

LET'S EAT

OUR TWO FAVORITE WORDS



tour of italy



chicken alfredo (add broccoli)



chicken & shrimp carbonara

APPETIZERS

Δ CALAMARI

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

Δ MEATBALLS PARMIGIANA

Five hearty meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. 1040 cal 14.79

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 11.99

TOASTED RAVIOLI

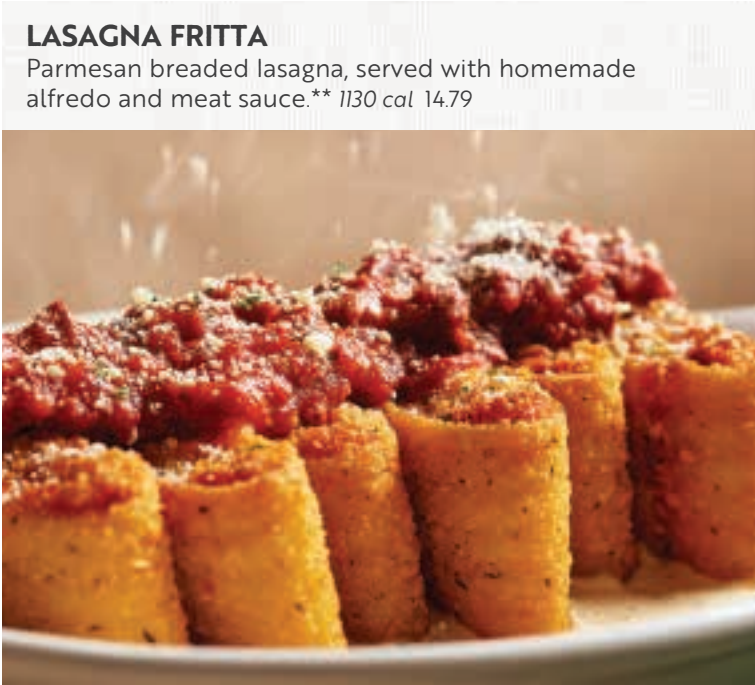
Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 650 cal, marinara 35 cal 12.49

Δ SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 1160 cal 14.29

Δ FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 800 cal, marinara 35 cal 11.79



LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce.** 1130 cal 14.79



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 17.29

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. 6.49

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. 15.99
Lunch Special 13.49 (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

Δ CHICKEN & GNOCCHI

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

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 10.00

NEW STRAWBERRY LIMONCELLO MARGARITA

A sweet strawberry margarita with Mi Campo Blanco tequila and Caravella limoncello, an Italian liqueur. 300 cal 9.50

NEW WATERMELON MARGARITA LIMITED TIME ONLY!

A refreshing blend of watermelon and Calirosa Rosa Blanco tequila, garnished with a salted rim. 230 cal 9.50

MAKE IT PREMIUM WITH *Patrón Silver* - \$3.25



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.

*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.

CLASSIC Entrées

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

Δ CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti.
1020 cal 25.79

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 21.49

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 940 cal 23.49

Δ FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 1170 cal 21.49

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade Δ marinara (V) or meat sauce.** with marinara 750 cal, with meat sauce 860 cal 21.49

SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.** 1120 cal 22.98

SPAGHETTI WITH HOMEMADE SAUCE

Your choice of homemade marinara (V) or meat sauce.** with marinara 490 cal, with meat sauce 640 cal 17.99

Add Sautéed Shrimp 170 cal 6.99

Add Italian Sausage 470 cal 4.99

Δ CHICKEN MARSALA FETTUCCINE

Chicken sautéed with spinach and mushrooms in a creamy marsala mushroom sauce. Served over fettuccine. 1400 cal 27.29

Δ CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 1050 cal 27.49

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 490 cal 27.49

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 Δ crispy chicken frita. 1570-1790 cal 25.99

Add Broccoli 150 cal 4.79

FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every day, served over fettuccine. 1310 cal 20.99

Add Broccoli 150 cal 4.79

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 1470 cal 27.49

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1450 cal 28.49

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.

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



OG FAVORITES

Δ TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 29.49

Δ 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 27.99

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1370 cal 30.29

NEW SHRIMP CARBONARA

Shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1200 cal 31.49

Δ RAVIOLI CARBONARA

Cheese ravioli baked in a creamy sauce with bacon, topped with a blend of Italian cheeses. 1390 cal 22.49

Add Grilled Chicken 130 cal 5.79

Add Crispy Chicken Frita 240 cal 5.49

Add Sautéed Shrimp 170 cal 6.99

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 650 cal 25.79

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 980 cal 27.29

HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 610 cal 30.29



Create YOUR OWN PASTA \$17⁹⁹

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 + 4.79
 - ▲ MEATBALLS (3) 480 cal + 4.99
 - ▲ ITALIAN SAUSAGE (G) 470 cal + 4.99
- CRISPY CHICKEN FRITTA 240 cal + 5.49
 - GRILLED CHICKEN (G) 130 cal + 5.79
 - SAUTÉED SHRIMP (G) 170 cal + 6.99

WEEKDAY LUNCH-SIZED FAVORITES

AVAILABLE 11 – 3 P.M. MONDAY-FRIDAY

\$13.49

NEVER-ENDING SOUP, SALAD & BREADSTICKS

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

\$14.49

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 3.79

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

\$15.49

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 11.99

SICILIAN CHEESECAKE (V)

Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. 730 cal 11.99

NEW CHOCOLATE LASAGNA (V)

Decadent layers of chocolate cake, creamy chocolate mousse, and a delicate layer of crushed wafers. Topped with chocolate sauce. 980 cal 12.29

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 11.49

STRAWBERRY CREAM CAKE (V)

Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. 540 cal 12.29



BLACK TIE MOUSSE CAKE (V)

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 12.49

COCKTAILS

For full cocktail list, see table-top tablet

NEW **SICILIAN SUNSET**

A refreshing mix of prickly pear lemonade, pineapple juice and New Amsterdam vodka. 230 cal 7.50

ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 320 cal 8.00

PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 210 cal 9.25

AMARETTO SOUR

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 7.50

SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 7.50



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 10.00

NEW **STRAWBERRY LIMONCELLO MARGARITA**

A sweet strawberry margarita with Mi Campo Blanco tequila and Caravella limoncello, an Italian liqueur. 300 cal 9.50

NEW **WATERMELON MARGARITA** **LIMITED TIME ONLY!**

A refreshing blend of watermelon and Calirosa Rosa Blanco tequila, garnished with a salted rim. 230 cal 9.50

MAKE YOUR MARGARITA PREMIUM
WITH Patrón Silver - \$3.25

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 30.00

Glass 200 cal 9.00

WATERMELON MOSCATO SANGRIA

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

Pitcher (serves 4) 720 cal 30.00

Glass 180 cal 9.00

BERRY SANGRIA

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

Pitcher (serves 4) 870 cal 30.00

Glass 210 cal 9.00



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.

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 6 OZ	GLASS AND A HALF 9 OZ	BOTTLE (4 GLASSES)
MOSCATO Primo Amore, Italy	10.75	12.75	32.25
MOSCATO Castello del Poggio, Italy	11.25	13.25	35.50
SWEET PINK MOSCATO BLEND Confetti, Italy	10.75	12.75	32.25
WHITE ZINFANDEL Sutter Home, California	10.75	12.75	32.25
RIESLING Chateau Ste. Michelle, Washington	10.75	12.75	34.50
SPARKLING ITALIAN WINE Zonin Prosecco, Italy	10.50	—	34.75
PINOT GRIGIO Cavit, Italy	10.75	12.75	32.25
SAUVIGNON BLANC Starborough, New Zealand	12.25	14.25	37.75
CHARDONNAY Chateau Ste. Michelle, Washington	11.00	13.00	35.50

RED

SWEET RED ROSCATO Rosso Dolce, Italy	10.75	12.75	32.25
PINOT NOIR Meiomi, California	12.50	14.50	38.75
MERLOT Beringer, California	10.50	12.50	33.25
RED BLEND Porta Vita, Italy	10.75	12.75	32.25
CHIANTI CLASSICO Rocca delle Macie, Italy	11.25	13.25	34.00
CABERNET Robert Mondavi Private Selection, California	11.75	13.75	37.00

Just
\$2 More

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



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 5.99

SAN PELLEGRINO SPARKLING 0 cal 5.99

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA
Lemonade, sparkling water and
strawberry-passion fruit. 180 cal 5.59

COFFEE

HOT COFFEE 0 cal 4.69

HOT TEA 0 cal 4.69

CAPPUCCINO 150 cal 5.99

LAVAZZA ESPRESSO 60 cal 4.99

ICED COFFEE

Sweetened and blended with milk.
Choose vanilla, caramel or traditional.
210-250 cal 5.39