

# LET'S EAT

OUR TWO FAVORITE WORDS



TOUR OF ITALY



CHICKEN ALFREDO



CHICKEN & SHRIMP CARBONARA

# APPETIZERS

## LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce. \*\*  
1130 cal 14.49

## Δ CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 670 cal, marinara 35 cal, ranch 240 cal 15.79

## FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 800 cal, marinara 35 cal 10.99

## 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 11.29

## TOASTED RAVIOLI

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 650 cal, marinara 35 cal 12.29

## Δ SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 1160 cal 13.99



## Δ 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 16.79

## NEVER-ENDING DIPPING SAUCES FOR BREADSTICKS (V)

Homemade marinara, alfredo or five cheese marinara. 70-440 cal per bowl. Served one bowl at a time. 6.29

# SOUPS & SALAD

SOUPS MADE FROM SCRATCH EVERY MORNING



## NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad (150 cal per serving), breadsticks (V) (140 cal each) and your choice of homemade soup. 14.99  
Lunch Special 12.49 (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

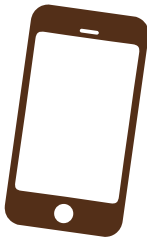
Spicy Italian sausage, kale and potatoes in a creamy broth. 220 cal per serving

## MINISTRONE (V)

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

## Δ CHICKEN & GNOCCHI

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



## WANT TO SAVE TIME?

On your next visit, join our Wait List to save time.  
Visit our app to check wait times and add your name to the list, or place your order To Go!  
Download on the **Apple App Store** or get it on **Google Play**.

Warning: Δ indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

\*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.

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

# CLASSIC ENTRÉES

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

## Δ TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.\*\* 1550 cal 28.49

## Δ CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 1020 cal 24.79

## Δ 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 20.99

## LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.\*\* 940 cal 23.29

## SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.\*\* 1120 cal 22.08

## GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 540 cal 24.79

## Δ FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 1170 cal 20.79

## SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 510 cal 25.79

## CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 1260 cal 26.29

# AMAZING ALFREDOS

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

## FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every morning, served over fettuccine. 1310 cal 20.49

## SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1430 cal 27.99

## SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 1450 cal 26.99

## CHICKEN ALFREDO

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1570 cal 24.99

## CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1390 cal 28.99

## Δ CHICKEN MARSALA

Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 1080 cal 25.29

## HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 490 cal 29.99

## 6 OZ SIRLOIN\*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 980 cal 26.79

# STUFFED PASTAS

## Δ ASIAGO TORTELLONI ALFREDO WITH GRILLED CHICKEN

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 1980 cal 26.79

## CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade Δ marinara or meat sauce.\*\* with marinara 750 cal, with meat sauce 860 cal 20.49

## Δ GIANT CHEESE STUFFED SHELLS

Five shells, filled with four Italian cheeses, topped with homemade marinara, alfredo and toasted breadcrumbs. 1120 cal 20.99

Add Grilled Chicken 130 cal 5.79

Add Sautéed Shrimp 150 cal 6.79



Before placing your order, please inform us if a person in your party has a food allergy. 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.

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

A suggested gratuity of 18% will be included on all guest checks. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.

# CREATE YOUR OWN PASTA

## STARTING AT \$17.29

Our kitchen. Your creation. Pasta just the way you want it!

### CHOOSE A PASTA

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

### CHOOSE A SAUCE

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

### ADD A TOPPING (additional price)

- ▲ MEATBALLS (3) 480 cal + 4.79
- ▲ ITALIAN SAUSAGE (G) 470 cal + 4.79
- CRISPY CHICKEN FRITTA 240 cal + 5.49
- GRILLED CHICKEN (G) 130 cal + 5.79
- SAUTÉED SHRIMP (G) 150 cal + 6.79

## WEEKDAY LUNCH 11-3 P.M. MONDAY-FRIDAY

### LUNCH-SIZED FAVORITES

\$12.49

#### NEVER-ENDING SOUP, SALAD & BREADSTICKS

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (V)

\$13.49

**SPAGHETTI** With marinara (V) or with meat sauce.\*\* *marinara 240 cal, meat sauce 360 cal*

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

▲ **EGGPLANT PARMIGIANA** (V) Hand-breaded eggplant, lightly fried to order, topped with melted mozzarella and homemade marinara. 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*

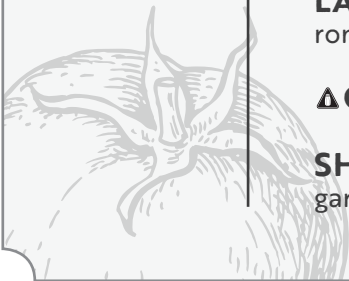
\$14.49

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

**LASAGNA CLASSICO** Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.\*\* *500 cal*

▲ **CHICKEN PARMIGIANA** Served with a side of spaghetti. *680 cal*

**SHRIMP SCAMPI** Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. *480 cal*



## DESSERTS

### BLACK TIE MOUSSE CAKE

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. *750 cal 12.29*

### TIRAMISU (V)

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. *470 cal 11.29*

### SICILIAN CHEESECAKE (V)

Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. *730 cal 11.29*

### CHOCOLATE BROWNIE LASAGNA

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. *910 cal 11.49*

### 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 10.99*



### NEW STRAWBERRY CREAM CAKE (V)

Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. *540 cal 11.49*

# FEATURED COCKTAILS

FOR FULL COCKTAIL LIST, SEE ZIOSK ON TABLE



## 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 - \$3.25

## 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



## SPIKED STRAWBERRY LEMONADE

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

## STRAWBERRY BELLINI

Known in Italy as a Rossini, a refreshing blend of sparkling Italian white wine and strawberry purée. 210 cal 8.75

## AMARETTO SOUR

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

## PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 210 cal 8.75

# SANGRIAS

## GREEN APPLE MOSCATO SANGRIA

Chilled moscato blended with apple purée and a splash of pineapple juice.  
Pitcher (serves 4) 830 cal 29.50 | Glass 200 cal 8.50

## WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon and a splash of ginger ale.  
Pitcher (serves 4) 720 cal 29.50 | Glass 180 cal 8.50

## BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices.  
Pitcher (serves 4) 870 cal 29.50 | 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

## ITALIAN BOTTLED WATER

ACQUA PANNA SPRING 0 cal 5.89

SAN PELLEGRINO SPARKLING 0 cal 5.89

## HANDCRAFTED

## STRAWBERRY-PASSION FRUIT LIMONATA

Lemonade, sparkling water and strawberry-passion fruit. 180 cal 5.39



# COFFEE

HOT COFFEE 0 cal 4.39

HOT TEA 0 cal 4.39

CAPPUCCINO 150 cal 5.69

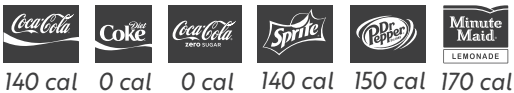
LAVAZZA ESPRESSO 60 cal 4.69

TRADITIONAL ICED COFFEE 210 cal 5.19

VANILLA ICED COFFEE 240 cal 5.19

CARAMEL ICED COFFEE 250 cal 5.19

## FOUNTAIN DRINKS NEVER-ENDING REFILLS



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

# 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	GLASS 6 OZ	GLASS AND A HALF 9 OZ	BOTTLE (4 GLASSES)
MOSCATO Primo Amore, Italy	10.00	12.00	25.50
MOSCATO Castello del Poggio, Italy	11.00	13.00	35.50
SWEET PINK MOSCATO BLEND Confetti, Italy	10.00	12.00	25.50
WHITE ZINFANDEL Sutter Home, California	9.25	11.25	28.75
RIESLING Chateau Ste. Michelle, Washington	10.50	12.50	33.50
SPARKLING ITALIAN WINE Zonin Prosecco, Italy	10.00	—	34.75
PINOT GRIGIO Cavit, Italy	9.50	11.50	29.75
SAUVIGNON BLANC Starborough, New Zealand	12.00	14.00	37.75
CHARDONNAY Chateau Ste. Michelle, Washington	10.75	12.75	34.50
RED			
SWEET RED ROSCATO Rosso Dolce, Italy	10.00	12.00	25.50
PINOT NOIR Meiomi, California	12.00	14.00	37.75
MERLOT Beringer, California	10.25	12.25	32.25
RED BLEND Porta Vita, Italy	8.75	10.75	25.50
CHIANTI CLASSICO Rocca delle Macie, Italy	11.00	13.00	34.00
CABERNET Robert Mondavi Private Selection, California	11.50	13.50	37.00

# \$25.50 WINES BY THE BOTTLE

	GLASS 6 OZ	BOTTLE (4 GLASSES)
MOSCATO Primo Amore, Italy	10.00	25.50
SWEET PINK MOSCATO BLEND Confetti, Italy	10.00	25.50
SWEET RED ROSCATO Rosso Dolce, Italy	10.00	25.50
RED BLEND Porta Vita, Italy	8.75	25.50

# 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)



We help provide food to people in need within our community – sharing the joy of gathering around the table and a warm meal.

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.