

## ANTIPASTI

### CALAMARI

Lightly battered and fried, served with marinara sauce  
Small 6.5 Regular 8.5

### CALAMARI RICARDO

Our Calamari served with a spicy Italian pepper and lemon butter sauce  
Small 6.5 Regular 8.5

### COZZE IN BIANCO

Mussels steamed in white wine, basil, lemon butter and Pernod  
Small 8 Regular 11

### 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

### GRILLED BRUSCHETTE

With the Chef's fresh toppings of the day  
8

### SHRIMP SCAMPI

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

### ANTIPASTI PLATTER

Calamari, Bruschette of the Day and Mozzarella Marinara  
11

## 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  
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  
13

### 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

### PEPPERONI

A classic favorite  
9.5

### ITALIAN CHICKEN

Grilled chicken breast in an Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella cheese  
11

### PRIMAVERA

Grilled zucchini, yellow squash, carrots, green onions, sautéed mushrooms, bell peppers and pesto with pine nuts, topped with ricotta salata and romano cheese  
9.5

### QUATTRO FORMAGGI

Extra virgin olive oil, sundried tomatoes, romano, mozzarella, fontina and goat cheese  
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 14.5 Regular 16.5

### CHICKEN MARSALA

Mushrooms, prosciutto and our Lombardo Marsala wine sauce  
Small 14.5 Regular 16.5

### POLLO ROSA MARIA

Chicken stuffed with fontina cheese and prosciutto, topped with mushrooms and a basil lemon butter sauce  
Small 14.5 Regular 16.5

### GRILLED NORWEGIAN SALMON\*

Finished with the Chef's sauce of the day  
Small 16.3 Regular 18.3

### SIRLOIN MARSALA\*

USDA Choice center-cut sirloin topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce  
Small 16.5 Regular 18.5

### PORK CHOP MARSALA\*

Center-cut, topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce  
Small 15.5 Regular 17.5

### 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 12.5 Regular 14.5

### FILET FIORENTINA\*

8 oz. USDA Choice center-cut tenderloin  
21.5

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

### LOBSTER RAVIOLI

Ravioli stuffed with tender Maine lobster in a white wine cream sauce with diced tomatoes  
17

### LINGUINE WITH CLAMS

Linguine tossed with fresh clams and scallions, served in our marinara, creamy white wine or garlic and oil sauce  
14

### TAGLIARINI PICCHI PACCHIU

Fresh fine pasta in a sauce of crushed tomatoes, garlic, olive oil and basil  
9.5

Add chicken or shrimp  
12.5/14.5

### MEZZALUNA

Half moon ravioli stuffed with chicken, ricotta and spinach in tomato cream sauce  
12

### 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

*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 14.5 Regular 16.5

### 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  
13

### CHICKEN & SPINACH CANNELLONI

Stuffed with chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce  
14.5

### LINGUINE PESCATORE

Shrimp, scallops and mussels tossed with linguine in a spicy marinara sauce  
16.5


### 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  
16.5


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


# 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!

ITALIAN SANGRIA 	GLASS / QUARTINO / PITCHER		
Classic sangria made with Korbel Brandy, fresh fruit and our Italian house wine, your choice red or white	6.5	9	26



VINO ITALIANO DELLA CASA 	GLASS / QUARTINO / PITCHER		
<b>BIANCO</b> Pinot Grigio, Italy	6.5	9	26
<b>ROSSO</b> Montepulciano d'Abruzzo, Italy	6.5	9	26

SPUMANTE 	GLASS	BOTTLE	
Korbel, Brut	split 7	30	
Prosecco, Martini & Rossi, Italy	7	30	

VINO BIANCO	GLASS / QUARTINO / BOTTLE		
<b>LIGHT TO MEDIUM-BODIED </b>			
White Zinfandel, Copper Ridge	6	9 pitcher	24
White Zinfandel, Beringer	6.5	9	25
Riesling, Saint M, Germany	8.5	12	33
Pinot Grigio, Lumina, Italy	8	12	31
Pinot Grigio, Estancia	8	12	31
Sauvignon Blanc, Veramonte, Chile	7.5	10	29

<b>MEDIUM TO FULL-BODIED </b> .....			
Chardonnay, Copper Ridge	6	9 pitcher	24
Chardonnay, Kendall-Jackson	9	13	35
Chardonnay, Newman's Own	8	12	31
<b>FULL-BODIED </b> .....			
Chardonnay, Clos du Bois Russian River Reserve	11.5	16	44
Cuvée Sauvage, Franciscan			45

VINO ROSSO	GLASS / QUARTINO / BOTTLE		
<b>LIGHT TO MEDIUM-BODIED </b>			
Merlot, Ecco Domani, Italy	6.5	9	25
Pinot Noir, Francis Coppola	10	15	39
Pinot Noir, Estancia Pinnacles	11	16	42
Sangiovese-Merlot blend, Santa Cristina, Italy	8	12	31
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy	9	13	35
Merlot, Blackstone	8	12	31
Chianti, Gabbiano, DOCG, Italy	8.5	12	33

<b>MEDIUM TO FULL-BODIED </b> .....			
Cabernet Sauvignon, Copper Ridge	6	9 pitcher	24
Cabernet-Merlot blend, Hogue	7.5	10	29
Chianti Riserva, Ducarosso, Italy	8	12	31
Zinfandel, Ravenswood, Vintners Blend	7.5	10	29
Syrah, Trapiche, Argentina	8	12	31
Merlot, Clos du Bois Alexander Valley Reserve	11.5	16	44
Chianti Classico Riserva, Banfi, Italy	12	18	46
Zinfandel, Terra d' Oro SHR, Amador County			38
<b>FULL-BODIED </b> .....			
Cabernet Sauvignon, J. Lohr Seven Oaks	8.5	12	33
Red Blend, Ferrari-Carano "Siena"			36
Claret, Francis Coppola	9	13	35
Chianti Classico Riserva, Ruffino Ducale, Italy			42
Cabernet Sauvignon, Folie à Deux	11	16	42
Super Tuscan, Pian di Nova, Italy			40
Malbec, Pascual Toso Reserve, Argentina			32
Petite Syrah, Stags' Leap Winery			55
Merlot, Swanson			47
Cabernet Sauvignon, Mount Veeder			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  
6.5

### 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, Sprite, and other assorted soft drinks

## BIRRA

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

## BAMBINI MENU

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

**Drink Responsibly.**  
Drive **Responsibly.**