

APPETIZERS

GREAT FOR SHARING

LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce. **** 1130 cal 12.79**

MEATBALLS PARMIGIANA

Five hearty meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. **1040 cal 12.79**

CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. **670 cal, marinara 35 cal, ranch 240 cal 13.99**

STUFFED ZITI FRITTA

Crispy fried ziti filled with five melted Italian cheeses. Served with homemade marinara and alfredo. **500 cal, alfredo 220 cal, marinara 35 cal 10.79**

TOASTED RAVIOLI

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. **650 cal, marinara 35 cal 10.99**

SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. **1160 cal 12.29**



SHRIMP FRITTO MISTO

Over a half-pound of shrimp mixed with onions and bell peppers, hand-breaded and lightly fried. Served with marinara and spicy ranch. **1280 cal, marinara 35 cal, ranch 240 cal 15.49**

FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. **800 cal, marinara 35 cal 10.29**

NEVER-ENDING DIPPING SAUCES FOR BREADSTICKS (V) **TRY ALL THREE!**

Homemade marinara, alfredo or five cheese marinara. **70-440 cal per bowl. Served one bowl at a time. 5.99**

HOMEMADE SOUPS & SALAD

SOUPS MADE FROM SCRATCH EVERY DAY



NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad (**150 cal per serving**), breadsticks (V) (**140 cal each**) and your choice of homemade soup. **13.99**
Lunch Special **10.49 (11-3 p.m. Mon - Fri)**

PASTA E FAGIOLI

White and red beans, ground beef, tomatoes and tubetti pasta in a savory broth. **150 cal per serving**

ZUPPA TOSCANA

Spicy Italian sausage, kale and potatoes in a creamy broth. **220 cal per serving**

MINISTRONE (V)

Fresh vegetables, beans and pasta in a light tomato broth. **110 cal per serving**

CHICKEN & GNOCCHI

A creamy soup made with roasted chicken, Italian dumplings and spinach. **230 cal per serving**



\$6 TAKE HOME ENTRÉES

Freshly prepared then chilled to enjoy at a later time

Purchase any entrée then take home one of these classics for just \$6

SPAGHETTI WITH MEAT SAUCE 640 cal**

FETTUCCINE ALFREDO (V) 1010 cal

FIVE CHEESE ZITI AL FORNO 940 cal

No substitutions please. Take Home entrées do not include soup, salad or breadsticks. Limited to takeout five Take Homes per entrée when dining in-restaurant.

Have a food allergy? Please alert your server if anyone in your party has a food allergy.
Our full allergen guide can be viewed on our website or the table-top tablet. Not all ingredients are listed in the menu.
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
****Our meat sauces include pan-seared beef and Italian sausage.**

CLASSIC ENTRÉES

ALL ENTRÉES COME WITH OUR NEVER-ENDING FIRST COURSE OF SOUP OR SALAD AND BREADSTICKS

TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 25.49

CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 1020 cal 22.79

EGGPLANT PARMIGIANA

Hand-breaded eggplant, lightly fried to order, topped with melted mozzarella and homemade marinara. Served with a side of spaghetti. 1070 cal 19.49

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 940 cal 20.99

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 1170 cal 19.99

SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.** 1120 cal 19.28

SPAGHETTI WITH MARINARA (V)

Our homemade marinara served over spaghetti.** 490 cal 14.99
Add Sautéed Shrimp 170 cal 5.99

SPAGHETTI WITH MEAT SAUCE

Our homemade meat sauce served over spaghetti.** 640 cal 14.99
Add Italian Sausage 470 cal 4.29

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 490 cal 23.49

CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 1050 cal 23.49

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1370 cal 25.99

CHICKEN MARSALA FETTUCCINE

Chicken sautéed with spinach and mushrooms in a creamy marsala mushroom sauce. Served over fettuccine. 1400 cal 23.29

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 650 cal 23.29

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 980 cal 22.49

HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 610 cal 25.79

STUFFED PASTAS

CHICKEN TORTELLONI ALFREDO

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 1980 cal 26.49

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** with marinara 750 cal, with meat sauce 860 cal 19.49

RAVIOLI CARBONARA

Cheese ravioli baked in a creamy sauce with bacon, topped with a blend of Italian cheeses. 1390 cal 20.49

Add Grilled Chicken 130 cal 5.29

Add Crispy Chicken Fritta 240 cal 4.99

Add Sautéed Shrimp 170 cal 5.99

AMAZING ALFREDOS

MADE FROM SCRATCH WITH SIMPLE INGREDIENTS
LIKE PARMESAN, CREAM, GARLIC & BUTTER

FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every day, served over fettuccine. 1310 cal 18.99
Add Broccoli 150 cal 4.29

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1450 cal 24.99

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 1470 cal 23.99

CHICKEN ALFREDO

Our signature alfredo over fettuccine. Topped with your choice of grilled chicken or crispy chicken frita. 1570-1790 cal 22.99
Add Broccoli 150 cal 4.29

try it crispy



(V) Vegetarian Options (G) Made without gluten-containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

*ITEM COOKED TO ORDER. CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CREATE YOUR OWN PASTA - \$14⁹⁹

CHOOSE A PASTA

- SPAGHETTI (V) 340 cal
- RIGATONI (V) 440 cal
- ANGEL HAIR (V) 350 cal
- GLUTEN-FREE ROTINI (G) (V) 380 cal

CHOOSE A SAUCE

- TRADITIONAL MARINARA (G) (V) 150 cal
- FIVE CHEESE MARINARA (V) 400 cal
- CREAMY MUSHROOM (V) 860 cal
- MEAT SAUCE** (G) 300 cal

ADD A TOPPING (additional price)

- BROCCOLI (V) 150 cal + 4.29
 - MEATBALLS (3) 480 cal + 4.29
 - ITALIAN SAUSAGE (G) 470 cal + 4.29
- CRISPY CHICKEN FRITTA 240 cal + 4.99
 - GRILLED CHICKEN (G) 130 cal + 5.29
 - SAUTÉED SHRIMP (G) 170 cal + 5.99

WEEKDAY LUNCH-SIZED FAVORITES

AVAILABLE 11 – 3 P.M. MONDAY-FRIDAY

- \$10.49

NEVER-ENDING SOUP, SALAD & BREADSTICKS
Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (V)
- \$11.49

SPAGHETTI With marinara (V) or with meat sauce.** *marinara 290 cal, meat sauce 360 cal*

FETTUCCINE ALFREDO (V) Our signature alfredo made fresh in-house every morning, served over fettuccine. *650 cal*
Add Broccoli 130 cal 3.29

EGGPLANT PARMIGIANA Hand-breaded, lightly fried and served with a side of spaghetti. *660 cal*

CHEESE RAVIOLI Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** *marinara 440 cal, meat sauce 500 cal*

FIVE CHEESE ZITI AL FORNO Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. *630 cal*
- \$12.49

SPAGHETTI & MEATBALLS (2) With meat sauce.** *680 cal*

LASAGNA CLASSICO Layers of pasta, Italian cheeses and our homemade meat sauce.** *500 cal*

CHICKEN PARMIGIANA Served with a side of spaghetti. *630 cal*

SHRIMP SCAMPI Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. *460 cal*

DESSERTS

- BLACK TIE MOUSSE CAKE** (V)
Chocolate cake, dark chocolate cheesecake and creamy custard with icing. *750 cal 10.99*

TIRAMISU (V)
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. *470 cal 10.49*

SICILIAN CHEESECAKE (V)
Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. *730 cal 10.49*

CHOCOLATE BROWNIE LASAGNA (V)
Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. *910 cal 10.79*

WARM ITALIAN DOUGHNUTS (V)
Known in Italy as Zeppoli, our doughnuts are made to order and tossed in vanilla sugar. Served with raspberry or chocolate sauce. *810 cal, chocolate sauce 220 cal, raspberry sauce 210 cal 9.99*



limited time only

- SEASONAL PUMPKIN CHEESECAKE** (V)
Pumpkin cheesecake topped with caramel sauce. Served with whipped cream. *790 cal 10.29*

STRAWBERRY CREAM CAKE (V)
Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. *540 cal 10.79*

FEATURED COCKTAILS

FOR FULL COCKTAIL LIST, SEE ZIOSK ON TABLE



SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 7.00

AMARETTO SOUR

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 7.00

STRAWBERRY BELLINI

Known in Italy as a Rossini, a refreshing blend of sparkling Italian white wine and strawberry purée. 210 cal 8.00

PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 210 cal 8.00

ITALIAN MARGARITA

Inspired by the flavors of Italy, our margarita is made with Jose Cuervo Especial Silver tequila, triple sec, and topped with amaretto, a sweet Italian liqueur. 380 cal 9.00
PREMIUM WITH PATRÓN SILVER - \$2.75

BLUE AMALFI

A refreshing mix of lemonade, Blue Curacao and New Amsterdam vodka, inspired by the vibrant blue waters of Italy's Amalfi coast. 210 cal 7.00

ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 320 cal 7.50



SANGRIAS *perfect for sharing*

GREEN APPLE MOSCATO SANGRIA

Chilled moscato blended with apple purée, a splash of pineapple juice and fresh fruit.
Pitcher (serves 4) 830 cal 26.50
Glass 200 cal 8.50

WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon, a splash of ginger ale and fresh fruit.
Pitcher (serves 4) 720 cal 26.50
Glass 180 cal 8.50

BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices.
Pitcher (serves 4) 870 cal 26.50
Glass 210 cal 8.50

BEVERAGES NON-ALCOHOLIC



REFRESHING FAVORITES NEVER-ENDING REFILLS

- CLASSIC LEMONADE 170 cal
- RASPBERRY LEMONADE 160 cal
- FRESH BREWED ICED TEA 0 cal
- BELLINI PEACH-RASPBERRY ICED TEA 80 cal
- MANGO-STRAWBERRY ICED TEA 100 cal

FOUNTAIN DRINKS NEVER-ENDING REFILLS

- Coca-Cola 140 cal
- Coke 0 cal
- Coca-Cola Zero Sugar 0 cal
- Sprite 140 cal
- Diet Pepsi 150 cal
- Minute Maid 170 cal

ITALIAN BOTTLED WATER

- ACQUA PANNA SPRING 0 cal 5.39
- SAN PELLEGRINO SPARKLING 0 cal 5.39

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA
Lemonade, sparkling water and strawberry-passion fruit. 180 cal 4.89

COFFEE

- HOT COFFEE 0 cal 4.49
- HOT TEA 0 cal 4.49
- CAPPUCCINO 150 cal 5.79
- LAVAZZA ESPRESSO 60 cal 4.79
- TRADITIONAL ICED COFFEE 210 cal 4.99
- VANILLA ICED COFFEE 240 cal 4.99
- CARAMEL ICED COFFEE 250 cal 4.99

WINE

Glass: White & Rosé 150 cal, Red & Sparkling 160 cal
Grande Pour: White & Rosé 220 cal, Red 230 cal
Bottle: White & Rosé 630 cal, Sparkling & Red 660 cal

ENJOY MORE WITH A GRANDE POUR!
Upgrade to a glass and a half for just
\$2.00 more. It's a great value!



WHITE

MOSCATO

Primo Amore, Italy

MOSCATO

Castello del Poggio, Italy

SWEET PINK MOSCATO BLEND

Confetti, Italy

WHITE ZINFANDEL

Sutter Home, California

RIESLING

Chateau Ste. Michelle,
Washington

SPARKLING ITALIAN WINE

Zonin Prosecco, Italy

PINOT GRIGIO

Cavit, Italy

SAUVIGNON BLANC

Starborough, New Zealand

CHARDONNAY

Chateau Ste. Michelle,
Washington

RED

SWEET RED ROSCATO

Rosso Dolce, Italy

PINOT NOIR

Meiomi, California

MERLOT

Beringer, California

RED BLEND

Porta Vita, Italy

CHIANTI CLASSICO

Rocca delle Macie, Italy

CABERNET

Robert Mondavi
Private Selection, California

GLASS 6 OZ	GLASS AND A HALF 9 OZ	BOTTLE (4 GLASSES)
---------------	-----------------------------	-----------------------

8.25	10.25	20.00
------	-------	-------

9.25	11.25	31.00
------	-------	-------

8.25	10.25	20.00
------	-------	-------

8.25	10.25	26.50
------	-------	-------

8.75	10.75	30.00
------	-------	-------

8.50	—	29.00
------	---	-------

8.25	10.25	26.50
------	-------	-------

9.50	11.50	30.50
------	-------	-------

8.75	10.75	30.00
------	-------	-------

8.25	10.25	20.00
------	-------	-------

11.25	13.25	32.00
-------	-------	-------

8.75	10.75	30.00
------	-------	-------

8.25	10.25	20.00
------	-------	-------

9.75	11.75	31.00
------	-------	-------

9.25	11.25	31.00
------	-------	-------



\$20 WINES BY THE BOTTLE

MOSCATO

Primo Amore, Italy

SWEET PINK MOSCATO BLEND

Confetti, Italy

SWEET RED ROSCATO

Rosso Dolce, Italy

RED BLEND

Porta Vita, Italy

BEER

Light Draft: 16 oz 140 cal, 22 oz 190 cal,
Reg Draft: 16 oz 230 cal, 22 oz 310 cal
Light Bottle 100 cal, Reg Bottle 150-220 cal

DRAFT SELECTIONS

AVAILABLE IN 16 OR 22 OZ

BLUE MOON

BUD LIGHT

BOTTLED BEERS

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

COORS LIGHT

MILLER LITE

MODELO ESPECIAL

CORONA

STELLA ARTOIS

PERONI

HEINEKEN

SAMUEL ADAMS LAGER

ANGRY ORCHARD HARD CIDER (gluten-free)

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.
Not all menu items are available for To Go.

LET'S EAT

OUR TWO FAVORITE WORDS



tour of italy



chicken alfredo (add broccoli)



chicken & shrimp carbonara