

LET'S EAT

OUR TWO FAVORITE WORDS



tour of italy



chicken alfredo (add broccoli)



chicken & shrimp carbonara

APPETIZERS

CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 670 cal, marinara 35 cal, ranch 240 cal 11.99

MEATBALLS PARMIGIANA

Five hearty meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. 1040 cal 11.29

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 8.99

TOASTED RAVIOLI

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 650 cal, marinara 35 cal 9.79

SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 1160 cal 10.99

FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 800 cal, marinara 35 cal 8.49



LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce.** 1130 cal 11.29



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 13.29

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. 4.79

Homemade SOUPS & SALAD

NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad (150 cal per serving), breadsticks (V) (140 cal each) and your choice of homemade soup. 11.99
Lunch Special 9.49 (11-3 p.m. Mon - Fri)

SOUPS MADE FROM SCRATCH EVERY DAY

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

Create YOUR OWN PASTA \$12⁹⁹

All entrées come with our NEVER-ENDING FIRST COURSE of soup or salad and breadsticks

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 + 2.99 | CRISPY CHICKEN FRITTA
240 cal + 3.99 |
| MEATBALLS (3)
480 cal + 3.79 | GRILLED CHICKEN (G)
130 cal + 4.29 |
| ITALIAN SAUSAGE (2)
(G) 470 cal + 3.79 | SAUTÉED SHRIMP
(G) 170 cal + 4.99 |

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.
(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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

*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.

**Our meat sauces include pan-seared beef and Italian sausage.

When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.

CLASSIC Entrées

All Entrées come with our NEVER-ENDING FIRST COURSE of soup or salad and breadsticks

CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti.
1020 cal 20.29

EGGPLANT PARMIGIANA (V)

Hand-breaded eggplant, lightly fried to order, topped with melted mozzarella and homemade marinara. Served with a side of spaghetti. 1070 cal 17.49

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 940 cal 18.49

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 1170 cal 17.99

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara (V) or meat sauce.** with marinara 750 cal, with meat sauce 860 cal 17.29

SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.** 1120 cal 16.78

SPAGHETTI WITH HOMEMADE SAUCE

Your choice of homemade marinara (V) or meat sauce.** with marinara 490 cal, with meat sauce 640 cal 12.99

Add Sautéed Shrimp 170 cal 4.99

Add Italian Sausage (2) 470 cal 3.79

NEW STUFFED CHICKEN MARSALA

Grilled chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with a creamy marsala mushroom sauce. Served with mashed potatoes. 1090 cal 20.79

CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 1050 cal 20.79

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 490 cal 20.79

Amazing ALFREDOS

Made from scratch with simple ingredients like parmesan, cream, garlic & butter

CHICKEN ALFREDO

Our signature alfredo over fettuccine. Topped with your choice of grilled chicken or crispy chicken frita. 1570-1790 cal 20.49

Add Broccoli 150 cal 2.99

FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every day, served over fettuccine. 1310 cal 16.49

Add Broccoli 150 cal 2.99

NEW STEAK GORGONZOLA ALFREDO*

Grilled sirloin tips (6 oz) over fettuccine alfredo, tossed with gorgonzola blue cheese and spinach. Topped with sun-dried tomatoes and a balsamic drizzle. 1580 cal 21.79

Steak prepared medium.

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 1470 cal 21.29

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1450 cal 22.29



OG FAVORITES

TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 22.49

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 22.49

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1370 cal 22.49

SHRIMP CARBONARA

Shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1200 cal 23.49

RAVIOLI CARBONARA

Cheese ravioli baked in a creamy sauce with bacon, topped with a blend of Italian cheeses. 1390 cal 18.29

Add Grilled Chicken 130 cal 4.29

Add Crispy Chicken Fritta 240 cal 3.99

Add Sautéed Shrimp 170 cal 4.99

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 650 cal 20.29

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 980 cal 19.99

HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 610 cal 21.79



SIDES

- BROCCOLI** (V) Steamed and seasoned with parmesan cheese and garlic. *150 cal 2.99*

MIXED VEGETABLES (V) Zucchini, broccoli, carrots, peppers, and onions seasoned with parmesan and garlic. *160 cal 2.99*

ASPARAGUS (V) Steamed and seasoned with parmesan and Italian herbs. *140 cal 3.49*
- MEATBALLS (3)** Served with marinara. *520 cal 3.79*

ITALIAN SAUSAGE (2) Served with marinara. *510 cal 3.79*

MASHED POTATOES (V) Creamy mashed potatoes made with milk and butter. *200 cal 2.99*

\$6 TAKE HOME Entrées

- Bring home a freshly prepared and chilled classic with purchase of any entrée.
- SPAGHETTI WITH MEAT SAUCE****
- FETTUCCINE ALFREDO** (V)
- FIVE CHEESE ZITI AL FORNO**

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

WEEKDAY LUNCH-SIZED FAVORITES

AVAILABLE 11 – 3 P.M. MONDAY-FRIDAY

- \$9.49**

NEVER-ENDING SOUP, SALAD & BREADSTICKS

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (V)
- \$10.49**

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 1.99*

CHEESE RAVIOLI Topped with melted mozzarella and your choice of homemade marinara (V) 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*

EGGPLANT PARMIGIANA (V) Hand-breaded, lightly fried and served with a side of spaghetti. *660 cal*
- \$11.49**

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

- TIRAMISU** (V)

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. *470 cal 8.99*
- SICILIAN CHEESECAKE** (V)

Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. *730 cal 8.99*
- CHOCOLATE LASAGNA** (V)

Decadent layers of chocolate cake, creamy chocolate mousse, and a delicate layer of crushed wafers. Topped with chocolate sauce. *980 cal 9.29*
- 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 8.29*
- STRAWBERRY CREAM CAKE** (V)

Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. *540 cal 9.29*



BLACK TIE MOUSSE CAKE (V)

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. *750 cal 9.49*

COCKTAILS

For full cocktail list, see table-top tablet

SICILIAN SUNSET

A refreshing mix of prickly pear lemonade, pineapple juice and New Amsterdam vodka. 230 cal 6.50

ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 320 cal 7.00

PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 210 cal 7.50

AMARETTO SOUR

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 6.50

SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 6.50

NEW BLUE CAPRI

Blue Chair Bay coconut rum with Blue Curacao and pineapple juice. 290 cal 8.00



Signature MARGARITAS

ITALIAN MARGARITA

Our signature margarita made with Jose Cuervo Especial Silver tequila, triple sec, and topped with amaretto, a sweet Italian liqueur. 380 cal 9.00

STRAWBERRY LIMONCELLO MARGARITA

A sweet strawberry margarita with Mi Campo Blanco tequila and Caravella limoncello, an Italian liqueur. 280 cal 8.50

MAKE YOUR MARGARITA PREMIUM WITH *Patrón Silver* - \$2.50

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 25.50

Glass 200 cal 8.00

WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon, a splash of ginger ale and fresh fruit.

Pitcher (serves 4) 720 cal 25.50

Glass 180 cal 8.00

BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices.

Pitcher (serves 4) 870 cal 25.50

Glass 210 cal 8.00



2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Not all menu items are available for To Go.

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

WHITE

	GLASS	GRANDE POUR QUARTINO	BOTTLE
MOSCATO Primo Amore, Italy	8.00	10.00	24.00
MOSCATO Castello del Poggio, Italy	9.00	11.00	27.00
SWEET PINK MOSCATO BLEND Confetti, Italy	8.00	10.00	24.00
WHITE ZINFANDEL Sutter Home, California	8.00	10.00	24.00
RIESLING Chateau Ste. Michelle, Washington	8.50	10.50	25.50
SPARKLING ITALIAN WINE Zonin Prosecco, Italy	9.00	—	27.00
PINOT GRIGIO Cavit, Italy	8.00	10.00	24.00
SAUVIGNON BLANC Starborough, New Zealand	9.00	11.00	27.00
CHARDONNAY Chateau Ste. Michelle, Washington	8.50	10.50	25.50

RED

SWEET RED ROSCATO Rosso Dolce, Italy	8.00	10.00	24.00
PINOT NOIR Meiomi, California	10.50	12.50	31.50
MERLOT Beringer, California	8.50	10.50	25.50
RED BLEND Porta Vita, Italy	8.00	10.00	24.00
CHIANTI CLASSICO Rocca delle Macie, Italy	9.50	11.50	28.50
CABERNET Robert Mondavi Private Selection, California	9.00	11.00	27.00

BEER

DRAFT SELECTIONS

AVAILABLE IN 16 OR 22 OZ

Light Draft: 16 oz 140 cal, 22 oz 190 cal,
Reg Draft: 16 oz 230 cal, 22 oz 310 cal

NEW MODELO ESPECIAL

BUD LIGHT

BLUE MOON

BOTTLED BEERS

Light Bottle 100 cal, Reg Bottle 150-220 cal

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

COORS LIGHT

MILLER LITE

MODELO ESPECIAL

CORONA

STELLA ARTOIS

PERONI **WORLD'S #1 ITALIAN BEER**

HEINEKEN

SAMUEL ADAMS LAGER

ANGRY ORCHARD HARD CIDER
(gluten-free)

REGIONAL SELECTIONS

ASK YOUR SERVER ABOUT OUR
SELECTION OF LOCAL BEERS.

BEVERAGES NON-ALCOHOLIC



Bellini
Peach-Raspberry
Iced Tea

Raspberry
Lemonade

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

					
140 cal	0 cal	0 cal	140 cal	150 cal	170 cal

ITALIAN BOTTLED WATER

ACQUA PANNA SPRING 0 cal 4.39

SAN PELLEGRINO SPARKLING 0 cal 4.39

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA
Lemonade, sparkling water and
strawberry-passion fruit. 180 cal 4.49

COFFEE

HOT COFFEE 0 cal 3.49

HOT TEA 0 cal 3.49

CAPPUCCINO 150 cal 4.99

LAVAZZA ESPRESSO 60 cal 3.99

ICED COFFEE

Sweetened and blended with milk.
Choose vanilla, caramel or traditional.
210-250 cal 4.19