

ANTIPASTI

CALAMARI 🍷🍷
Lightly battered and fried, served with marinara sauce or Ricardo style 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 6 Regular 8

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
8

SHRIMP SCAMPI 🍷🍷
Sautéed with garlic, white wine, herbs and lemon butter
10

CRAB CAKES 🍷🍷
Seared in a cast iron skillet and 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
11

INSALATA JOHNNY ROCCO 🍷
Grilled shrimp and scallops, roasted red peppers, olives and ricotta salata cheese in vinaigrette
13.5

INSALATA CARRABBA 🍷
Mozzarella and romano cheese, kalamata olives, tomatoes, carrots, celery and red onions in vinaigrette, topped with grilled chicken
11.5

INSALATA CARRABBA CAESAR 🍷
Our caesar topped with grilled chicken or shrimp and parmesan cheese
11.5/13.5

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
9

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

ITALIAN CHICKEN 🍷🍷
Grilled chicken breast in an Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella
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 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
18.5

RIBEYE* 🍷🍷🍷
13 oz. USDA Choice center-cut ribeye
21

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
22

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 the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana.

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
17.5

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

CHICKEN & SPINACH CANNELLONI 🍷🍷
Stuffed with chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce
13.5

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 14.5 Regular 16.5

LASAGNE 🍷
A house favorite, just like mama used to make
13.5

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

MANICOTTI 🍷
Stuffed with four cheeses, baked with pomodoro sauce and mozzarella
13.5

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
17.5

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		
BIANCO			
Pinot Grigio, Italy	6.5	9	26
ROSSO			
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		
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	12	31
Pinot Grigio, Lumina, Italy	8	12	31
Pinot Grigio, Estancia	8.5	12	33
Sauvignon Blanc, Veramonte, Chile	7.5	10	29

MEDIUM TO FULL-BODIED 🍷🍷			
Chardonnay, Copper Ridge	6.5	9 pitcher	26
Chardonnay, Kendall-Jackson	8	12	31
Chardonnay, Newman's Own	7.5	10	29

FULL-BODIED 🍷🍷🍷			
Chardonnay, Clos du Bois Russian River Reserve	11	16	42
Cuvée Sauvage, Franciscan			47

VINO ROSSO	GLASS / QUARTINO / BOTTLE		
LIGHT TO MEDIUM-BODIED 🍷			
Merlot, Ecco Domani, Italy	6.5	9	25
Sangiovese-Merlot blend, Santa Cristina, Italy	7.5	10	29
Pinot Noir, Francis Coppola	9	13	35
Pinot Noir, Estancia Pinnacles	10.5	15	41
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy	8	12	31
Merlot, Blackstone	8	12	31
Chianti, Gabbiano, DOCG, Italy	7.5	10	29

MEDIUM TO FULL-BODIED 🍷🍷			
Cabernet Sauvignon, Copper Ridge	6.5	9 pitcher	26
Cabernet-Merlot blend, Hogue	7.5	10	29
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, Frescobaldi Castiglioni, DOCG	9	13	35
Chianti Classico Riserva, Banfi, Italy	10.5	15	41
Zinfandel, Terra d' Oro SHR, Amador County			44

FULL-BODIED 🍷🍷🍷			
Cabernet Sauvignon, J. Lohr Seven Oaks	9	13	35
Red Blend, Ferrari-Carano "Siena"	12	18	46
Claret, Francis Coppola	10	15	39
Chianti Classico Riserva, Ruffino Ducale, Italy			42
Cabernet Sauvignon, Folie à Deux	11	16	42
Super Tuscan, Pian di Nova, Italy	11	16	42
Malbec, Pascual Toso Reserve, Argentina	11	16	42
Petite Syrah, Stags' Leap Winery			48
Merlot, Swanson			55
Cabernet Sauvignon, Simi Landslide			48
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek			44
Cabernet Sauvignon, Mount Veeder			50
Super Tuscan, Il Borro, Italy			48
Cabernet Sauvignon, Faust			57

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

6

JOHN COLE

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

6

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.