with garlic roll

BAKED ZITI with MEAT, with ricotta and mozzarella cheese	beef, \$3.99
MEAT LASAGNA, with beef and richeese, topped with mozzarella	icotta \$3.99
Spaghetti & TOMATO SAUCE	\$ 2.59
Spaghetti & MEATBALLS , hearty and tasty	\$ 3.99
Spagbetti & CHICKEN PARMIGI tender breaded breast of chic topped with mozzarella che	ANA.
Spaghetti & SAUSAGE, Italian sausa	

TORTELLINI PRIMAVERA, garden fresh vegetables in a creamy butter and cheese sauce . . \$4.50

sauteed peppers & onions in a

light tomato sauce



Rich, creamy ricotta cheese, blended with 100% real mozzarella, wrapped in our special recipe dough and slowly baked to perfection.

SPINACH & CHEESE...... MEATBALL & CHEESE.....\$2.89

Delicious . . . \$2.89

Chunks of spicy sausage, sauteed with peppers, onions and laced with 100% real mozzarella and wrapped in our special recipe dough, then slow baked.

The Sharro Tradition



Fresh **Homemade** Quality.

.now enjoy quality, homemade,

Italian specialties and pizza ... for lunch, dinner or anytime.

A hearty Delight

CHICKEN PARMIGIANA.... SAUSAGE & PEPPERS.....\$3.59

Fresh from the garden "Light, Delicious and Satisfying."

FRUIT SALAD. \$1.50 GARDEN FRESH TOSSED SALAD . \$1.50

PASTA SALAD . . \$1.50

NOT AVAILABLE AT THIS LOCATION

BEVERAGE

ROOT BEER PEPSI - DIET PEPSI - ORANGE - 7-UP

REG. MED. LGE.

HAWAIIAN PUNCH J 69¢ 79¢ 89¢



COFFEE-TEA.....55¢ MILK 69¢

PRICES SUBJECT TO CHANGE