

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 7.5 Regular 10.5

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

SCOTTY THOMPSON

Goat cheese baked in pomodoro sauce, served with garlic toast
7

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

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 14.5 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 Regular 18

PORK CHOP MARSALA

Center-cut, topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce
Small 16 Regular 18

SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce
17.5

RIBEYE*

13 oz. USDA Choice center-cut ribeye
20

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

Fine fresh pasta in a sauce of crushed tomatoes, garlic, olive oil and basil
9

Add chicken or shrimp
12/14

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
12.5

CHICKEN & SPINACH CANNELLONI

Stuffed with chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce
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
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
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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 8	36
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Prosecco, Martini & Rossi, Italy	8	36
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VINO BIANCO

GLASS / QUARTINO / BOTTLE

LIGHT TO MEDIUM-BODIED

White Zinfandel, Copper Ridge	5.5	7 pitcher	22
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White Zinfandel, Beringer	6.5	9	25
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Riesling, Saint M, Germany	8.5	12	33
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Pinot Grigio, Lumina, Italy	7.5	10	29
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Pinot Grigio, Estancia	8	12	31
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Sauvignon Blanc, Veramonte, Chile	7	10	27
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MEDIUM TO FULL-BODIED.....

Chardonnay, Copper Ridge	5.5	7 pitcher	22
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Chardonnay, Kendall-Jackson	8.5	12	33
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Chardonnay, Newman's Own	8	12	31
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Chardonnay, Clos du Bois Russian River Reserve	11	16	42
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Cuvée Sauvage, Franciscan			49
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VINO ROSSO

GLASS / QUARTINO / BOTTLE

LIGHT TO MEDIUM-BODIED

Merlot, Ecco Domani, Italy	7	10	27
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Pinot Noir, Francis Coppola	10.5	15	41
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Pinot Noir, Estancia Pinnacles	9.5	13	37
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Sangiovese-Merlot blend, Santa Cristina, Italy	8.5	12	33
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Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy	9	13	35
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Merlot, Blackstone	7.5	10	29
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Chianti, Gabbiano, DOCG, Italy	7.5	10	29
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MEDIUM TO FULL-BODIED.....

Cabernet Sauvignon, Copper Ridge	5.5	7 pitcher	22
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Cabernet-Merlot blend, Hogue	7.5	10	29
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Chianti Riserva, Ducarosso, Italy	8	12	31
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Zinfandel, Ravenswood, Vintners Blend	7.5	10	29
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Syrah, Trapiche, Argentina	8	12	31
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Merlot, Clos du Bois Alexander Valley Reserve	11.5	16	44
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Chianti Classico Riserva, Banfi, Italy	10	15	39
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Zinfandel, Terra d' Oro SHR, Amador County			46
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FULL-BODIED.....

Cabernet Sauvignon, J. Lohr Seven Oaks	9.5	13	37
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Red Blend, Ferrari-Carano "Siena"	12	18	46
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Claret, Francis Coppola	9	13	35
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Cabernet Sauvignon, Folie à Deux	11	16	42
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Brunello di Montalcino, Prima Mano, Italy	13	19	49
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Super Tuscan, Pian di Nova, Italy	11	16	42
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Malbec, Pascual Toso Reserve, Argentina	10	15	39
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Petite Syrah, Stags' Leap Winery			50
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Merlot, Swanson			50
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Cabernet Sauvignon, Simi Landslide			46
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Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek			46
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Cabernet Sauvignon, Mount Veeder			50
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Super Tuscan, Il Borro, Italy			48
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Cabernet Sauvignon, Faust			65
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Cabernet Sauvignon, Franciscan "Oakville Estate"			46
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Chianti Classico Riserva, Tenute Marchese Antinori, Italy			56
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Chianti Classico Riserva, Ruffino Ducale Gold Label, Italy			59
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Wines contain sulfites.

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

6.5

JOHN COLE

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

5.5

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
Samuel Adams	Bud Light
Heineken	Michelob ULTRA
Corona	Coors Light
Stella Artois	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.