Dinner

**Antipasti (Appetizers)**

Bruschetta
A traditional topping of roma tomatoes, fresh basil and extra-virgin olive oil. Served with toasted ciabatta bread.

Caprese Flatbread
Mozzarella cheese, tomatoes and basil on flatbread crust with garlic spread.

Grilled Chicken Flatbread
Chicken, mozzarella cheese, roasted red peppers and basil with alfredo sauce and garlic spread.

Mussels di Napoli
Mussels in the shell, simmered with wine, garlic-butter and onions.

Hot Artichoke-Spinach Dip
A blend of artichokes, spinach and cream cheese. Served with Tuscan bread.

Lasagna Fritta
Parmesan-breaded lasagna pieces, fried and served over alfredo sauce, topped with parmesan cheese and marinara sauce.

Smoked Mozzarella Fonduta
Oven-baked smoked mozzarella, provolone, parmesan and romano cheese. Served with Tuscan bread.

Dipping Sauces for Breadsticks
Freshly prepared marinara, alfredo or five cheese marinara.

Sicilian Scampi
Large shrimp sauteed in white wine, extra-virgin olive oil, garlic and tomatoes. Served over toasted ciabatta bread.

Stuffed Mushrooms
Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushroom caps.

Calamari
Tender calamari, lightly breaded and fried. Served with parmesan-peppercorn and marinara sauce.
Create a Sampler Italiano
Choose from: calamari, stuffed mushrooms, fried zucchini, chicken fingers, fried mozzarella or toasted beef and pork ravioli. Stuffed mushrooms prepared with clams.
One Choice - Three Choices -
Shrimp Scampi Fritta
Hand-breaded and fried shrimp lightly tossed with garlic and a white wine butter sauce.

Zuppe e Insalate (Soups & Salads)

Chicken & Gnocchi
A creamy soup made with roasted chicken, traditional Italian dumplings and spinach.

Pasta e Fagioli
White and red beans, ground beef, tomatoes and pasta in a savory broth.

Minestrone
Fresh vegetables, beans and pasta in a light tomato broth - a vegetarian classic.

Garden-Fresh Salad
Our famous house salad, tossed with our signature Italian dressing. (Unlimited refills!)

Grilled Chicken Caesar Salad
Grilled chicken over romaine in a creamy Caesar dressing topped with parmesan cheese croutons.

Pizze (Pizzas)

Chicken Alfredo Pizza
Pizza topped with grilled chicken, Italian cheeses, alfredo sauce and scallions.

Create Your Own Pizza
Choose up to four toppings,
Select: Pepperoni | Italian Sausage | Mushrooms | Onions | Peppers | Black Olives | Roma Tomatoes

(Pizzas are also available as an appetizer.)

Cucina Classica (Classic Recipes)

Lasagna Classico
Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.

Five Cheese Ziti al Forno
Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses.

Spaghetti with Meat Sauce
Traditional meat sauce seasoned with garlic and herbs over spaghetti.

Chicken Parmigiana
Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti.

Fettuccine Alfredo
Parmesan cream sauce with a hint of garlic, served over fettuccine.

Eggplant Parmigiana
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.

Capellini Pomodoro
Roma tomatoes, garlic, fresh basil and extra-virgin olive oil and marinara sauce tossed with capellini.

Spaghetti & Meatballs
Traditional meat sauce over spaghetti with meatballs (or Italian sausage).

Tour of Italy
Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo.

Linguine alla Marinara
Pasta with a zesty blend of ripe tomatoes, onions and herbs.

**Carne (Beef & Pork)**

Chianti Braised Short Ribs
Tender boneless beef short ribs slow cooked in a chianti wine sauce. Served with portobello mushroom risotto and steamed vegetables.

Steak Toscano
Grilled 12 oz. choice center cut Strip steak brushed with Italian herbs and extra-virgin olive oil. Served with Tuscan potatoes and bell peppers.

Steak Gorgonzola-Alfredo
Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce. Steak prepared medium unless otherwise requested.

Mixed Grill
Skewers of grilled marinated steak and chicken with a rosemary demi-glaze, served with grilled vegetables and Tuscan potatoes. Steak prepared medium unless otherwise requested.

Parmesan Crusted Bistecca
Grilled 8 oz center cut sirloin topped with parmesan-herb breading, baked golden brown. Served with garlic parmesan mashed potatoes and asparagus drizzled with balsamic glaze.

Grilled Sausage & Peppers Rustica
Italian sausage, bell peppers and fresh mozzarella with penne in a zesty marinara sauce.

**Pasta Ripiena (Filled Pastas)**

Braised Beef & Tortelloni
Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce.
**Cheese Ravioli**
Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.

**Ravioli di Portobello**
Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce.

**Lasagna Rollata al Forno**
Lasagna rolls stuffed with ricotta, mozzarella, asiago, parmesan and romano cheese. Topped with mozzarella and seasoned breadcrumbs, baked in five cheese marinara.

**Pollo (Chicken)**

**Venetian Apricot Chicken**
Grilled chicken breasts in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes.

**Chicken Alfredo**
Grilled chicken tossed with fettuccine and fresh alfredo sauce.

**Chicken & Shrimp Carbonara**
Chicken and shrimp with bucatini pasta in a parmesan cream sauce with pancetta bacon and roasted red peppers, baked and topped with seasoned breadcrumbs.

**Chicken Scampi**
Chicken breast tenderloins sauteed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair.

**Stuffed Chicken Marsala**
Oven-roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy marsala sauce. Served with garlic parmesan mashed potatoes.

**Mediterranean Grilled Chicken**
Herb-marinated grilled chicken breasts served over capellini in a light, zesty lemon-herb vinaigrette tossed with cherry tomatoes, feta cheese, spinach and olives.

**Chicken Vino Bianco**
Pan-seared chicken breasts with mushrooms, tomatoes, onions and garlic in a white wine sauce over linguine.

**Pesce (Fish & Seafood)**

**Shrimp Primavera**
Shrimp, bell peppers, onions and mushrooms in a bold arrabbiata sauce over penne.

**Grilled Shrimp Caprese**
Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-buttermilk sauce.

**Parmesan Crusted Tilapia**
Oven-baked delicate white fish crusted with parmesan cheese. Service with Italian vegetables over angel hair tossed in a light garlic-buttermilk sauce.
Herb-Grilled Salmon  
Salmon filet brushed with Italian herbs and extra-virgin olive oil. Served with seasoned broccoli.

Seafood Alfredo  
Sautéed shrimp and scallops tossed with creamy fettuccine alfredo.

Seafood Portofino  
Mussels, scallops, shrimp and mushrooms with linguine in a garlic-butter wine sauce.

Capellini di Mare  
Shrimp, clams and mussels sautéed in white wine, garlic and a zesty marinara sauce. Served over capellini and topped with fresh basil.

Shrimp & Crab Tortelli Romana  
Shrimp, crab and smoked mozzarella-filled ravioli, topped with sautéed shrimp in a three cheese and sun-dried tomato sauce.

Shrimp Mezzaluna  
Crescent-shaped ravioli filled with four Italian cheeses, tossed with sautéed shrimp and tomatoes in a white wine cream sauce.

Seafood Brodetto  
Scallops, shrimp and delicate tilapia with spinach and mushrooms simmered in a light white wine and marinara-saffron broth. Served with toasted ciabatta bread.

Desserts

Black Tie Mousse Cake  
Rich layers of chocolate cake, dark chocolate cheesecake and creamy custard mousse.

Zeppoli  
Soft, traditional Italian doughnuts dusted with powdered sugar, served with chocolate sauce for dipping.

White Chocolate Raspberry Cheesecake  
Raspberry-swirled white chocolate cheesecake topped with slivers of white chocolate.

Tiramisu  
The classic Italian dessert. A layer of creamy custard set atop espresso-soaked ladyfingers.

Lemon Cream Cake  
Delicate white cake and lemon cream filling with a vanilla crumb topping.

Triple Chocolate Strata  
Classic Italian chocolate torta layered with creamy mousse and topped with dark chocolate ganache.

Warm Apple Crostata  
Sliced apples, rich vanilla cream and caramelized almond biscotti crumble baked atop a shortbread cookie crust. Served warm with vanilla ice cream. Please allow 5-10 minutes baking time.

Dolcini  
Piccoli Dolci "little dessert treats" layered with cake, mousse, pastry creams and berries. Choose from:

Select One or Three: Chocolate Mousse with Dark Chocolate Cookie Crust | Strawberry & White Chocolate Cream Cake | Limoncello Mousse with Vanilla Cookie Crust | Dark Chocolate Cheesecake
Chocolate Cake with Chocolate Mousse & Carame | Amaretto Tiramisu with Almond Cookie Crumble

Kid's Menu

Entrees

Create Your Own Pasta!
- Pick your favorite pasta and sauce (add protein for addition $1.25)
  - Pasta: Fettuccine | Spaghetti | Penne | Small Shells | Whole Wheat Linguine
  - Sauce: Tomato | Meat Sauce | Alfredo | Parmesan Butter
  - Protein: Grilled Chicken | Shrimp | Italian Sausage | Meatball

Macaroni & Cheese
- Pasta shells in a creamy cheese sauce

Cheese or Pepperoni Pizza

Cheese Ravioli
- Italian cheese-filled ravioli with tomato sauce

Chicken Fingers & Pasta
- Lightly breaded chicken tenders served with spaghetti and tomato sauce

Desserts

Fruit Smoothies
- A frozen blend of fruit puree and creamy non-fat yogurt: Choose
  - Flavor: Strawberry | Wild Berry | Peach-Mango

Sundae
- Vanilla ice cream with chocolate syrup, whipped cream and a cherry

Dolcini (Mini Dessert)
- Chocolate Mousse or Strawberry Cream Cake. Ask your server for additional flavors

Lunch

Antipasti (Appetizers)

Create a Sampler Italiano
- Choose from calamari, stuffed mushrooms, fried zucchini, chicken fingers, fried mozzarella or toasted beef and pork ravioli. Stuffed mushrooms prepared with clams.
- Three Choices - Two Choices -

Bruschetta
A traditional topping of roma tomatoes, fresh basil and extra-virgin olive oil. Served with toasted ciabatta bread.

**Shrimp Scampi Fritta**  
Hand-breaded and fried shrimp lightly tossed with garlic and a white wine butter sauce.

**Caprese Flatbread**  
Mozzarella cheese, tomatoes and basil on flatbread with garlic spread.

**Grilled Chicken Flatbread**  
Chicken, mozzarella, roasted red peppers and basil with alfredo and garlic spread.

**Mussels di Napoli**  
Mussels in the shell, simmered with wine, garlic-butter and onions.

**Hot Artichoke-Spinach Dip**  
A blend of artichokes, spinach and cream cheese. Served with Tuscan bread.

**Lasagna Fritta**  
Parmesan-breaded lasagna pieces, fried and served over alfredo sauce, topped with parmesan cheese and marinara sauce.

**Smoked Mozzarella Fonduta**  
Oven-baked smoked mozzarella, provolone, parmesan and romano cheese. Served with Tuscan bread.

**Dipping Sauces for Breadsticks**  
Freshly prepared marinara, alfredo or five cheese marinara.

**Sicilian Scampi**  
Large shrimp sauteed in white wine, extra-virgin olive oil, garlic and tomatoes. Served over ciabatta bread.

**Stuffed Mushrooms**  
Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushroom caps.

**Calamari**  
Tender calamari, lightly breaded and fried. Served with parmesan-peppercorn and marinara sauces.

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**Zuppe e Insalate (Soups & Salads)**

**Chicken & Gnocchi**  
A creamy soup made with roasted chicken, traditional Italian dumplings and spinach.

**Pasta e Fagioli**  
White and red beans, ground beef, tomatoes and pasta in a savory broth.

**Grilled Chicken Caesar Salad**  
Grilled chicken over romaine in a creamy Caesar dressing topped with parmesan cheese and croutons.

**Minestrone**  
Fresh vegetables, beans and pasta in a light tomato broth - a vegetarian classic.

**Zuppa Toscana**  
Spicy sausage, russet potatoes and cavolo greens in a creamy broth.

**Soup, Salad & Breadsticks**  
(UNLIMITED refills!) Our garden-fresh salad, choice of homemade soup and warm garlic breadsticks. Available until 4 p.m. daily at this special price.
Panini (Grilled Sandwiches)
All Panini served with homemade soup and garden-fresh salad.

Grilled Chicken Caprese
Grilled chicken, tomatoes and mozzarella with a sun-dried tomato and basil pesto spread.
Grilled Chicken Florentine
Grilled chicken, spinach, asiago and parmesan cheese with a sun-dried tomato spread.
Grilled Steak & Portobello
Grilled sliced steak with balsamic onions, portobello mushrooms and asiago cheese with a sun-dried tomato and herb spread.
(Available until 4 p.m. Monday - Friday.)

Pizze (Pizzas)

Create Your Own Pizza
Choose up to four toppings.
Select: Pepperoni | Italian Sausage | Mushrooms | Onions | Bell Peppers | Black Olives | Roma Tomatoes

Chicken Alfredo Pizza
Pizza topped with grilled chicken, Italian cheeses, alfredo sauce and scallions.
(Enjoy our freshly baked garlic breadsticks and your choice of homemade soup or garden-fresh salad with any entree or pizza.)

Cucina Classics (Classic Recipes)

Lasagna Classico
Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.

Five Cheese Ziti al Forno
Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses.

Spaghetti with Meat Sauce
Traditional meat sauce seasoned with garlic and herbs over spaghetti.

 Linguine alla Marinara
Pasta with a zesty blend of ripe tomatoes, onions and herbs.

Chicken Parmigiana
Parmesan-breaded chicken breast, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti.

Fettuccine Alfredo
Parmesan cream sauce with a hint of garlic, served over fettuccine.

Eggplant Parmigiana
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.

Capellini Pomodoro
Roma tomatoes, garlic, fresh basil, extra-virgin olive oil and marinara sauce tossed with capellini.

Spaghetti & Meatballs
  Traditional meat sauce over spaghetti with meatballs (or Italian sausage).

Tour of Italy
  Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine Alfredo.

Pollo e Pesce (Chicken & Seafood)

Chicken Scampi
  Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair.

Chicken Alfredo
  Grilled chicken tossed with fettuccine and fresh Alfredo sauce.

Venetian Apricot Chicken
  Grilled chicken breast in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes.

Shrimp Primavera
  Shrimp, bell peppers, onions and mushrooms in a bold arrabbiata sauce over penne.

Seafood Alfredo
  Sautéed shrimp and scallops tossed with creamy fettuccine Alfredo.

Grilled Shrimp Caprese
  Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce.

Pasta Ripiena (Filled Pastas)

Braised Beef & Tortelloni
  Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce.

Ravioli di Portobello
  Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce.

Cheese Ravioli
  Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.

Lasagna Rollata al Forno
  Lasagna rolls stuffed with ricotta, mozzarella, asiago, parmesan and romano cheese. Topped with mozzarella and seasoned breadcrumbs, baked in five cheese marinara.
Specials - Only Participating Locations
3 Course Italian Dinner $12.95

Course 1: Soup or Salad

Garden Fresh Salad
    Our famous house salad, tossed with our signature Italian dressing.

Pasta e Fagioli
    White and red beans, ground beef, tomatoes and pasta in a savory broth.

Zuppa Toscana
    Spicy sausage, russet potatoes and cavolo greens in a creamy broth.

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

Chicken & Gnocchi
    A creamy soup made with roasted chicken, traditional Italian dumplings and spinach.

Course 2: 1 of 5 Entrees

Smoked Mozzarella Chicken
    Sauteed chicken breast tenderloin medallions topped with smoked mozzarella cheese, served with penne pasta tossed with sweet roasted red peppers in a four cheese sauce.

Asiago and Roasted Garlic Tortelloni with Grilled Sausage
    Tortelloni filled with asiago cheese and roasted garlic tossed in a basil marinara with fresh basil and tomatoes, topped with grilled Italian sausage.

Five Cheese Marinara Penne with Shrimp
    Sauteed shrimp in a five cheese marinara sauce served over penne and topped with mozzarella and seasoned breadcrumbs.

Creamy Parmesan Portobello Fettuccine
    A creamy parmesan sauce with roasted mushrooms, topped with sun-dried tomatoes and served over fettuccine.

Spaghetti with Four Cheese Meat Sauce
    A pizza-inspired red sauce with pan-seared beef, pepperoni and Italian sausage, topped with mozzarella and fontina cheeses and served over spaghetti.
Course 3: 1 of 5 Desserts

Chocolate Mousse
   Layered with dark chocolate cookie crust, topped with chocolate shavings.
Strawberry Cream Cake
   Layers of strawberries, white cake, cream and white chocolate.
Limoncello Mousse
   Vanilla cookie crust topped with white chocolate and candied lemon.
Dark Chocolate Cake
   Layered with chocolate mousse and caramel cream, topped with chocolate curls.
Amaretto Tiramisu
   Chocolate crust topped with almond cookie crumble.

Special: Vegetarian, Vegan, Halal, Kosher, Gluten Free

Provided by OpenMenu