

ANTIPASTI

CALAMARI

Lightly battered and fried,
served with marinara sauce
Small 6 Regular 8

CALAMARI RICARDO

Our Calamari served with a spicy Italian
pepper and lemon butter sauce
Small 6 Regular 8

COZZE IN BIANCO

Mussels steamed in white wine,
basil, lemon butter and Pernod
Small 7 Regular 10

ZUCCHINI FRITTE

Lightly battered and fried,
served with roasted garlic aioli
Small 5 Regular 7

MOZZARELLA MARINARA

Hand-breaded, lightly fried and
served with marinara sauce
Small 6 Regular 8

ANTIPASTI PLATTER

Calamari, Bruschette of the Day
and Mozzarella Marinara
10

GRILLED BRUSCHETTE

With the Chef's fresh toppings of the day
7

SHRIMP SCAMPI

Sautéed with garlic, white wine,
herbs and lemon butter
10

ZUPPE & INSALATE

SOUP OF THE DAY

Chef's selection
Cup 3.5 / Bowl 5

MINISTRONE

Hearty vegetable soup
Cup 3.5 / Bowl 5

**MAMA MANDOLA'S
SICILIAN CHICKEN SOUP**

Spicy chicken soup
Cup 3.5 / Bowl 5

HOUSE SALADS

House, Italian, Caesar
or Mediterranean Salad
4.5

Add crumbled blue cheese
1.3

INSALATA FIORUCCI

Artichoke hearts, roasted red peppers
and grilled eggplant in vinaigrette, topped
with a hazelnut goat cheese medallion
10

INSALATA JOHNNY ROCCO

Grilled shrimp and scallops, roasted red peppers,
olives and ricotta salata cheese in vinaigrette
12.5

INSALATA CARRABBA

Mozzarella and romano cheese, kalamata olives,
tomatoes, carrots, celery and red onions in
vinaigrette, topped with grilled chicken
10.5

INSALATA CARRABBA CAESAR

Our caesar topped with grilled
chicken or shrimp and parmesan cheese
10.5/12.5

BRICK-OVEN PIZZA

We prepare all of our pizzas with flavorful, fresh toppings, and bake at 600° in our brick oven.

MARGHERITA

Roma tomatoes, basil, extra virgin
olive oil and mozzarella cheese
9

RUSTICA

Sautéed eggplant, bell peppers, Italian sausage,
tomato sauce, romano and mozzarella cheese
9.5

ITALIAN CHICKEN

Grilled chicken breast in an Italian-style
sweet and sour sauce with pine nuts, scallions,
romano, fontina and mozzarella cheese
10

QUATTRO FORMAGGI

Extra virgin olive oil, sundried tomatoes,
romano, mozzarella, fontina and goat cheese
9.5

PEPPERONI

A classic favorite
9.5

TI PIACE

Create your own: Italian sausage, pepperoni,
meatballs, kalamata olives, mushrooms,
sweet peppers, onions, tomatoes,
sundried tomatoes, eggplant
11

WOOD-BURNING GRILL

CHICKEN BRYAN

Goat cheese, sundried tomatoes
and a basil lemon butter sauce
Small 14 Regular 16

CHICKEN MARSALA

Mushrooms, prosciutto and
our Lombardo Marsala wine sauce
Small 14 Regular 16

POLLO ROSA MARIA

Chicken stuffed with fontina cheese and
prosciutto, topped with mushrooms and a
basil lemon butter sauce
Small 14 Regular 16

GRILLED NORWEGIAN SALMON

Finished with the Chef's sauce of the day
Small 15.3 Regular 17.3

SIRLOIN MARSALA

USDA Choice center-cut sirloin
topped with mushrooms, prosciutto and
our Lombardo Marsala wine sauce
Small 16 Regular 18

PORK CHOP MARSALA

Center-cut, topped with
mushrooms, prosciutto and our
Lombardo Marsala wine sauce
Small 16 Regular 18

SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian
breadcrumbs, grilled and topped
with lemon butter sauce
17.5

*The following entrées are served with
your choice of two side dishes.*

CHICKEN GRATELLA

Basted with olive oil and herbs
Small 12 Regular 14

FILET FIORENTINA

8 oz. USDA Choice center-cut tenderloin
21

Filet Marsala or Filet Bryan, add \$2
Filet Spiedino or Filet Scampi, add \$4

*All grilled dishes come with a cup of our soup or a house salad.
Entrées are also served with your choice of garlic mashed potatoes, cavatappi amatriciana or the vegetable of the day.*

PASTA SPECIALTIES

PASTA CARRABBA

Fettuccine alfredo with grilled chicken,
sautéed mushrooms and peas
13

PASTA WEESIE

Shrimp sautéed in a garlic, lemon butter,
white wine sauce with sautéed mushrooms and
scallions, served over fettuccine alfredo
14

MEZZALUNA

Half moon ravioli stuffed with chicken,
ricotta and spinach in tomato cream sauce
11.5

RIGATONI MARTINO

Rigatoni tossed with grilled chicken,
sautéed mushrooms and sundried tomatoes in
our tomato cream sauce topped with ricotta
salata cheese and scallions
13

TAGLIARINI PICCHI PACCHIU

Fresh fine pasta in a sauce of crushed
tomatoes, garlic, olive oil and basil
9

Add chicken or shrimp
12/14

QUATTRO FORMAGGI RAVIOLI

Ravioli stuffed with Parmigiano
Reggiano, ricotta, fontina and Pecorino
Romano cheese in pomodoro sauce
11.5

Add your choice of a cup of our soup or a house salad for \$3.

FAMILY CLASSICS

CHICKEN PARMESAN

Sautéed chicken breast coated
with Italian breadcrumbs, topped
with pomodoro and melted mozzarella,
served with your choice of side
Small 14 Regular 16

LASAGNE

A house favorite, just like
mama used to make
13

SPAGHETTI

With your choice of meatballs, meat sauce
or grilled Italian fennel sausage
12

MANICOTTI

Thin sheets of pasta hand-rolled and
stuffed with four cheeses, baked with
pomodoro sauce and mozzarella
12.5

CHICKEN & SPINACH CANNELLONI

Stuffed with chicken, spinach, garlic, fresh
herbs, fontina and romano cheese, topped
with pomodoro and cream sauce
13

VEAL MARSALA OR PICCATA

Sautéed veal topped with mushrooms, prosciutto
and our Lombardo Marsala wine sauce or lemon
butter sauce, served with your choice of side
17

All classics come with a cup of our soup or a house salad.

NON-ALCOHOLIC SPECIALTY DRINKS

SMOOTHIES

	GLASS
Bellini Fresh peach purée blended with shaved ice	3.5
Strawberry-Banana	3.5
Strawberry-Colada	3.5
Raspberry-Banana	3.5
Peaches & Cream	3.5
Peach-Mango	3.5
Piña Colada	3.5

ITALIAN SODAS

	GLASS
Orange Creamsicle	2.75
Chocolate	2.75
Vanilla	2.75
Strawberry	2.75
Raspberry	2.75
Peach	2.75

FROZEN LEMONADES

	GLASS
Mango	3.5
Strawberry	3.5
Piña Colada	3.5
Raspberry	3.5
Peach	3.5

VINO

Our wine list is arranged to help you make a selection that will complement your meal. Our wines are listed with the lighter style wines at the beginning of each category, descending to the full-flavored and full-bodied. Enjoy!

VINO ITALIANO DELLA CASA

	GLASS / QUARTINO / PITCHER
BIANCO	
Pinot Grigio, Italy	6.5 10.5 26
ROSSO	
Montepulciano d'Abruzzo, Italy	6.5 10.5 26

VINO BIANCO

	GLASS / QUARTINO / BOTTLE
LIGHT TO FULL-BODIED	
White Zinfandel, Beringer	5.5 8.75 22
Riesling, Saint M, Germany	7 11 28
Chardonnay, Mirassou	6.5 10.5 26
Chardonnay, Kendall-Jackson	8 12.5 32

VINO ROSSO

	GLASS / QUARTINO / BOTTLE
LIGHT TO FULL-BODIED	
Pinot Noir, Francis Coppola	12 19 48
Sangiovese-Merlot blend, Santa Cristina, Italy	9 14 36
Merlot, Blackstone	7 11 28
Chianti, Gabbiano, DOCG, Italy	6.5 10.5 26
Zinfandel, Ravenswood, Vintners Blend	8.5 13.5 34
Syrah, Trapiche, Argentina	11 17.5 44
Cabernet Sauvignon, Main Street Winery	7 11 28
Claret, Francis Coppola	48
Chianti Classico Riserva, Ruffino Ducale, Italy	48

DOLCI

BACINO

"Little kisses," that's just what our mini-desserts are like. Small, guilt-free versions of our favorite desserts, made fresh daily. Featuring 6 unique varieties.

Ask your server about today's delicious Bacino selections.

2.25
Each
12
Order of 6

SOGNO DI CIOCCOLATA "CHOCOLATE DREAM"

A rich fudge brownie brushed with Kahlua, crowned with chocolate mousse, whipped cream and chocolate sauce
6

DESSERT ROSA

Delicious butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream
6

JOHN COLE

Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans
5

BEVERAGES

San Pellegrino and Acqua Panna bottled water from Italy, Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, Raspberry Mint Tea, Pomegranate Mint Lemonade, and other assorted soft drinks

BIRRA

Imports/Crafts	American
Peroni - Italy	Budweiser
Moretti - Italy	Bud Light
Samuel Adams	Michelob ULTRA
Heineken	Coors Light
Corona	Miller Lite
Stella Artois	O'Doul's - N/A

BAMBINI MENU

Spaghetti & Meatball
Cheese Ravioli & Tomato Sauce
Cheese or Pepperoni Pizza
Grilled Chicken Breast
Chicken Fingers
Bambini Sundae

Drink Responsibly.
Drive Responsibly.