



Weekday Lunch (11-3 P.M. Monday-Friday)

Unlimited Soup, Salad & Breadsticks

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (V)
Weekday Lunch Special 7.99

Lunch-Sized Favorites

\$7.99

Spaghetti
with marinara (V) 310 cal
with 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

\$8.99

Cheese Ravioli
with marinara 450 cal
with meat sauce** 500 cal

Spaghetti & Meatballs (2)
with meat sauce** 680 cal

Five Cheese Ziti al Forno
A baked blend of Italian cheeses, pasta and five cheese marinara 640 cal

\$9.99

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



Appetizers

Calamari
Lightly breaded and fried. Served with marinara and spicy ranch. 670 cal, marinara 45 cal, ranch 250 cal 9.99

Fried Mozzarella
Fried mozzarella cheese, served with marinara sauce. 800 cal, marinara 45 cal 6.99

Lasagna Fritta **NEW RECIPE**
Parmesan breaded lasagna, served with alfredo and meat sauces.** 1130 cal 9.49

Toasted Ravioli
Lightly fried ravioli filled with seasoned beef. Served with marinara sauce. 650 cal, marinara 45 cal 7.99

Classic Shrimp Scampi Fritta
Lightly breaded, fried and tossed in our signature scampi sauce. 600 cal 9.99

Stuffed Ziti Fritta
Crispy fried ziti filled with five cheeses. 500 cal, alfredo 220 cal, marinara 45 cal 6.99

Spinach-Artichoke Dip
A blend of spinach, artichokes and five cheeses served with flatbread crisps. 1100 cal 8.99

Dipping Sauces for Breadsticks (V)
Homemade marinara, alfredo or five cheese marinara. 90-870 cal, one breadstick (V) 140 cal
Large 5.79 Regular 3.79



Soups & Salad

Unlimited Soup, Salad & Breadsticks
Our famous house salad (150 cal per serving), breadsticks (V) (140 cal each) and your choice of homemade soup. Regular 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 per serving

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

Dinner Entrées

Tour of Italy
Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 18.79

Chicken Parmigiana
A classic with our homemade marinara and a side of spaghetti. 1060 cal 16.49

Eggplant Parmigiana (V)
Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with a side of spaghetti. 1060 cal 14.79

Lasagna Classico
Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 940 cal 15.29

Grilled Chicken Margherita
Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 540 cal 16.79

Five Cheese Ziti al Forno
A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 1220 cal 13.99

Shrimp Scampi
Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 510 cal 16.99

Chicken Scampi
Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. 1260 cal 17.29

Chicken & Shrimp Carbonara
Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 1390 cal 19.29

NEW Chicken Marsala
Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 1080 cal 16.99

Herb-Grilled Salmon
Filet grilled to perfection and topped with garlic herb butter. Served with parmesan garlic broccoli. 460 cal 18.79

STUFFED PASTAS

NEW 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 18.29

Cheese Ravioli
Topped with melted mozzarella and your choice of marinara or meat sauce.** with marinara 780 cal, with meat sauce 860 cal 13.29

Giant Cheese Stuffed Shells (V)
Five shells filled with four-cheeses and topped with marinara and alfredo. 1140 cal 14.29
Add Grilled Chicken 130 cal 3.79
Add Sautéed Shrimp 150 cal 4.49

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 12.99

Seafood Alfredo
Fettuccine alfredo tossed with sautéed shrimp and scallops. 1430 cal 18.49

Shrimp Alfredo
Fettuccine alfredo tossed with sautéed shrimp. 1450 cal 18.29

Chicken Alfredo
Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1570 cal 16.99

Steak Alfredo*
Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 930 cal 17.29



\$5 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 \$5

SPAGHETTI WITH MEAT SAUCE** 640 cal

FETTUCCINE ALFREDO (V) 1010 cal

FIVE CHEESE ZITI AL FORNO 1220 cal

AND NOW FOR A LIMITED TIME

STUFFED FETTUCCINE ALFREDO 1360 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.

Create Your Own Pasta - Starting at \$10.99

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 +2.99
Italian Sausage (G) 470 cal +2.99
Crispy Chicken Fritta 240 cal +3.49
Grilled Chicken (G) 130 cal +3.79
Sautéed Shrimp (G) 150 cal +4.49

*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.

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	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 Maschio, Italy	7.00	—	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	35.00
Merlot Beringer, California	7.50	9.50	26.50
Red Blend Porta Vita, Italy	6.00	8.00	21.00
Apothic Red, California	8.75	10.75	21.00
Chianti Classico Rocca delle Macie, Italy	8.50	10.50	30.00
Cabernet Robert Mondavi Private Selection, California	8.00	10.00	28.00
Dreaming Tree, California	9.50	11.50	33.50

Beverages (non-alcoholic)

REFRESHING FAVORITES (unlimited refills)

Lemonade Raspberry or Classic. 170 cal

Fresh Brewed Iced Tea 0 cal

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



FOUNTAIN DRINKS (unlimited refills)

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

ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 0 cal 3.59

HANDCRAFTED

Strawberry-Passion Fruit Limonata A refreshing blend of lemonade and sparkling water. 180 cal 3.59

Coffee

Iced Coffee Sweetened and blended with milk. Choose vanilla, caramel or traditional. 210-250 cal 3.49

Lavazza Espresso 60 cal 3.19

Cappuccino 150 cal 4.19

Hot Coffee or Tea 0 cal 2.99

FEATURED \$15 WINES BY THE BOTTLE

Pink Moscato Blend
Confetti, Italy
6.50 glass 15.00 bottle

Moscato
Primo Amore, Italy
6.50 glass 15.00 bottle

Sweet Red Roscato
Rosso Dolce, Italy
6.75 glass 15.00 bottle

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 7.00
UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.00

NEW Italian Rum Punch
An Italian-twist on a favorite. The perfect blend of Bacardi Silver rum, amaretto and strawberry-passion fruit. 320 cal 5.50

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

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

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

NEW Amaretto Sour
The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 5.00

NEW 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 5.00



Sangrias

Green Apple Moscato Sangria
Chilled moscato blended with Granny Smith apple purée and a splash of pineapple juice. Carafe (serves 4) 830 cal 21.50
Glass 200 cal 6.00

Berry Sangria
A blend of red wine, fresh fruit and a splash of fruit juices. Carafe (serves 4) 870 cal 21.50
Glass 210 cal 6.00

Watermelon Moscato Sangria
Chilled moscato blended with watermelon and a splash of ginger ale. Carafe (serves 4) 720 cal 21.50
Glass 180 cal 6.00

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, Non-Alcoholic Bottle 70 cal

DRAFT SELECTIONS

Available in 16 or 22 oz

Blue Moon

Bud Light

BOTTLED BEERS

Budweiser

Stella Artois

Bud Light

Peroni

Michelob Ultra

Heineken

Coors Light

Samuel Adams Lager

Miller Lite

Angry Orchard Hard Cider (gluten-free)

Modelo Especial

O'Doul's (Non-Alc)

Corona

Desserts

Tiramisu (V)
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 6.99

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 6.79

Sicilian Cheesecake (V)
Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 730 cal 7.29

Dolcini (V)
Chocolate Mousse 240 cal or Strawberry White Chocolate 190 cal Select Three 7.79 Each 2.99

Chocolate Brownie Lasagna
Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 910 cal 7.49



Black Tie Mousse Cake
Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 7.99

All specialty drinks and cocktails contain at least 1.25 ounces of liquor, unless special ordered.
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.