





ANTIPASTI

CALAMARI - Sm. 8 / Reg. 10 
Lightly battered and fried,
served with marinara sauce

CALAMARI RICARDO - Sm. 8 / Reg. 10 
Our Calamari served with a spicy Italian
pepper and lemon butter sauce

COZZE IN BIANCO - Sm. 8 / Reg. 11 
Mussels steamed in white wine,
basil, lemon butter and Pernod

ZUCCHINI FRITTE - Sm. 6 / Reg. 8 
Lightly battered and fried,
served with roasted garlic aioli

MOZZARELLA MARINARA 
Sm. 7 / Reg. 9
Hand-breaded, lightly fried and
served with marinara sauce

ANTIPASTI PLATTER - 11 
Calamari, Bruschette of the Day
and Mozzarella Marinara

GRILLED BRUSCHETTE - 8 
With the Chef's fresh toppings of the day

SHRIMP SCAMPI - 11 
Sautéed with garlic, white wine,
herbs and lemon butter

ZUPPE & INSALATE

SOUP OF THE DAY 
Cup 4 / Bowl 6

MINISTRONE 
Cup 4 / Bowl 6
Hearty vegetable soup

MAMA MANDOLA'S 
SICILIAN CHICKEN SOUP
Cup 4 / Bowl 6
Spicy chicken soup


HOUSE SALADS - 6 
House, Italian, Caesar or Mediterranean Salad

Add crumbled blue cheese - 1.3

INSALATA FIORUCCI - 11 
Artichoke hearts, roasted red peppers
and grilled eggplant in vinaigrette, topped
with a hazelnut goat cheese medallion

INSALATA JOHNNY ROCCO - 13 
Grilled shrimp and scallops, roasted red peppers,
olives and ricotta salata cheese in vinaigrette


INSALATA CARRABBA - 11 
Mozzarella and romano cheese, kalamata olives,
tomatoes, carrots, celery and red onions in
vinaigrette, topped with grilled chicken


INSALATA CARRABBA CAESAR - 11/13 
Our caesar topped with grilled
shrimp or chicken and parmesan cheese


BRICK-OVEN PIZZA

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

MARGHERITA - 10 
Roma tomatoes, basil, extra virgin
olive oil and mozzarella cheese

RUSTICA - 10 
Sautéed eggplant, bell peppers, Italian sausage,
tomato sauce, romano and mozzarella cheese


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


QUATTRO FORMAGGI - 10 
Extra virgin olive oil, sundried tomatoes,
romano, mozzarella, fontina and goat cheese

PEPPERONI - 11 
A classic favorite

TI PIACE - 13 
Create your own: Italian sausage, pepperoni,
meatballs, kalamata olives, mushrooms,
sweet peppers, onions, tomatoes,
sundried tomatoes, eggplant


WOOD-BURNING GRILL

CHICKEN BRYAN - Sm. 15.5 / Reg. 17.5 
Goat cheese, sundried tomatoes
and a basil lemon butter sauce


CHICKEN MARSALA - Sm. 15.5 / Reg. 17.5 
Mushrooms, prosciutto and
our Lombardo Marsala wine sauce


POLLO ROSA MARIA - Sm. 15.5 / Reg. 17.5 
Chicken stuffed with fontina cheese and
prosciutto, topped with mushrooms
and a basil lemon butter sauce

***GRILLED NORWEGIAN SALMON** 
Sm. 16.3 / Reg. 18.3
Finished with the Chef's sauce of the day

***SIRLOIN MARSALA** 
Sm. 17.5 / Reg. 19.5
USDA Choice center-cut sirloin topped
with mushrooms, prosciutto and our
Lombardo Marsala wine sauce

***PORK CHOP MARSALA** 
Sm. 16.5 / Reg. 18.5
Center-cut, topped with mushrooms, prosciutto
and our Lombardo Marsala wine sauce

SPIEDINO DI MARE - 18.5 
Shrimp and sea scallops coated with
Italian breadcrumbs, grilled and
topped with lemon butter sauce

*The following entrées are served with
your choice of two side dishes.*
CHICKEN GRATELLA - Sm. 14 / Reg. 16 
Basted with olive oil and herbs

***FILET FIORENTINA - 22** 
8 oz. USDA Choice center-cut tenderloin


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, Italian, Caesar, or Mediterranean Salad.
Entrées are also served with your choice of garlic mashed potatoes, cavatappi amatriciana or the vegetable of the day.*

PASTA SPECIALTIES


PASTA CARRABBA - 14 
Fettuccine alfredo with grilled chicken,
sautéed mushrooms and peas

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

LOBSTER RAVIOLI - 17.5 
Ravioli stuffed with tender Maine lobster in a
white wine cream sauce with diced tomatoes

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


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

MEZZALUNA - 13 
Half moon ravioli stuffed with chicken,
ricotta and spinach in tomato cream sauce

RIGATONI MARTINO - 14 
Rigatoni tossed with grilled chicken,
sautéed mushrooms and sundried tomatoes
in our tomato cream sauce topped with
ricotta salata cheese and scallions


Add your choice of a cup of our soup or a House, Italian, Caesar, or Mediterranean Salad for \$3.

FAMILY CLASSICS



CHICKEN PARMESAN - Sm. 15.5 / Reg. 17.5 
Sautéed chicken breast coated with Italian
breadcrumbs, topped with pomodoro and melted
mozzarella, served with your choice of side

SPAGHETTI - 13 
With your choice of meatballs, meat
sauce or grilled Italian fennel sausage

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

LINGUINE PESCATORE - 17.5 
Shrimp, scallops and mussels tossed
with linguine in a spicy marinara sauce

LASAGNE - 14.5 
A house favorite, just like mama used to make

VEAL MARSALA 
OR PICCATA - 18.5 
Sautéed veal topped with mushrooms, prosciutto
and our Lombardo Marsala wine sauce or lemon
butter sauce, served with your choice of side

All classics come with a cup of our soup or a House, Italian, Caesar, or Mediterranean 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	6.5	9	26
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VINO ITALIANO DELLA CASA

GLASS / QUARTINO / PITCHER

BIANCO

Pinot Grigio, Italy	6.5	9	26
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ROSSO

Montepulciano d'Abruzzo, Italy	6.5	9	26
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SPUMANTE

GLASS BOTTLE

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

VINO BIANCO

GLASS / QUARTINO / BOTTLE

LIGHT TO MEDIUM-BODIED

White Zinfandel, Copper Ridge	6.5	9 pitcher	26
White Zinfandel, Beringer	6.5	9	25
Riesling, Saint M, Germany	8.5	12	33
Pinot Grigio, Lumina, Italy	9	13	35
Pinot Grigio, Estancia	9.5	13	37
Sauvignon Blanc, Veramonte, Chile	8	12	31

MEDIUM TO FULL-BODIED

Chardonnay, Copper Ridge	6.5	9 pitcher	26
Chardonnay, Newman's Own	10	15	39
Chardonnay, Toasted Head	9	13	35

FULL-BODIED

Chardonnay, Clos du Bois Russian River Reserve	11.5	16	44
Cuvée Sauvage, Franciscan			45

VINO ROSSO

GLASS / QUARTINO / BOTTLE

LIGHT TO MEDIUM-BODIED

Merlot, Ecco Domani, Italy	7.5	10	29
Pinot Noir, Francis Coppola	10.5	15	41
Sangiovese-Merlot blend, Santa Cristina, Italy	8.5	12	33
Pinot Noir, Estancia Pinnacles	11	16	42
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy	8.5	12	33
Merlot, Blackstone	8	12	31
Chianti, Gabbiano, DOCG, Italy	8.5	12	33

MEDIUM TO FULL-BODIED

Cabernet Sauvignon, Copper Ridge	6.5	9 pitcher	26
Cabernet-Merlot blend, Hogue	7.5	10	29
Chianti Riserva, Ducarosso, Italy	8	12	31
Zinfandel, Ravenswood, Vintners Blend	8.5	12	33
Syrah, Trapiche, Argentina	7.5	10	29
Merlot, Clos du Bois Alexander Valley Reserve	12.5	18	48
Chianti Classico Riserva, Banfi, Italy	12	18	46
Zinfandel, Terra d' Oro SHR, Amador County			42

FULL-BODIED

Cabernet Sauvignon, J. Lohr Seven Oaks	9.5	13	37
Claret, Francis Coppola	11	16	42
Chianti Classico Riserva, Ruffino Ducale, Italy			46
Cabernet Sauvignon, Folie à Deux	11	16	42
Brunello di Montalcino, Prima Mano, Italy	13	19	49
Super Tuscan, Pian di Nova, Italy	12	18	46
Malbec, Pascual Toso Reserve, Argentina	12	18	46
Petite Syrah, Stags' Leap Winery			48
Merlot, Swanson			45
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek			44
Cabernet Sauvignon, Mount Veeder			47

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
7

DESSERT ROSA

Delicious butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream
7

JOHN COLE

Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans
7

BEVERAGES

San Pellegrino and Acqua Panna bottled water from Italy, Coke, Diet Coke, Sprite, and other assorted soft drinks

BIRRA

Imports/Crafts

Peroni - Italy
Moretti - Italy
Moretti LaRossa - Italy
Samuel Adams
Heineken
Corona
Stella Artois

American

Budweiser
Bud Light
Michelob ULTRA
Coors Light
Miller Lite
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.**