



Featured Wines

\$15 WINES BY THE BOTTLE

Moscato Primo Amore, Italy
6.50 glass 15.00 bottle

Pink Moscato Blend Confetti, Italy
6.50 glass 15.00 bottle

Sweet Red Roscato Rosso Dolce, Italy
6.75 glass 15.00 bottle

See back of menu for complete wine list.

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

Asiago Tortelloni
with marinara 540 cal
with meat sauce** 600 cal

\$8.99

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

Five Cheese Ziti al Forno 640 cal

NEW **Cheese Stuffed Shells** (3) (V) with marinara, alfredo and toasted breadcrumbs 700 cal

\$9.99

Lasagna Classico** 500 cal

Chicken Parmigiana 660 cal

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

Shrimp Scampi 480 cal

Grilled Chicken Margherita 350 cal

AVAILABLE EVERY DAY

\$5

Take Home Entrées

Purchase ANY Entrée then TAKE HOME one of these CLASSICS FOR JUST \$5

Choose From:

Spaghetti with Meat Sauce** 640 cal

Fettuccine Alfredo 1310 cal

Five Cheese Ziti al Forno 1220 cal

AND NOW FOR A LIMITED TIME

NEW Stuffed Fettuccine Alfredo 1360 cal

Freshly prepared then chilled for your convenience

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.

Appetizers

Create a Sampler Italiano
Choose three: calamari 330 cal, toasted beef and pork ravioli 340 cal, fried mozzarella 320 cal, stuffed ziti frita 250 cal, or lasagna frita 530 cal. 11.99

Calamari
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, topped with alfredo. Served with marinara sauce. 860 cal, marinara 45 cal 7.29

Lasagna Frita
Parmesan breaded lasagna, served with alfredo and marinara sauces. 1070 cal 9.99

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. Monday - Friday)

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

Classic Shrimp Scampi Frita
Lightly breaded, fried and tossed in our signature scampi sauce. 600 cal 10.49

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

Dipping Sauces for Breadsticks (V)
Homemade marinara, alfredo or five cheese marinara. 190-870 cal, one breadstick (V) 140 cal
Large 5.99 Regular 3.99

Dinner Entrées

Giant Chicken Parmigiana **LIMITED TIME ONLY**
Oversized chicken parmigiana, topped with marinara and melted mozzarella. Served with a side of fettuccine alfredo. While supplies last. 1780 cal 18.79

Tour of Italy
Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1540 cal cal 18.79

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

Eggplant Parmigiana (V)
Lightly fried, topped with marinara and melted mozzarella. 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. 520 cal 16.79

Chicken & Shrimp Carbonara
Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 1390 cal 19.49

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

Shrimp Scampi
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 17.49

Cheese Ravioli
Topped with melted mozzarella and your choice of marinara or meat sauce.** with marinara 780 cal, with meat sauce 860 cal 13.49

Five Cheese Ziti al Forno
A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 1220 cal 14.29

NEW Giant Cheese Stuffed Shells (V)
Five giant shells filled with four-cheeses and topped with marinara and alfredo. 1250 cal 14.49
Add Grilled Chicken 150 cal 3.99
Add Sautéed Shrimp 60 cal 4.79

AMAZING ALFREDOS!

MADE FROM SCRATCH, IN HOUSE EVERYDAY

Fettuccine Alfredo (V) Our sauce is made fresh every morning with parmesan, fresh cream and garlic. 1310 cal 13.99

Chicken Alfredo Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1620 cal 17.29

Steak Alfredo*Grilled 6 oz sirloin topped with garlic herb butter. Served with fettuccine alfredo. 930 cal 17.49

Seafood Alfredo Fettuccine alfredo tossed with sautéed shrimp and scallops. 1370 cal 18.79

Shrimp Alfredo Fettuccine alfredo tossed with sautéed shrimp. 1370 cal 18.29

Create Your Own Pasta - starting at \$11.49

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

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 A TOPPING (additional price)

Meatballs (3) 480 cal +3.49

Italian Sausage (G) 470 cal +3.49

Crispy Chicken Frita 240 cal +3.79

Grilled Chicken (G) 150 cal +3.99

Sautéed Shrimp (G) 60 cal +4.79

*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.

MX-10-081720

Beverages (non-alcoholic)

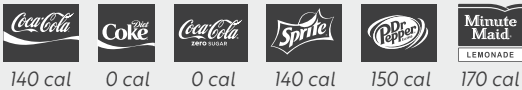
REFRESHING FAVORITES (unlimited refills)

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



HANDCRAFTED

Limonatas A refreshing blend of lemonade and sparkling water. Choose kiwi-melon or strawberry-passion fruit. 180-210 cal 3.59

Frozen Smoothies Strawberry-Banana or Peach. 180-190 cal 4.19

ITALIAN BOTTLED WATER

Acqua Panna Spring
Half Liter 0 cal 2.59 Liter 0 cal 3.59

San Pellegrino Sparkling
Half Liter 0 cal 2.59 Liter 0 cal 3.59

Cocktails

Italian Margarita
Jose Cuervo Especial Silver tequila, triple sec and amaretto. 380 cal 8.19
UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.00

Sangrias - 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
See table tablet for full list of cocktails.

Desserts

Tiramisu (V) Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 7.29

Black Tie Mousse Cake Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 8.29

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

Zeppoli (V) Warm Italian doughnuts with raspberry or chocolate sauce. 810 cal, chocolate sauce 220 cal, raspberry sauce 210 cal 6.99

Lemon Cream Cake Sugar-dusted white cake with a tart filling. 550 cal 6.99

Dolcini (V) Wild Berry Cheesecake 220 cal, 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

Coffee

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

Frozen Cappuccino Choose vanilla, caramel or traditional. 320-370 cal 4.19

Lavazza Espresso 60 cal 3.19

Caffè Mocha 230 cal 4.19

Caffè Latte 180 cal 4.19

Cappuccino 150 cal 4.19

Hot Coffee 0 cal 2.99

Hot Tea 0 cal 2.99



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

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 & ROSÉ SELECTIONS

FRUITY & SWEET

Moscato Primo Amore, Italy	6.50	8.50	15.00
Moscato 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

LIGHT & CRISP

Sparkling Prosecco Maschio, Italy	8.00	—	28.00
Pinot Grigio Cavit, Italy	6.50	8.50	23.00
Pinot Grigio Kris, Italy	7.75	9.75	27.00
Rosé Head to Head, Italy	6.50	8.50	23.00
Sauvignon Blanc Starborough, New Zealand	8.25	10.25	29.00

FULL & SMOOTH

Chardonnay Chateau Ste. Michelle, Washington	7.50	9.50	26.50
Chardonnay La Crema, California	9.50	11.50	33.50

RED SELECTIONS

SMOOTH & FRUITY

Sweet Red Roscato Rosso Dolce, Italy	6.75	8.75	15.00
Pinot Noir Prophecy, California	8.00	10.00	28.00
Pinot Noir Meiomi, California	10.00	12.00	35.00
Merlot Beringer, California	7.50	9.50	26.50

SOFT BERRY FLAVORS

Red Blend Porta Vita, Italy	6.00	8.00	21.00
Chianti Classico Rocca delle Macie, Italy	8.50	10.50	30.00
Tuscan Red Blend Head to Head, Italy	7.00	9.00	24.50
Red Blend Apothic Red, California	8.75	10.75	30.50

ROBUST & RICH

Cabernet Robert Mondavi Private Selection, California	8.00	10.00	28.00
Cabernet Dreaming Tree, California	9.50	11.50	33.50
Cabernet Coppola Diamond Collection, California	9.75	11.75	34.00

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,
Hard Seltzer Can 100 cal*

DRAFT SELECTIONS

Available in 16 or 22 oz

Blue Moon

Bud Light

DOMESTIC BOTTLES

Bud Light

Miller Lite

Michelob Ultra

Budweiser

Coors Light

O’Doul’s (Non-Alc)

IMPORTS & SPECIALTY

Modelo Especial

Corona

Stella Artois

White Claw Hard Seltzer
(Black Cherry)
Availability varies by location.

Peroni

Samuel Adams Lager

Heineken

Angry Orchard
Hard Cider (gluten-free)



TOAST TO GREAT VALUE!

\$5 COCKTAILS

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

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

Blue Hawaiian Coconut rum with Blue Curacao and pineapple juice. 190 cal

Mojito Fresh mint and lime with silver rum, sugar cane and a splash of soda. 260 cal

Green Apple Moscato Sangria Chilled moscato with Granny Smith apple purée and a splash of pineapple juice. 200 cal

\$3 BEER AND HARD SELTZER

Bud Light Draft (16 oz)

White Claw Hard Seltzer
(Black Cherry)
Availability varies by location.

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.