

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 10.49

CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 670 cal, marinara 35 cal, ranch 240 cal 11.29

FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 800 cal, marinara 35 cal 7.79

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 7.99

TOASTED RAVIOLI

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 650 cal, marinara 35 cal 8.99

SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 1160 cal 10.29



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 12.29

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. 4.29

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. 9.99
Lunch Special 7.99 (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.

*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.

(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.

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.

**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 19.49

CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 1020 cal 17.79

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 15.79

SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.** 1120 cal 15.98

SPAGHETTI WITH MARINARA

Our homemade marinara served over spaghetti. 490 cal 12.49

Add Sautéed Shrimp 150 cal 4.79

SPAGHETTI WITH MEAT SAUCE

Our homemade meat sauce served over spaghetti.** 640 cal 12.49

Add Italian Sausage 470 cal 3.49

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 940 cal 16.79

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 1170 cal 15.29

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 510 cal 18.49

CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 1260 cal 18.29

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1390 cal 20.29

CHICKEN MARSALA

Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 1080 cal 18.29

HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 490 cal 20.29

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 540 cal 17.99

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 980 cal 18.49

STUFFED PASTAS

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 19.49

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** with marinara 750 cal, with meat sauce 860 cal 14.99

GIANT CHEESE STUFFED SHELLS

Five shells, filled with four Italian cheeses, topped with homemade marinara, alfredo and toasted breadcrumbs. 1120 cal 15.99

Add Grilled Chicken 130 cal 3.99

Add Sautéed Shrimp 150 cal 4.79

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 14.99

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1430 cal 19.99

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 1450 cal 19.49

CHICKEN ALFREDO

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1570 cal 18.49



CREATE YOUR OWN PASTA

STARTING AT \$12.49

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) (M) 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 + 3.49
- ITALIAN SAUSAGE (G) 470 cal + 3.49
- CRISPY CHICKEN FRITTA 240 cal + 3.79
- GRILLED CHICKEN (G) 130 cal + 3.99
- SAUTÉED SHRIMP (G) 150 cal + 4.79

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

LUNCH-SIZED FAVORITES

\$7.99

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

\$8.99

- 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

\$9.99

- 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. 630 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 8.99

TIRAMISU (V)
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 7.79

SICILIAN CHEESECAKE (V)
Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. 730 cal 7.79

CHOCOLATE BROWNIE LASAGNA
Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 910 cal 8.29

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 7.49



NEW STRAWBERRY CREAM CAKE (V)
Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. 540 cal 8.29

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 8.00
PREMIUM WITH PATRÓN SILVER - \$2.50

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 6.00

ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 320 cal 6.50



SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 6.00

AMARETTO SOUR

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 6.00

STRAWBERRY BELLINI

Known in Italy as a Rossini, a refreshing blend of sparkling Italian white wine and strawberry purée. 210 cal 7.00

PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 210 cal 7.00

SANGRIAS

GREEN APPLE MOSCATO SANGRIA

Chilled moscato blended with apple purée and a splash of pineapple juice.
Pitcher (serves 4) 830 cal 25.00 | Glass 200 cal 7.50

WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon and a splash of ginger ale.
Pitcher (serves 4) 720 cal 25.00 | Glass 180 cal 7.50

BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices.
Pitcher (serves 4) 870 cal 25.00 | Glass 210 cal 7.50

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 3.89

SAN PELLEGRINO SPARKLING 0 cal 3.89

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA

Lemonade, sparkling water and strawberry-passion fruit. 180 cal 3.99



COFFEE

HOT COFFEE 0 cal 3.29

HOT TEA 0 cal 3.29

CAPPUCCINO 150 cal 4.59

LAVAZZA ESPRESSO 60 cal 3.59

TRADITIONAL ICED COFFEE 210 cal 3.89

VANILLA ICED COFFEE 240 cal 3.89

CARAMEL ICED COFFEE 250 cal 3.89

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	7.25	9.25	18.00
MOSCATO Castello del Poggio, Italy	8.75	10.75	29.00
SWEET PINK MOSCATO BLEND Confetti, Italy	7.25	9.25	18.00
WHITE ZINFANDEL Sutter Home, California	7.00	9.00	23.00
RIESLING Chateau Ste. Michelle, Washington	8.25	10.25	27.50
SPARKLING ITALIAN WINE Zonin Prosecco, Italy	7.75	—	28.00
PINOT GRIGIO Cavit, Italy	7.25	9.25	24.00
SAUVIGNON BLANC Starborough, New Zealand	9.00	11.00	29.00
CHARDONNAY Chateau Ste. Michelle, Washington	8.25	10.25	27.50
RED			
SWEET RED ROSCATO Rosso Dolce, Italy	7.50	9.50	18.00
PINOT NOIR Meiomi, California	10.00	12.00	29.00
MERLOT Beringer, California	8.25	10.25	27.50
RED BLEND Porta Vita, Italy	6.75	8.75	18.00
CHIANTI CLASSICO Rocca delle Macie, Italy	9.25	11.25	29.00
CABERNET Robert Mondavi Private Selection, California	8.75	10.75	29.00

\$18.00 WINES BY THE BOTTLE

	GLASS 6 OZ	BOTTLE (4 GLASSES)
MOSCATO Primo Amore, Italy	7.25	18.00
SWEET PINK MOSCATO BLEND Confetti, Italy	7.25	18.00
SWEET RED ROSCATO Rosso Dolce, Italy	7.50	18.00
RED BLEND Porta Vita, Italy	6.75	18.00

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.

Menu prices for alcoholic beverages do not include 15% liquor by the drink tax and sales tax.
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.