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) (140 cal each) Weekday Lunch Special 7.99

Soup Choices: Pasta e Fagioli, Zuppa Toscana, Minestrone (V) or Chicken & Gnocchi.

\$8.99

Spaghett

with marinara (V) 310 cal or meat sauce** 360 cal

Fettuccine Alfredo (V)

Our signature sauce is made fresh every morning. Served over fettuccine. 650 cal

Eggplant Parmigiana (V)

Served with a side of spaghetti. 660 cal

Cheese Ravioli

with marinara 450 cal or meat sauce** 500 cal

Five Cheese Ziti al Forno

A baked blend of Italian cheeses, pasta and five cheese marinara 640 cal

\$9.99

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. 660 cal

Shrimp Scampi

Shrimp sautéed in garlic sauce, tossed with asparagus, tomatoes and angel hair. 480 cal



STake Home Entrées

Freshly prepared then chilled to enjoy at a later time

Purchase any entrée then take home one of these classics for just \$5

SPAGHETTI WITH MEAT SAUCE** 640 cal

FETTUCCINE ALFREDO (V) 1010 cal

FIVE CHEESE ZITI AL FORNO 1220 cal

Dine-in only. No substitutions please. \$5 Take Home entrées do not include soup, salad or breadsticks. Limited to five \$5 Take Homes per entrée. Take Home entrées are freshly prepared then chilled so they are ready to take home.

*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.

Appetizers



NEW 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 45 cal, ranch 250 cal 11.79

Toasted Ravioli

Lightly fried ravioli filled with seasoned beef. Served with marinara sauce. 650 cal, marinara 45 cal 8.49

Lasagna Fritta

Parmesan breaded lasagna, served with alfredo and meat sauce.** 1130 cal 9.99

Calamar

Lightly breaded and fried. Served with marinara and spicy ranch. 670 cal, marinara 45 cal, ranch 250 cal 10.79

Fried Mozzarella

Fried mozzarella cheese, served with marinara sauce. 800 cal, marinara 45 cal 7.29

Stuffed Ziti Fritta

Crispy fried ziti filled with five cheeses. 500 cal, alfredo 220 cal, marinara 45 cal 7.49

Spinach-Artichoke Dip

A blend of spinach, artichokes and cheese, served with flatbread crisps. 1160 cal 9.79

Never-Ending Dipping Sauces for

Breadsticks (V) Homemade marinara, alfredo or five cheese marinara. Now never-ending. 90-440 cal per bowl. Served one bowl at a time. 3.99

Never-Ending Favorites

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

Minestrone (V) Fresh vegetables, beans and pasta in a light tomato broth. 110 cal perserving

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

Never-Ending Dipping Sauces for Breadsticks (V) Homemade marinara, alfredo or five cheese marinara. 90-440 cal per bowl. Served one bowl at a time. 3.99

Classic Entrées

Tour of Italy

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 18.99

Chicken Parmigiana

A classic with our homemade marinara and a side of spaghetti. 1060 cal 16.79

Eggplant Parmigiana (V)

Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with a side of spaghetti. 1060 cal 14.99

Lasagna Classico

Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 940 cal 15.79

Grilled Chicken Margherita

Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 540 cal. 16.99

Five Cheese Ziti al Forno

A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 1220 cal 14.29

Shrimp Scampi

A lighter take on a classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 510 cal. 17.49

Chicken Scampi

Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. 1260 cal. 17.99

6 oz Sirloin*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. *930 cal* 18.29

Chicken & Shrimp Carbonara

Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 1390 cal. 19.99

Chicken Marsala

Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 1080 cal 17.49

Herb-Grilled Salmon

Filet grilled to perfection and topped with garlic herb butter. Served with parmesan garlic broccoli. 460 cal 18.99

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 18.49

Cheese Ravioli

Topped with melted mozzarella and your choice of marinara or meat sauce.** with marinara 780 cal, with meat sauce 860 cal 13.99

Giant Cheese Stuffed Shells

Five shells filled with four-cheeses and topped with marinara, alfredo and toasted breadcrumbs. *1140 cal* 14.99

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 sauce is made fresh every morning. Served over fettuccine. 1310 cal 14.49

Shrimp Alfredo

Fettuccine alfredo tossed with sautéed shrimp. 1450 cal 18.99

Chicken Alfredo

Sliced grilled chicken and our signature alfredo sauce over fettuccine. *1570 cal* 17.99

Seafood Alfredo

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1430 cal 19.49

Create Your Own Pasta - Starting at \$11.99

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

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) 190 cal

Five Cheese Marinara (V) 440 cal Creamy Mushroom (V) 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

Circle State State

Crispy Chicken Fritta 240 cal + 3.79

Grilled Chicken (G) 130 cal + 3.99

Sautéed Shrimp (G) 150 cal + 4.79

Featured \$15 Wines by the Bottle



WHITE	GLASS	GRANDE POUR QUARTINO	BOTTLE
Moscato Primo Amore, Italy	6.50	8.50	15.00
Castello del Poggio, Italy	8.00	10.00	28.00
Pink Moscato Blend Confetti, Italy	6.50	8.50	15.00
White Zinfandel Sutter Home, California	6.25	8.25	22.00
Riesling Chateau Ste. Michelle, Washington	7.50	9.50	26.50
Sparkling Prosecco Zonin, Italy	7.00	120	28.00
Pinot Grigio Cavit, Italy	6.50	8.50	23.00
Sauvignon Blanc Starborough, New Zealand	8.25	10.25	29.00
Chardonnay Chateau Ste. Michelle, Washington	7.50	9.50	26.50
RED			
Sweet Red Roscato Rosso Dolce, Italy	6.75	8.75	15.00
Pinot Noir Meiomi, California	10.00	12.00	29.00
Merlot Beringer, California	7.50	9.50	26.50
Red Blend Porta Vita, Italy	6.00	8.00	15.00
Chianti Classico Rocca delle Macie, Italy	8.50	10.50	29.00
Cabernet Robert Mondavi Private Selection, California	8.00	10.00	28.00
Dreaming Tree, California	9.50	11.50	29.00

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

UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.00



Spiked Strawberry Lemonade

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

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

Amaretto Sour

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

Italian Rum Punch

An Italian-twist on a favorite. The perfect blend of Bacardi Silver rum, amaretto and strawberry-passion fruit. 320 cal 6.50



Peach Bellini

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

Strawberry Bellini

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

Beverages (non-alcoholic)

REFRESHING FAVORITES Never-Ending Refills

Raspberry Lemonade 170 cal

Classic Lemonade 170 cal

Fresh Brewed Iced Tea O cal

Bellini Peach-Raspberry Iced Tea 80 cal

Mango-Strawberry Iced Tea 100 cal



FOUNTAIN DRINKS Never-Ending Refills

















170 cal

ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 0 cal 3.79

HANDCRAFTED

Strawberry-Passion Fruit Limonata

Lemonade, sparkling water and strawberry-passion fruit. 180 cal 3.89

Coffee

Iced Coffee Sweetened and blended with milk. Choose vanilla, caramel or traditional. 210-250 cal 3.79

Lavazza Espresso 60 cal 3.49

Hot Coffee or Tea 0 cal 3.19

Cappuccino 150 cal 4.49

Sangria

Green Apple Moscato Sangria

Chilled moscato blended with Granny Smith apple purée and a splash of pineapple juice. Pitcher (serves 4) 830 cal 23.00 Glass 200 cal 7.00

Berry Sangria

A blend of red wine, fresh fruit and a splash of fruit juices. Pitcher (serves 4) 870 cal 23.00

Glass 210 cal 7.00

Watermelon Moscato Sangria

Chilled moscato blended with watermelon and a splash of ginger ale. Pitcher (serves 4) 720 cal 23.00 Glass 180 cal 7.00

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

BOTTLED BEERS Budweiser

Bud Light

Michelob Ultra **Coors Light**

Miller Lite **Modelo Especial**

Corona

Bud Light

Stella Artois Peroni Heineken Samuel Adams Lager

Angry Orchard Hard Cider (gluten-free)

Desserts

Tiramisu (V)

Creamy custard and sweet cocoa over espressosoaked ladyfingers. 470 cal 7.49

Warm Italian Doughnuts (V)

Fried doughnuts tossed in vanilla sugar. Served with raspberry or chocolate sauce. 810 cal, chocolate sauce 220 cal, raspberry sauce 210 cal 7.29

Sicilian Cheesecake (V)

Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 730 cal 7.49

Chocolate Brownie Lasagna

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 910 cal 7.99

Black Tie Mousse Cake

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 8.29



NEW Pumpkin Cheesecake (V) LIMITED TIME ONLY Pumpkin cheesecake topped with caramel sauce. Served with whipped cream. 790 cal 7.49

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.