

**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

**ANTIPASTI PLATTER**

Calamari, Bruschette of the Day  
and Mozzarella Marinara  
11

**GRILLED BRUSCHETTE**

With the Chef's fresh toppings of the day  
7.5

**SHRIMP SCAMPI**

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

**CRAB CAKES**

Two crab cakes made with jumbo  
lump crabmeat, served with our  
roasted red bell pepper sauce  
10

**ZUPPE & INSALATE**

**SOUP OF THE DAY**

Chef's selection  
Cup 3.5 / Bowl 5.5

**MINISTRONE**

Hearty vegetable soup  
Cup 3.5 / Bowl 5.5

**MAMA MANDOLA'S  
SICILIAN CHICKEN SOUP**

Spicy chicken soup  
Cup 3.5 / Bowl 5.5

**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  
10.5

**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  
10.5/13

**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 14.5 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 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 15 Regular 17

**SPIEDINO DI MARE**

Shrimp and sea scallops coated with Italian  
breadcrumbs, grilled and topped  
with lemon butter sauce  
18

*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

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

**SCAMPI DAMIAN**

Shrimp sautéed with garlic, white wine, herbs  
and lemon butter, served over linguine  
14

**LOBSTER RAVIOLI**

Ravioli stuffed with tender Maine lobster in a  
white wine cream sauce with diced tomatoes  
16.5

**TAGLIARINI PICCHI PACCHIU**

Fresh fine pasta in a sauce of crushed  
tomatoes, garlic, olive oil and basil  
10  
Add chicken or shrimp  
13/15

**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

**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  
12.5

**CHICKEN & SPINACH CANNELLONI**

Stuffed with chicken, spinach, garlic, fresh  
herbs, fontina and romano cheese, topped  
with pomodoro and cream sauce  
14

**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  
17

*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 of red or white	5.5	7	22

## VINO ITALIANO DELLA CASA

	GLASS	QUARTINO	PITCHER
<b>BIANCO</b> Pinot Grigio, Italy	5.5	7	22
<b>ROSSO</b> Montepulciano d'Abruzzo, Italy	5.5	7	22

## SPUMANTE

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

## VINO BIANCO

### LIGHT TO MEDIUM-BODIED

	GLASS	QUARTINO	BOTTLE
White Zinfandel, Copper Ridge	5.5	7 pitcher	22
White Zinfandel, Beringer	6.5	9	25
Riesling, Saint M, Germany	8	12	31
Pinot Grigio, Lumina, Italy	8	12	31
Pinot Grigio, Estancia	9	13	35
Sauvignon Blanc, Veramonte, Chile	7	10	27

### MEDIUM TO FULL-BODIED

Chardonnay, Copper Ridge	5.5	7 pitcher	22
Chardonnay, Kendall-Jackson	9	13	35
Chardonnay, Newman's Own	7.5	10	29
Chardonnay, Clos du Bois Russian River Reserve	11	16	42

## VINO ROSSO

### LIGHT TO MEDIUM-BODIED

	GLASS	QUARTINO	BOTTLE
Merlot, Ecco Domani, Italy	6.5	9	25
Pinot Noir, Francis Coppola	12	18	46
Pinot Noir, Estancia Pinnacles	11	16	42
Sangiovese-Merlot blend, Santa Cristina, Italy	8.5	12	33
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy	9	13	35
Merlot, Blackstone	8	12	31
Chianti, Gabbiano, DOCG, Italy	6.5	9	25

### MEDIUM TO FULL-BODIED

Cabernet Sauvignon, Copper Ridge	5.5	7 pitcher	22
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	13	19	49
Chianti Classico Riserva, Banfi, Italy	11.5	16	44
Zinfandel, Terra d' Oro SHR, Amador County			42

### FULL-BODIED

Cabernet Sauvignon, J. Lohr Seven Oaks	9	13	35
Red Blend, Ferrari-Carano "Siena"			37
Claret, Francis Coppola	11	16	42
Chianti Classico Riserva, Ruffino Ducale, Italy			43
Cabernet Sauvignon, Folie à Deux	11	16	42
Super Tuscan, Pian di Nova, Italy	11	16	42
Malbec, Pascual Toso Reserve, Argentina	12	18	46
Petite Syrah, Stags' Leap Winery			52
Merlot, Swanson			48
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek			44
Cabernet Sauvignon, Mount Veeder			51
Cabernet Sauvignon, Faust			58

# 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, 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.