

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 8 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

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 / Bowl 4.5

MINISTRONE

Hearty vegetable soup
Cup 3 / Bowl 4.5

**MAMA MANDOLA'S
SICILIAN CHICKEN SOUP**

Spicy chicken soup
Cup 3 / Bowl 4.5

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 15 Regular 17

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

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
12/14

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

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 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
11.5

MANICOTTI

Thin sheets of pasta hand-rolled and
stuffed with four cheeses, baked with
pomodoro sauce and mozzarella
13

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

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 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

MEDIUM TO FULL-BODIED

Chardonnay, Copper Ridge 6 9 pitcher 24

Chardonnay, Newman's Own 8 12 31

Chardonnay, Toasted Head 7.5 10 29

Chardonnay, Clos du Bois Russian River Reserve 11 16 42

Cuvée Sauvage, Franciscan 48

VINO ROSSO

GLASS / QUARTINO / BOTTLE

LIGHT TO MEDIUM-BODIED

Merlot, Ecco Domani, Italy 6.5 9 25

Pinot Noir, Francis Coppola 11 16 42

Pinot Noir, Estancia Pinnacles 10.5 15 41

Sangiovese-Merlot blend, Santa Cristina, Italy 8 12 31

Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy 9 13 35

Merlot, Blackstone 7.5 10 29

Chianti, Gabbiano, DOCG, Italy 7.5 10 29

MEDIUM TO FULL-BODIED

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 11 16 42

Zinfandel, Terra d' Oro SHR, Amador County 44

FULL-BODIED

Cabernet Sauvignon, J. Lohr Seven Oaks 9 13 35

Red Blend, Ferrari-Carano "Siena" 35

Claret, Francis Coppola 10 15 39

Chianti Classico Riserva, Ruffino Ducale, Italy 46

Cabernet Sauvignon, Folie à Deux 10 15 39

Super Tuscan, Pian di Nova, Italy 11 16 42

Malbec, Pascual Toso Reserve, Argentina 11 16 42

Petite Syrah, Stags' Leap Winery 53

Merlot, Swanson 52

Cabernet Sauvignon, Mount Veeder 50

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.