

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

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

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

RAVIOLI CARBONARA

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 - 20.49USD | 35.86AWG

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

STRAWBERRY CREAM CAKE (V)

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



NEW CHOCOLATE LASAGNA (V)

Decadent layers of chocolate cake, creamy chocolate mousse, and a delicate layer of crushed wafers. Topped with chocolate sauce. 12.99 USD | 22.73 AWG

FEATURED COCKTAILS

FOR FULL COCKTAIL LIST, SEE ZIOSK ON TABLE



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

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



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

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WINE

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

WHITE

PROSECCO

La Marca, Italy

PROSECCO ROSE

La Marca, Italy

PINOT GRIGIO

Terre del Noce, Italy

Stemmari, Italy

SAUVIGNON BLANC

Josh Cellars, CA

The Crossing, New Zealand

CHARDONNAY

Josh Cellars, CA

MOSCATO

Birds & Bees, Argentina

Stemmari, Italy

MOSCATO D’ASTI

Bartenura, Italy

REISLING

Chateau Ste Michelle, WA

SWEET WHITE

Birds & Bees, Argentina

RED

PINOT NOIR

Anterra, Italy

Paul Mas, France

Moillard, Burgundy, France

MERLOT

Stemmari, Italy

CHIANTI

Caposaldo, Italy

SWEET MALBEC

Trivento Birds & Bees, Argentina

MALBEC

Trivento Reserve, Argentina

Norton

CABERNET SAUVIGNON

Josh Cellars, California

Decoy by Duckhorn, California



	GLASS	GRANDE POUR QUARTINO	BOTTLE
	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG
	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG
	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
	-	-	31.00 USD
	-	-	54.25 AWG
	10.00 USD	14.00 USD	48.00 USD
	17.50 AWG	24.50 AWG	84.00 AWG
	-	-	60.00 USD
	-	-	105.00 AWG
	10.00 USD	14.00 USD	48.00 USD
	17.50 AWG	24.50 AWG	84.00 AWG
	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
	10.00 USD	14.00 USD	31.00 USD
	17.50 AWG	24.50 AWG	54.25 AWG
	-	-	55.00 USD
	-	-	96.25 AWG
	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG
	10.00 USD	-	27.50 USD
	17.50 AWG	-	54.25 AWG
	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
	10.00 USD	14.00 USD	38.50 USD
	17.50 AWG	24.50 AWG	67.38 AWG
	-	-	58.00 USD
	-	-	101.50 AWG
	10.00 USD	14.00 USD	31.00 USD
	17.50 AWG	24.50 AWG	54.25 AWG
	12.00 USD	16.00 USD	44.50 USD
	21.00 AWG	28.00 AWG	77.88 AWG
	7.50 USD	-	27.50 USD
	13.13 AWG	-	48.13 AWG
	-	-	35.50 USD
	-	-	62.13 AWG
	-	-	54.50 USD
	-	-	95.38 AWG
	10.00 USD	14.00 USD	48.00 USD
	17.50 AWG	24.50 AWG	84.00 AWG
	-	-	68.00 USD
	-	-	119.00 AWG



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

BUD LIGHT 6.99 USD | 12.25 AWG

BUDWEISER 6.99 USD | 12.25 AWG

CORONA 6.99 USD | 12.25 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

