



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 10.99

Lunch-Sized Favorites

\$11.99

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

Fettuccine Alfredo (V) 650 cal
Eggplant Parmigiana (V) 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 640 cal

\$13.99

Lasagna Classico** 640 cal
Δ Chicken Parmigiana 660 cal
Shrimp Scampi 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: **Δ** 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.

*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

Δ 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. 750 cal, marinara 45 cal 10.79

Lasagna Fritta
Parmesan breaded lasagna, served with alfredo and marinara sauces. 1070 cal 13.29

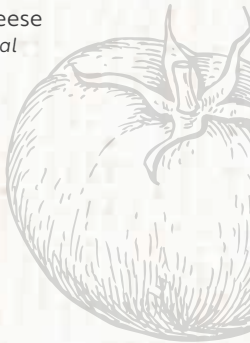
Toasted Ravioli
Lightly fried ravioli filled with seasoned beef. Served with marinara sauce. 650 cal, marinara 45 cal 11.79

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

Dipping Sauces for Breadsticks (V)
Homemade marinara, alfredo or five cheese marinara. 90-870 cal, one breadstick (V) 140 cal
Large 7.49 Regular 5.49



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 14.49 Lunch Special 10.99 (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

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

AMAZING ALFREDOS



Made from scratch with four simple ingredients: Parmesan, cream, garlic & butter

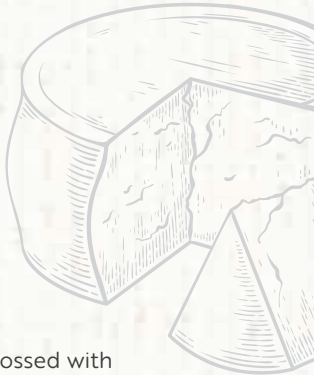
Fettuccine Alfredo (V)
Our signature sauce is made fresh every morning. Served over fettuccine. 1310 cal 19.49

Chicken Alfredo
Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1620 cal 23.79

Steak Alfredo*
Grilled 6 oz sirloin topped with garlic herb butter. Served with fettuccine alfredo. 930 cal 24.99

Seafood Alfredo
Fettuccine alfredo tossed with sautéed shrimp and scallops. 1370 cal 26.29

Shrimp Alfredo
Fettuccine alfredo tossed with sautéed shrimp. 1370 cal 25.49



Dinner Entrées

Δ Tour of Italy
Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1680 cal cal 26.99

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

Eggplant Parmigiana (V)
Lightly fried, topped with marinara and melted mozzarella. With a side of spaghetti. 1060 cal 19.99

Lasagna Classico
Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 930 cal 21.79

Grilled Chicken Margherita
Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 520 cal 22.99

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

Five Cheese Ziti al Forno
A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 1220 cal 19.79

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

Shrimp Scampi
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

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. 2030 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 and alfredo. 1140 cal 19.49
Add Grilled Chicken 150 cal 5.49
Add Sautéed Shrimp 60 cal 6.79

Create Your Own Pasta - Starting at \$15.99

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)

Δ Meatballs (3) 480 cal +4.79
Δ Italian Sausage (G) 470 cal +4.79
Crispy Chicken Fritta 240 cal +5.29
Grilled Chicken (G) 150 cal +5.49
Sautéed Shrimp (G) 60 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

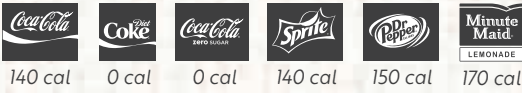
ENJOY MORE WITH A GRANDE POUR!
Upgrade to a glass and a half for just \$2.00 more. It's a great value!

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 Maschio, Italy	9.75	—	34.00
Pinot Grigio Cavit, Italy	8.00	10.00	28.00
Kris, Italy	9.50	11.50	33.50
Rosé Head to Head, Italy	8.25	10.25	25.00
Sauvignon Blanc Starborough, New Zealand	10.50	12.50	37.00
Chardonnay Chateau Ste. Michelle, Washington	9.25	11.25	32.50
La Crema, California	10.75	12.75	37.50
REDS			
Sweet Red Roscato Rosso Dolce, Italy	8.50	10.50	22.00
Pinot Noir Prophecy, California	9.25	11.25	32.50
Meiomi, California	11.75	13.75	41.00
Merlot Beringer, California	8.75	10.75	30.50
Red Blend Porta Vita, Italy	7.25	9.25	25.50
Apothic Red, California	9.75	11.75	34.00
Tuscan Red Blend Head to Head, Italy	9.00	11.00	31.50
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	38.50
Coppola Diamond Collection, California	11.25	13.25	39.50

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, Mango-Strawberry or Blackberry-Pineapple. 80-100 cal
- Fountain Drinks**



ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 0 cal 00.00

HANDCRAFTED

Limonatas A refreshing blend of lemonade and sparkling water. Choose kiwi-melon or strawberry-passion fruit. 180-210 cal 00.00

Coffee

- Iced Coffee** Sweetened and blended with milk. Choose vanilla, caramel or traditional. 210-250 cal 00.00
- Hot Coffee** 0 cal 00.00
- Hot Tea** 0 cal 00.00

FEATURED \$22.00 WINES BY THE BOTTLE



Pink Moscato Blend
Confetti, Italy
8.50 glass 22.00 bottle



Moscato
Primo Amore, Italy
8.50 glass 22.00 bottle



Sweet Red Roscato
Rosso Dolce, Italy
8.50 glass 22.00 bottle

Cocktails

- Italian Margarita**
Jose Cuervo Especial Silver tequila, triple sec and amaretto. 380 cal 9.29
UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.75
- Spiked Strawberry Lemonade**
Strawberry-passion fruit lemonade with vodka, fresh mint and strawberries. 160 cal 8.99
- Blue Hawaiian**
Coconut rum with Blue Curacao and pineapple juice. 190 cal 9.29

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 27.00
Glass 180-210 cal 7.75

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
- Bud Light
- Michelob Ultra
- Coors Light
- Miller Lite
- Modelo Especial
- Corona
- Stella Artois
- Peroni
- Heineken
- Samuel Adams Lager
- Angry Orchard Hard Cider (gluten-free)
- O'Doul's (Non-Alc)

Desserts

- Tiramisu** (V)
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 10.49
- Black Tie Mousse Cake**
Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 11.49
- Sicilian Cheesecake** (V)
Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 730 cal 10.49
- Dolcini** (V)
Wild Berry Cheesecake 220 cal, Chocolate Mousse 240 cal or Strawberry White Chocolate 190 cal
Select Three 11.29 Each 4.49

- 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
- Chocolate Brownie Lasagna**
Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 910 cal 10.79
- NEW Pumpkin Cheesecake** (V) **LIMITED TIME ONLY**
Pumpkin cheesecake topped with caramel sauce. Served with whipped cream. 790 cal 10.79

WE HELP PROVIDE **FOOD** TO PEOPLE IN NEED WITHIN OUR **COMMUNITY**-
SHARING THE JOY OF **GATHERING** AROUND THE TABLE AND A WARM MEAL.

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.