

APPETIZERS

LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce.** 14.49

CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 15.49

FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 11.49

STUFFED ZITI FRITTA

Crispy fried ziti filled with five melted Italian cheeses. Served with homemade marinara and alfredo. 11.99

TOASTED RAVIOLI

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 11.99

SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 13.49



NEW SHRIMP FRITTO MISTO

Over a half-pound of shrimp mixed with onions and bell peppers, hand-breaded and lightly fried. Served with marinara and spicy ranch. 17.99

NEVER-ENDING DIPPING SAUCES FOR BREADSTICKS (V)

Homemade marinara, alfredo or five cheese marinara. **NOW NEVER-ENDING.** Served one bowl at a time. 5.99

SOUPS & SALAD

SOUPS MADE FROM SCRATCH EVERY MORNING

NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad, breadsticks (V) and your choice of homemade soup. 16.99
Lunch Special 13.99 (11-3 p.m. Mon - Fri)

MINISTRONE (V)

Fresh vegetables, beans and pasta in a light tomato broth.

CHICKEN & GNOCCHI

A creamy soup made with roasted chicken, Italian dumplings and spinach.

PASTA E FAGIOLI

White and red beans, ground beef, tomatoes and tubetti pasta in a savory broth.

ZUPPA TOSCANA

Spicy Italian sausage, kale and potatoes in a creamy broth.



All prices are in US Dollars and include government tax
15% service charge will be added on parties of 6 and up

CLASSIC ENTRÉES

ALL ENTRÉES COME WITH OUR NEVER-ENDING FIRST COURSE OF SOUP OR SALAD AND BREADSTICKS

TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 32.99

CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 28.49

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 23.49

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 26.99

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 20.49

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 25.49

CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 28.99

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 30.99

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 33.49

AMAZING ALFREDOS

MADE FROM SCRATCH WITH SIMPLE INGREDIENTS LIKE PARMESAN, CREAM, GARLIC & BUTTER

FETTUCCHINE ALFREDO (V)

Our signature alfredo made fresh in-house every morning, served over fettuccine. 20.99

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 30.99

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 28.99

CHICKEN ALFREDO

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 27.49

CHICKEN MARSALA

Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 27.49

HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 30.49

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. 33.99

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** 19.99

GIANT CHEESE STUFFED SHELLS

Five shells, filled with four Italian cheeses, topped with homemade marinara, alfredo and toasted breadcrumbs. 26.99

Add Grilled Chicken 5.99

Add Sautéed Shrimp 9.99



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*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.

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.

CREATE YOUR OWN PASTA

STARTING AT \$19.49

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

CHOOSE A PASTA

SPAGHETTI (V)

RIGATONI (V)

ANGEL HAIR (V)

GLUTEN-FREE ROTINI (G) (V)

CHOOSE A SAUCE

TRADITIONAL MARINARA (G) (V)

FIVE CHEESE MARINARA (V)

CREAMY MUSHROOM (V)

MEAT SAUCE** (G)

ADD A TOPPING (additional price)

MEATBALLS (3) + 6.99

CRISPY CHICKEN FRITTA + 5.99

GRILLED CHICKEN (G) + 5.99

SAUTÉED SHRIMP (G) + 9.99

WEEKDAY LUNCH 11-3 P.M. MONDAY-FRIDAY

LUNCH-SIZED FAVORITES

\$13.99

NEVER-ENDING SOUP, SALAD & BREADSTICKS

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



\$13.99

SPAGHETTI With marinara (V) or with meat sauce.**

FETTUCCHINE ALFREDO (V) Our signature alfredo made fresh in-house every morning, served over fettuccine.

CHEESE RAVIOLI Topped with melted mozzarella and your choice of homemade marinara or meat sauce.**

FIVE CHEESE ZITI AL FORNO Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara.

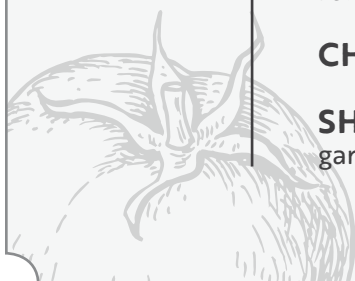
\$17.99

SPAGHETTI & MEATBALLS (2) With meat sauce.**

LASAGNA CLASSICO Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.**

CHICKEN PARMIGIANA Served with a side of spaghetti.

SHRIMP SCAMPI Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair.



DESSERTS

TIRAMISU (V)

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

BLACK TIE MOUSSE CAKE

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 11.99

SICILIAN CHEESECAKE (V)

Ricotta cheesecake with a shortbread cookie crust, topped with strawberry sauce. 11.99

CHOCOLATE BROWNIE LASAGNA

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 11.99



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FEATURED COCKTAILS



BLUE AMALFI

ITALIAN MARGARITA

ITALIAN RUM PUNCH

ITALIAN MARGARITA

Inspired by the flavors of Italy, our margarita is made with Patron Silver tequila, triple sec, and topped with amaretto, a sweet Italian liqueur. 14.49

BLUE AMALFI

A refreshing mix of lemonade, Blue Curacao and Grey Goose vodka, inspired by the vibrant blue waters of Italy's Amalfi coast. 15.49

ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 14.49



SPIKED STRAWBERRY LEMONADE

AMARETTO SOUR



STRAWBERRY BELLINI

PEACH BELLINI

SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with Grey Goose vodka, fresh mint and strawberries. 13.49

AMARETTO SOUR

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 12.49

STRAWBERRY BELLINI

Known in Italy as a Rossini, a refreshing blend of sparkling Italian white wine and strawberry purée. 11.99

PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 11.99

SANGRIAS

GREEN APPLE MOSCATO SANGRIA

Chilled moscato blended with apple purée and a splash of pineapple juice.

Pitcher (serves 4) 40.00 | Glass 12.00

WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon and a splash of ginger ale.

Pitcher (serves 4) 40.00 | Glass 12.00

BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices.

Pitcher (serves 4) 40.00 | Glass 12.00

BEVERAGES NON-ALCOHOLIC

REFRESHING FAVORITES

NEVER-ENDING REFILLS

CLASSIC LEMONADE 5.49

RASPBERRY LEMONADE 5.49

FRESH BREWED ICED TEA 5.49

BELLINI PEACH-RASPBERRY ICED TEA 6.49

MANGO-STRAWBERRY ICED TEA 6.49

ITALIAN BOTTLED WATER

ACQUA PANNA SPRING 8.49

SAN PELLEGRINO SPARKLING 8.49

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA

Lemonade, sparkling water and strawberry-passion fruit. 5.49



BELLINI PEACH-RASPBERRY ICED TEA

RASPBERRY LEMONADE

COFFEE

AMERICAN COFFEE 4.49

HOT TEA 3.99

CAPPUCCINO 5.49

LAVAZZA ESPRESSO 4.49

TRADITIONAL ICED COFFEE 4.49

VANILLA ICED COFFEE 4.49

CARAMEL ICED COFFEE 4.49

FOUNTAIN DRINKS NEVER-ENDING REFILLS



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WINE

ENJOY MORE WITH A GRANDE POUR!
Upgrade to a glass and a half for just \$4.00 more. It's a great value!



WHITE

	GLASS 6 OZ	GLASS AND A HALF 9 OZ	BOTTLE (4 GLASSES)
PROSECCO La Marca, Italy	12.00	16.00	44.50
PINOT GRIGIO Stemari, Italy	-	-	31.00
SAUVIGNON BLANC Matua, New Zealand	-	-	41.00
Kim Crawford, New Zealand	-	-	55.00
CHARDONNAY Josh Cellars, California, USA	-	-	48.00
MOSCATO d'ASTI Bartenura, Piedmont, Italy	-	-	25.00
RIESLING Château Ste. Michelle, USA	12.00	16.00	44.50

RED

PINOT NOIR Stemmari, Italy	-	-	31.00
Paul Mas, France	-	-	38.50
Meiomi, California	-	-	68.50
CHIANTI Caposaldo, Italy	12.00	16.00	44.50
MERLOT Château Soverain, California	12.00	16.00	44.50
MALBEC Trivento Reserve, Argentina	-	-	35.50
Trivento Golden Reserve	-	-	54.50
CABERNET SAUVIGNON Red Diamond, W. State, USA	-	-	35.50
Josh Cellars, California, USA	10.00	14.00	40.00
Meiomi, California	-	-	68.00

\$27.50 WINES BY THE BOTTLE

	GLASS 6 OZ	BOTTLE (4 GLASSES)
MOSCATO Birds and Bees, Argentina	9.50	27.50
PINOT GRIGIO Terre del Noce, Italy	9.50	27.50
SWEET MALBEC Birds and Bees, Argentina	9.50	27.50
PINOT NOIR Terre del Noce, Italy	9.50	27.50

BEER

DRAFT SELECTIONS

AVAILABLE IN 12 OZ & 20 OZ

BALASHI 12oz 7.00 | 20oz 11.00

CHILL 12oz 7.49 | 20oz 11.49

BOTTLED BEERS

MAGIC MANGO 5.50

MAGIC ORANGE 5.50

BUD LIGHT 6.99

BUDWEISER 6.99

CORONA 6.99

STELLA ARTOIS 7.49

BALASHI & CHILL 5.50

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When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.

LET'S EAT

OUR TWO FAVORITE WORDS



TOUR OF ITALY



CHICKEN ALFREDO



CHICKEN & SHRIMP CARBONARA