

APPETIZERS

Lasagna Fritta Parmesan breaded lasagna, served with alfredo and marinara sauces. 1070 cal 10.49

Classic Shrimp Scampi Fritta Lightly breaded, fried and tossed in our signature scampi sauce. 600 cal 10.99

Fried Mozzarella 860 cal, marinara 45 cal 7.29

Stuffed Ziti Fritta Crispy fried ziti filled with five cheeses. 500 cal, alfredo 220 cal, marinara 45 cal 7.99

Dipping Sauces for Breadsticks (V)

Marinara, homemade alfredo or five cheese marinara. 190-870 cal, one breadstick (V) 140 cal 5.99

DINNER ENTRÉES

Tour of Italy Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo** 1520 cal 18.99

Chicken Parmigiana Served with a side of spaghetti. 1060 cal 17.29

Eggplant Parmigiana (V) Served with a side of spaghetti. 1060 cal 15.29

Lasagna Classico Prepared with meat sauce.** 930 cal 17.29

Cheese Ravioli With marinara or meat sauce.** with marinara 780 cal, with meat sauce 860 cal 14.99

Five Cheese Ziti al Forno Pasta baked with five cheese marinara. 1220 cal 15.99

Shrimp Scampi Shrimp sautéed in a garlic sauce tossed with asparagus, tomatoes and angel hair pasta. 510 cal 18.99

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

Chicken Scampi Peppers and onions sautéed with chicken in a creamy scampi sauce, over angel hair pasta. 1260 cal 18.29

Fettuccine Alfredo (V) 1010 cal 14.99

Chicken Alfredo 1620 cal 17.99

Shrimp Alfredo 1150 cal 18.99

Seafood Alfredo With shrimp and scallops. 1250 cal 19.99

NEW! Giant Cheese Stuffed Shells (V) Five giant shells filled with four-cheeses and topped with marinara, alfredo and toasted breadcrumbs. 1250 cal 16.29

Add Grilled Chicken 150 cal 3.79

Add Sautéed Shrimp 60 cal 4.49

CREATE YOUR OWN PASTA — STARTING AT \$11.99

CHOOSE A PASTA

Spaghetti (V) 340 cal

Rigatoni (V) 440 cal

Cavatappi (V) (corkscrew) 430 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 YOUR TOPPING

(for an additional price)

Meatballs (3) 480 cal + 3.29

Italian Sausage (G) 470 cal + 3.29

Crispy Chicken Fritta 240 cal + 3.49

Grilled Chicken (G) 150 cal + 3.79

Sautéed Shrimp (G) 60 cal + 4.49

BUY ONE TAKE ONE — STARTING AT \$12.99

CHOOSE YOUR FIRST ENTRÉE (Served Hot)

Fettuccine Alfredo (V)

Cheese Ravioli with Marinara

Spaghetti with Meat Sauce**

Five Cheese Ziti al Forno

Lasagna Classico**

Chicken Parmigiana

ADD A TOPPING TO YOUR FIRST ENTRÉE

(for an additional price)

Meatballs (3) 480 cal + 3.29

Italian Sausage (G) 470 cal + 3.29

Crispy Chicken Fritta 240 cal + 3.49

Grilled Chicken (G) 150 cal + 3.79

Sautéed Shrimp (G) 60 cal + 4.49

CHOOSE SECOND ENTRÉE (Chilled)

Fettuccine Alfredo (V)

Cheese Ravioli with Marinara

Spaghetti with Meat Sauce**

Five Cheese Ziti al Forno

SOUPS & SALAD

Pasta e Fagioli 150 cal per serving 6.99

Chicken & Gnocchi 230 cal per serving 6.99

Minestrone (V) 110 cal per serving 6.99

Zuppa Toscana 220 cal per serving 6.99

Our Famous House Salad Tossed with our signature Italian dressing. 150 cal per serving 7.29

LUNCH-SIZED FAVORITES

11-3 P.M. MONDAY-FRIDAY

\$7.99

Spaghetti

with marinara (V) 310 cal

with meat sauce** 360 cal

Fettuccine Alfredo (V) 650 cal

Eggplant Parmigiana (V) 660 cal

\$8.99

Cheese Ravioli

with marinara 450 cal

with meat sauce** 500 cal

Five Cheese Ziti al Forno 640 cal

\$9.99

Lasagna Classico** 640 cal

Chicken Parmigiana 660 cal

Spaghetti & Meatballs (2)

with meat sauce** 680 cal

Shrimp Scampi 480 cal

Unlimited Soup, Salad & Breadsticks

Enjoy our famous house salad (150 cal per serving), breadsticks (V) (140 cal each) and your choice of homemade soup. Lunch Special: 8.79

Pasta e Fagioli 150 cal per serving

Chicken & Gnocchi 230 cal per serving

Minestrone (V) 110 cal per serving

Zuppa Toscana 220 cal per serving



(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.

WINE

Glass: White & Rosé 150 cal, Red & Sparkling 160 cal

WHITE & ROSÉ SELECTIONS

FRUITY & SWEET

Moscato Primo Amore, Italy	6.50
Moscato Castello del Poggio, Italy	8.00
NEW Pink Moscato Blend Confetti, Italy	6.50
White Zinfandel Sutter Home, California	6.25
Riesling Chateau Ste. Michelle, Washington	7.50

LIGHT & CRISP

Sparkling Prosecco Maschio, Italy	8.00
Pinot Grigio Cavit, Italy	6.50
Pinot Grigio Kris, Italy	7.75
Rosé Head to Head, Italy	6.50
Sauvignon Blanc Starborough, New Zealand	8.25

FULL & SMOOTH

Chardonnay Chateau Ste. Michelle, Washington	7.50
Chardonnay La Crema, California	9.50

RED SELECTIONS

SMOOTH & FRUITY

Roscato Rosso Dolce, Italy	6.75
Pinot Noir Prophecy, California	8.00
Pinot Noir Meiomi, California	10.00
Merlot Beringer, California	7.50

SOFT BERRY FLAVORS

Red Blend Porta Vita, Italy	6.00
Chianti Classico Rocca delle Macie, Italy	8.50
Tuscan Red Blend Head to Head, Italy	7.00
Red Blend Apothic Red, California	8.75

ROBUST & RICH

Cabernet Robert Mondavi Private Selection, California	8.00
NEW Cabernet Dreaming Tree, California	9.50
Cabernet Coppola Diamond Collection, California	9.75

COCKTAILS

Italian Margarita Jose Cuervo Especial Silver tequila, triple sec and amaretto. 380 cal 8.00

UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.00

Sangrias - Green Apple Moscato, Watermelon Moscato or Berry

A blend of chilled wine, fresh fruit and a splash of fruit juices.

Pitcher (serves 4) 720-870 cal 22.50

Glass 180-210 cal 6.50

LIMITED
TIME ONLY

ALL DAY
DRINK
SPECIALS

Spiked Strawberry Lemonade

Strawberry-passion fruit lemonade with vodka, fresh mint and strawberries. 160 cal 5.00

Watermelon Margarita

Silver tequila and sweet watermelon flavor on the rocks. 190 cal 5.00

Bud Light (12 oz bottle) 100 cal 3.00

BEER

Light Bottle 100 cal, Regular Bottle 150-220 cal

Non-Alcoholic Bottle 70 cal, Hard Seltzer Can 100 cal

DOMESTIC BOTTLES

Bud Light
Michelob Ultra
Coors Light
Miller Lite
Budweiser
O'Doul's (Non-Alc)

IMPORTS & SPECIALTIES

Modelo Especial
Corona
Stella Artois
Samuel Adams Lager
Heineken
Peroni
Angry Orchard Hard Cider (gluten-free)
NEW White Claw Hard Seltzer (Black Cherry)
Availability varies by location.

DESSERTS

Tiramisu (V) 470 cal 7.79

Black Tie Mousse Cake 750 cal 8.49

Sicilian Cheesecake (V) 730 cal 7.79

Zeppoli (V) 810 cal, raspberry sauce 210 cal, chocolate sauce 220 cal 7.49

Lemon Cream Cake 550 cal 7.49

Dolcini (V) Wild Berry Cheesecake 220 cal, Chocolate Mousse 240 cal, Strawberry White Chocolate 190 cal
Select Three 7.79 Each 2.99

Chocolate Brownie Lasagna 910 cal 7.99

NON-ALCOHOLIC BEVERAGES

HANDCRAFTED

Strawberry-Passion Fruit Limonata Lemonade, sparkling water and strawberry-passion fruit. 180 cal 3.50

Kiwi-Melon Limonata Lemonade, sparkling water and refreshing kiwi-melon. 210 cal 3.50

Frozen Smoothies Strawberry-Banana or Peach-Mango. 180-190 cal 4.50

ITALIAN BOTTLED WATER

Acqua Panna Spring San Pellegrino Sparkling
Half Liter 0 cal 2.75 Liter 0 cal 3.75

UNLIMITED REFILLS

Raspberry Lemonade 170 cal

Fresh Brewed Iced Tea 0 cal

Flavored Iced Teas Bellini Peach-Raspberry, Mango-Strawberry or Blackberry-Pineapple. 80-100 cal

Fountain Drinks

					
140 cal	0 cal	0 cal	140 cal	150 cal	180 cal

COFFEE

Iced Coffee Sweetened and blended with milk. Vanilla, caramel or traditional. 210-250 cal 3.50

Frozen Cappuccino Chilled Lavazza Espresso blended with ice cream. Vanilla, caramel or traditional. 320-370 cal 4.00

Lavazza Espresso 60 cal 3.00

Caffè Mocha 230 cal, **Caffè Latte** 1800 cal or **Cappuccino** 1500 cal 4.00

Coffee 0 cal or **Hot Tea** 0 cal 3.00