



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

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 10.99

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

Lunch-Sized Favorites

\$11.99

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

\$12.99

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

\$13.99

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

WANT TO SAVE TIME?

On your next visit, join our Wait List to save time.

Visit our app to check wait times and add your name to the list, or place your order To Go!



Download on the **Apple App Store** or get it on **Google Play**.

Warning: △ 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.

*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.

A suggested gratuity of 18% will be included on all guest checks. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.

Appetizers



Lasagna Fritta

Parmesan breaded lasagna, served with alfredo and meat sauce.** 1130 cal 13.29

Toasted Ravioli

Lightly fried ravioli filled with seasoned beef. Served with marinara sauce. 650 cal, marinara 45 cal 11.79

△ Calamari

Lightly breaded and fried. Served with marinara and spicy ranch. 670 cal, marinara 45 cal, ranch 250 cal 14.49

Fried Mozzarella

Fried mozzarella cheese, served with marinara sauce. 800 cal, marinara 45 cal 10.79

Classic Shrimp Scampi Fritta

Lightly breaded, fried and tossed in our signature scampi sauce. 600 cal 13.99

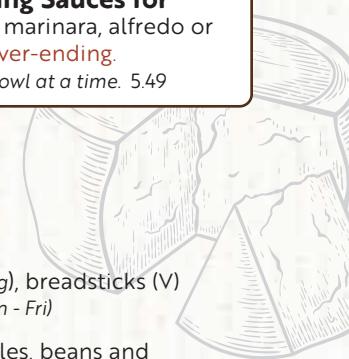
Stuffed Ziti Fritta

Crispy fried ziti filled with five cheeses. 500 cal, alfredo 220 cal, marinara 45 cal 9.99

Spinach-Artichoke Dip

A blend of spinach, artichokes and five cheeses served with flatbread crisps. 1100 cal 12.99

NEW **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. 5.49



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. 14.49

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

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. 5.49

Dinner Entrées

△ Tour of Italy

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 26.99

△ Chicken Parmigiana

A classic with our homemade marinara and a side of spaghetti. 1060 cal 23.49

Eggplant Parmigiana (V)

Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with a side of spaghetti. 1060 cal 19.99

Lasagna Classico

Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 940 cal 21.79

Grilled Chicken Margherita

Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 540 cal 22.99

Five Cheese Ziti al Forno

A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 1220 cal 19.79

Shrimp Scampi

A lighter take on a classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 510 cal 24.29

Chicken Scampi

Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. 1260 cal 24.29

6 oz Sirloin*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 930 cal 24.99

Chicken & Shrimp Carbonara

Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 1390 cal 26.99

△ Chicken Marsala

Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 1080 cal 23.99

Herb-Grilled Salmon

Filet grilled to perfection and topped with garlic herb butter. Served with parmesan garlic broccoli. 460 cal 28.49

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 24.99

Cheese Ravioli

Topped with melted mozzarella and your choice of marinara or meat sauce.** with marinara 780 cal, with meat sauce 860 cal 18.49

Giant Cheese Stuffed Shells (V)

Five shells filled with four-cheeses and topped with marinara, alfredo and toasted breadcrumbs. 1140 cal 19.49

△ Add Grilled Chicken 130 cal 5.49

△ Add Sautéed Shrimp 150 cal 6.79

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 19.49

Shrimp Alfredo

Fettuccine alfredo tossed with sautéed shrimp. 1450 cal 25.49

Chicken Alfredo

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1570 cal 23.79

Seafood Alfredo

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1430 cal 26.29

Create Your Own Pasta - Starting at \$15.99

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) (V) 190 cal

Five Cheese Marinara (M) 440 cal

Creamy Mushroom (M) 860 cal

Meat Sauce** (G) 300 cal

ADD A TOPPING (additional price)

△ Meatballs (3) 480 cal + 4.79

△ Italian Sausage (G) 470 cal + 4.79

Crispy Chicken Fritta 240 cal + 5.29

Grilled Chicken (G) 130 cal + 5.49

Sautéed Shrimp (G) 150 cal + 6.79

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!



FEATURED \$22 WINES BY THE BOTTLE

Moscato

Primo Amore, Italy
 8.50 glass 22.00 bottle

Pink Moscato Blend

Confetti, Italy
 8.50 glass 22.00 bottle

Sweet Red Roscato

Rosso Dolce, Italy
 8.50 glass 22.00 bottle

Red Blend

Porta Vida, Italy
 7.25 glass 22.00 bottle

WHITE

	GLASS (6 OZ)	GLASS AND A HALF (9 OZ)	BOTTLE (4 GLASSES)
Moscato			
Primo Amore, Italy	8.50	10.50	22.00
Castello del Poggio, Italy	9.50	11.50	33.50
Pink Moscato Blend			
Confetti, Italy	8.50	10.50	22.00
White Zinfandel			
Sutter Home, California	7.75	9.75	27.00
Riesling			
Chateau Ste. Michelle, Washington	9.00	11.00	31.50
Sparkling Prosecco			
Zonin, Italy	8.50	—	34.00
Pinot Grigio			
Cavit, Italy	8.00	10.00	28.00
Sauvignon Blanc			
Starborough, New Zealand	10.50	12.50	37.00
Chardonnay			
Chateau Ste. Michelle, Washington	9.25	11.25	32.50

RED

Sweet Red Roscato			
Rosso Dolce, Italy	8.50	10.50	22.00
Pinot Noir			
Meomi, California	11.75	13.75	37.00
Merlot			
Beringer, California	8.75	10.75	30.50
Red Blend			
Porta Vida, Italy	7.25	9.25	22.00
Chianti Classico			
Rocca delle Macie, Italy	9.50	11.50	33.25
Cabernet			
Robert Mondavi Private Selection, California	10.00	12.00	35.00
Dreaming Tree, California	11.00	13.00	37.00

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 8.50

UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.75

Italian Rum Punch

An Italian-twist on a favorite. The perfect blend of Bacardi Silver rum, amaretto and strawberry-passion fruit. 320 cal 7.00

Spiked Strawberry Lemonade

Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 6.50

Peach Bellini

Originating in Italy, a refreshing mix of sparkling prosecco and peach purée. 210 cal 8.50

Strawberry Bellini

Known in Italy as a Rossini, a refreshing blend of sparkling prosecco and strawberry purée. 210 cal 8.50

Amaretto Sour

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 6.50

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 6.50



Beverages (non-alcoholic)

REFRESHING FAVORITES Never-Ending Refills

Raspberry Lemonade 170 cal

Classic Lemonade 170 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

Coca-Cola	Coke	Coca-Cola zero sugar	Sprite	Dr Pepper	Minute Maid LEMONADE
140 cal	0 cal	0 cal	140 cal	150 cal	170 cal

ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 0 cal 5.29

HANDCRAFTED

Strawberry-Passion Fruit Limonata Lemonade, sparkling water and strawberry-passion fruit. 180 cal 4.79

Coffee

Iced Coffee Sweetened and blended with milk. Choose vanilla, caramel or traditional. 210-250 cal 4.79

Lavazza Espresso 60 cal 3.99

Cappuccino 150 cal 4.79

Hot Coffee or Tea 0 cal 3.79

Sangrias

Green Apple Moscato Sangria

Chilled moscato blended with Granny Smith apple purée and a splash of pineapple juice. Pitcher (serves 4) 830 cal 27.00
Glass 200 cal 7.50

Berry Sangria

A blend of red wine, fresh fruit and a splash of fruit juices. Pitcher (serves 4) 870 cal 27.00
Glass 210 cal 7.50

Watermelon Moscato Sangria

Chilled moscato blended with watermelon and a splash of ginger ale. Pitcher (serves 4) 720 cal 27.00
Glass 180 cal 7.50

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

Stella Artois

Bud Light

Peroni

Michelob Ultra

Heineken

Coors Light

Samuel Adams Lager

Miller Lite

Angry Orchard Hard Cider (gluten-free)

Modelo Especial

Corona

Desserts

Tiramisu (V)

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 10.49

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 10.49

Sicilian Cheesecake (V)

Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 730 cal 10.49

Dolcini (V)

Chocolate Mousse 240 cal or Strawberry White Chocolate 190 cal Select Three 11.29 Each 4.49

Chocolate Brownie Lasagna

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 910 cal 10.79



Black Tie Mousse Cake

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 11.49

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.