

# APPETIZERS

GREAT FOR SHARING

## LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and marinara or meat sauce. \*\* 14.49 USD | 25.36 AWC

## MEATBALLS PARMIGIANA **NEW**

Five hearty meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. 10.99 USD | 19.23 AWC

## CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 16.49 USD | 28.86 AWC

## STUFFED ZITI FRITTA

Crispy fried ziti filled with five melted Italian cheeses. Served with homemade marinara and alfredo. 11.99 USD | 20.98 AWC

## TOASTED RAVIOLI **BIGGER WITH MORE FILLING!**

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 11.99 USD | 20.98 AWC

## SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 13.49 USD | 23.61 AWC



## 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. 18.99 USD | 33.23 AWC

## FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 12.49 USD | 21.86 AWC

### NEVER-ENDING DIPPING SAUCES FOR BREADSTICKS (V) **TRY ALL THREE!**

Homemade marinara, alfredo or five cheese marinara. Served one bowl at a time. 5.99 USD | 10.48 AWC

# HOMEMADE SOUPS & SALAD

SOUPS MADE FROM SCRATCH EVERY DAY AND ALWAYS NEVER-ENDING

## NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad, breadsticks and your choice of homemade soup (V) 17.99 USD | 31.48 AWC

Lunch Special 15.49 USD | 27.11 AWC (11-3 p.m. Mon - Fri)

## MINISTRONE (V)

Fresh vegetables, beans and pasta in a light tomato broth. 8.99 USD | 15.73 AWC

## CHICKEN & GNOCCHI

A creamy soup made with roasted chicken, Italian dumplings and spinach. 8.99 USD | 15.73 AWC

## PASTA E FAGIOLI

White and red beans, ground beef, tomatoes and tubetti pasta in a savory broth. 8.99 USD | 15.73 AWC

## ZUPPA TOSCANA

Spicy Italian sausage, kale and potatoes in a creamy broth. 8.99 USD | 15.73 AWC



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

\*\*Our meat sauces include pan-seared beef and Italian sausage.

# 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.\*\* 34.49 USD | 60.36 AWG

## CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 29.49 USD | 51.61 AWG

## GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 26.99 USD | 47.23 AWG

## LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.\*\* 24.49 USD | 42.86 AWG

## FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 22.49 USD | 39.36 AWG

## SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.\*\* 27.48 USD | 48.07AWG

## SPAGHETTI WITH MARINARA

Homemade marinara served over spaghetti.\*\* 20.49 USD | 35.86 AWG  
**Add Sautéed Shrimp** 9.99 USD | 17.48 AWG

## SPAGHETTI WITH MEAT SAUCE

Homemade meat sauce served over spaghetti.\*\*20.49 USD | 35.46 AWG

## SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 25.49 USD | 44.61 AWG

## CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 30.99 USD | 54.23 AWG

## CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 33.49 USD | 58.61 AWG

## CHICKEN MARSALA FETTUCCINE **NEW**

Chicken sautéed with spinach and mushrooms in a creamy marsala mushroom sauce. Served over fettuccine. 31.99 USD | 55.98 AWG

## 6 OZ SIRLOIN\*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 31.99 USD | 55.98 AWG

## HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 31.49 USD | 55.11 AWG

## STUFFED PASTAS

### CHICKEN TORTELLONI ALFREDO

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 34.99 USD | 61.23 AWG

### CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.\*\* 19.99 USD | 34.98 AWG

### GIANT CHEESE STUFFED SHELLS

Five shells, filled with four Italian cheeses, topped with homemade marinara, alfredo and toasted breadcrumbs. 26.99 USD | 47.23 AWG

**Add Grilled Chicken** 5.99 USD | 10.48 AWG

**Add Shrimp** 9.99 USD | 17.48 AWG

### RAVIOLI CARBONARA **NEW**

Cheese ravioli baked in a creamy sauce with bacon, topped with a blend of Italian cheeses. 25.99 USD | 45.48 AWG

**Add Grilled Chicken** 5.99 USD | 10.48 AWG

**Add Sautéed Shrimp** 9.99 USD | 17.48 AWG

## AMAZING ALFREDOS

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

### FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every day, served over fettuccine. 22.99 USD | 40.23 AWG

**Add Broccoli** 4.50 USD | 7.88 AWG

### SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 32.99 USD | 57.71 AWG

### SHRIMP ALFREDO

Fettuccine alfredo tossed sautéed shrimp. 30.99 USD | 54.23 AWG

### CHICKEN ALFREDO

Our signature alfredo over fettuccine. Topped with your choice of grilled chicken or crispy chicken frita. 29.99 USD | 52.48 AWG

**Add Broccoli** 4.50 USD | 7.88 AWG

*try it crispy*



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

(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.

\*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.

# CREATE YOUR OWN PASTA - 20.49 USD | 35.86 AWG

## 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 USD | 12.21 AWG
- CRISPY CHICKEN FRITTA + 5.99 USD | 10.48 AWG
- GRILLED CHICKEN (G) + 5.99 USD | 10.48 AWG
- SAUTÉED SHRIMP (G) + 9.99 USD | 17.48 AWG

## WEEKDAY LUNCH-SIZED FAVORITES

AVAILABLE 11 – 3 P.M. MONDAY-FRIDAY

15.49 USD  
27.11 AWG

### NEVER-ENDING SOUP, SALAD & BREADSTICKS

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

15.49 USD  
27.11 AWG

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

**FETTUCCINE 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.

19.49 USD  
34.11 AWG

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

**LASAGNA CLASSICO** Layers of pasta, Italian cheeses and our homemade meat sauce.\*\*

**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

### BLACK TIE MOUSSE CAKE (V)

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 12.99 USD | 22.73 AWG

### TIRAMISU (V)

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 11.99 USD | 20.48 AWG

### SICILIAN CHEESECAKE (V)

Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. 12.99 USD | 22.73 AWG

### CHOCOLATE BROWNIE LASAGNA

Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 12.99 USD | 22.73 AWG



### STRAWBERRY CREAM CAKE (V) **NEW**

Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. 11.99 USD | 20.48 AWG

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

AR.Core.April 2023

# FEATURED COCKTAILS

FOR FULL COCKTAIL LIST, SEE ZIOSK ON TABLE



## 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. 15.00 USD | 26.25 AWG

## BLUE AMALFI

A refreshing mix of lemonade, Blue Curacao and Grey Goose vodka, inspired by the vibrant blue waters of Italy's Amalfi coast. 15.00 USD | 26.25 AWG

## ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry-passion fruit. 15.00 USD | 26.25 AWG

## SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with Grey Goose vodka, fresh mint and strawberries. 14.00 USD | 24.50 AWG

## AMARETTO SOUR

The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 12.49 USD | 21.86 AWG

## STRAWBERRY BELLINI

Known in Italy as a Rossini, a refreshing blend of sparkling Italian white wine and strawberry purée. 13.14 USD | 23.00 AWG

## PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 13.14 USD | 23.00 AWG



# SANGRIAS *perfect for sharing*

## GREEN APPLE MOSCATO SANGRIA

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

Pitcher (serves 4) 40.00 USD | 70.00 AWG  
Glass 12.00 USD | 21.00 AWG

## WATERMELON MOSCATO SANGRIA

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

Pitcher (serves 4) 40.00 USD | 70.00 AWG  
Glass 12.00 USD | 21.00 AWG

## BERRY SANGRIA

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

Pitcher (serves 4) 40.00 USD | 70.00 AWG  
Glass 12.00 USD | 21.00 AWG

# BEVERAGES NON-ALCOHOLIC



## REFRESHING FAVORITES NEVER-ENDING REFILLS

- CLASSIC LEMONADE 5.49 USD | 9.61 AWG
- RASPBERRY LEMONADE 5.49 USD | 9.61 AWG
- FRESH BREWED ICED TEA 5.49 USD | 9.61 AWG
- BELLINI PEACH-RASPBERRY ICED TEA 6.49 USD | 11.36 AWG
- MANGO-STRAWBERRY ICED TEA 6.49 USD | 11.36 AWG

## FOUNTAIN DRINKS NEVER-ENDING REFILLS

4.00 USD | 7.00 AWG



PINEAPPLE GINGER ALE SODA WATER

## ITALIAN BOTTLED WATER

- ACQUA PANNA SPRING 8.49 USD | 14.86 AWG
- SAN PELLEGRINO 8.49 USD | 14.86 AWG

## HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA  
Lemonade, sparkling water and strawberry-passion fruit. 5.49 USD | 9.61 AWG

## COFFEE

- HOT COFFEE 4.49 USD | 7.86 AWG
- HOT TEA 3.99 USD | 6.98 AWG
- CAPPUCCINO 5.49 USD | 9.61 AWG
- LAVAZZA ESPRESSO 4.49 USD | 7.86 AWG
- TRADITIONAL ICED COFFEE 4.49 USD | 7.86 AWG
- VANILLA ICED COFFEE 4.49 USD | 7.86 AWG
- CARAMEL ICED COFFEE 4.49 USD | 7.86 AWG

All prices include government tax  
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# WINE

Glass: White & Rosé, Red & Sparkling  
Grande Pour: White & Rosé, Red  
Bottle: White & Rosé, Sparkling & Red



## WHITE

### PROSECCO

	GLASS	GRANDE POUR QUARTINO	BOTTLE
La Marca, Italy	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG

### PROSECCO ROSE

La Marca, Italy	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG

### PINOT GRIGIO

Terre del Noce, Italy	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
Stemmari, Italy	-	-	31.00 USD
	-	-	54.25 AWG

### SAUVIGNON BLANC

Josh Cellars, CA	10.00 USD	14.00 USD	48.00 USD
	17.50 AWG	24.50 AWG	84.00 AWG
The Crossing, New Zealand	-	-	60.00 USD
	-	-	105.00 AWG

### CHARDONNAY

Josh Cellars, CA	10.00 USD	14.00 USD	48.00 USD
	17.50 AWG	24.50 AWG	84.00 AWG

### MOSCATO

Birds & Bees, Argentina	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
Stemmari, Italy	10.00 USD	14.00 USD	31.00 USD
	17.50 AWG	24.50 AWG	54.25 AWG

### MOSCATO D'ASTI

Bartenura, Italy	-	-	55.00 USD
	-	-	96.25 AWG

### REISLING

Chateau Ste Michelle, WA	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG

### SWEET WHITE

Birds & Bees, Argentina	10.00 USD	-	27.50 USD
	17.50 AWG	-	54.25 AWG

## RED

### PINOT NOIR

Anterra, Italy	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
Paul Mas, France	10.00 USD	14.00 USD	38.50 USD
	17.50 AWG	24.50 AWG	67.38 AWG
Moillard, Burgundy, France	-	-	58.00 USD
	-	-	101.50 AWG

### MERLOT

Stemmari, Italy	10.00 USD	14.00 USD	31.00 USD
	17.50 AWG	24.50 AWG	54.25 AWG

### CHIANTI

Caposaldo, Italy	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG

### SWEET MALBEC

Trivento Birds & Bees, Argentina	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG

### MALBEC

Trivento Reserve, Argentina	-	-	35.50 USD
	-	-	62.13 AWG
Norton	-	-	54.50 USD
	-	-	95.38 AWG

### CABERNET SAUVIGNON

Josh Cellars, California	10.00 USD	14.00 USD	48.00 USD
	17.50 AWG	24.50 AWG	84.00 AWG
Decoy by Duckhorn, California	-	-	68.00 USD
	-	-	119.00 AWG

*toast together*

**27.50 (USD) | 48.13 (AWG)**

## GREAT WINES BY THE BOTTLE

**MOSCATO**  
Birds & Bees, Argentina

**PINOT GRIGIO**  
Terre del Noce, Italy

**SWEET MALBEC**  
Trivento Birds & Bees, Argentina

**PINOT NOIR**  
Anterra, Italy

## BEER

Light Draft: 12 oz, 20 oz, Reg Draft: 12 oz, 20 oz  
Light Bottle, Reg Bottle 1

## DRAFT SELECTIONS

AVAILABLE IN 12 OR 20 OZ

**BALASHI** 12oz 7.00 USD | 12.25 AWG  
20oz 11.00 USD | 19.25 AWG

**CHILL** 12oz 7.50 USD | 13.13 AWG  
20oz 11.50 USD | 20.13 AWG

## BOTTLED BEERS

**MAGIC MANGO** 5.50 USD | 9.63 AWG

**MAGIC ORANGE** 5.50 USD | 9.63 AWG

**BUD LIGHT** 6.99 USD | 12.25 AWG

**BUDWEISER** 6.99 USD | 12.25 AWG

**CORONA** 6.99 USD | 12.25 AWG

**STELLA ARTOIS** 7.49 USD | 13.13 AWG

**BALASHI & CHILL** 5.50 USD | 9.63 AWG

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

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.

# LET'S EAT

OUR TWO FAVORITE WORDS



*tour of italy*



*chicken alfredo* (add broccoli)



*chicken & shrimp carbonara*