

## APPETIZERS \& SMALL PLATES

## CALAMARI

Hand-breaded to order and served with our marinara and Ricardo sauces (1230 calories) | 13.74

## MEATBALLS \& RICOTTA

Two meatballs simmered in our pomodoro sauce with ricotta, parmesan and romano cheese (480 calories) | 7.14

BREAD \& DIPPING SAUCE TRIO
Enjoy our warm bread with a trio of made-from-scratch sauces including Alfredo, Marinara and Sugo Rosa tomato cream (1210 calories) | 4.70

## MOZZARELLA MARINARA

Hand-cut and breaded, served with our marinara sauce (1050 calories) | 11.54

## TOMATO CAPRESE WITH

 FRESH BURRATACreamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil (1210 calories)|11.99

## SALADS

All salads may be made with light balsamic dressing (ㄷ) © 다 (80 calories)

## CAESAR SALAD

Romaine, croutons, parmesan and romano cheese and caesar dressing
(630 calories) | 12.77
Chicken (870 calories) | 17.35

HOUSE CREAMY
PARMESAN SALAD ©
Romaine with carrots and shredded red cabbage topped with pepperoncini and Kalamata olives and our creamy parmesan dressing (610 calories) | 13.74 Chicken (930 calories) | 18.47

## SIDE SALADS

House Creamy Parmesan © ${ }^{\text {© }}$ 340 calories) or
Caesar (390 calories) | 5.49

## ITALIAN SANDWICHES

Served with choice of French Fries or Penne Pomodoro. Substitute your side for: Sautéed Broccoli or Garlic Mashed Potatoes Add \$1.10. Side House Salad Add $\$ 2.40$, Fettuccine Alfredo Add $\$ 2.75$, Side Caesar Salad or Grilled Asparagus Add \$2.79.

## CAPRESE**

Fresh milk mozzarella, tomatoes, fresh basil, pesto with pine nuts on a baked ciabatta roll (480 calories) | 10.99
Chicken (580 calories) | 14.29

## MEATBALL

## CHICKEN PARMESAN

Coated with Mama Mandola's breadcrumbs, sautéed and topped with our pomodoro sauce and mozzarella, served on a baked ciabatta roll (620 calories) | 14.29

Our meatballs with ricotta, romano and mozzarella cheese on a baked ciabatta roll (730 calories) | 14.29

## PASTA

Pastas are served with a side salad

## LASAGNE

Pasta layered with our pomodoro sauce, meat sauce, ricotta, parmesan, romano and mozzarella cheese (1050 calories) | 19.79
GRILLED VEGETABLE RAVIOLI
Filled with roasted red and yellow peppers, asparagus, portobello mushrooms, ricotta and parmesan cheese, tossed in a tomato
cream-goat cheese sauce (680 calories)| 20.34

## SPAGHETTI

Pomodoro sauce
( 730 calories) | 15.39 (1)
Bolognese meat sauce ( 870 calories)
or Meatballs (1220 calories) | 18.69

## LINGUINE POSITANO

Crushed tomatoes, garlic olive oil and basil (930 calories) | 15.39 (1) Chicken (1160 calories) | 20.99

## ETTUCCINE CARRABBA

Fettuccine Alfredo with grilled chicken, sautéed mushrooms and peas (2020 calories) | 22.58

## MEZZALUNA

Half-moon ravioli with chicken, ricotta, parmesan, romano cheese and spinach in our tomato cream sauce (700 calories) | 20.88

## FETTUCCINE WEESIE

Fettuccine Alfredo with sautéed shrimp, scallions, garlic and mushrooms in our white wine lemon butter sauce (2060 calories) | 23.63

## HANDMADE PIZZAS

## MARGHERITA PIZZA

Fresh milk mozzarella, fresh
tomatoes and basil
(630 calories) | 16.00

## PEPPERONI PIZZA

Fresh mozzarella and pepperoni
(790 calories) | 17.04

## CREATE YOUR OWN PIZZA

Our zesty pizza sauce with mozzarella
and romano cheese with your
choice of up to 3 toppings
(630-1050 calories) | 20.00
Pepperoni
(260 calories)
talian sausage
(190 calories)
Meatballs
(160 calories)
Extra Cheese
(180 calories)
(180 calories)
Green peppers
Roasted red bell peppers
(10 calories)
Anchovies
(120 calories)
Kalamata olives
Kalamata olive
(80 calories)
Red onions
Sun-dried toma
(20 calories) peppers Spinach


Below entrées are served with a side salad and your choice of side. Substitute Fettuccine Alfredo for $\$ 2.75$ or Grilled Asparagus for $\$ 2.79$.

STEAKS
Steaks are prepared with our signature grill baste, olive oil and herbs. Served simply grilled or upgrade with your choice of one of the below toppings.


TUSCAN-GRILEED FILET MARSALA

TUSCAN-GRILLED SIRLOIN*© 10oz (480 calories) | 24.41
TUSCAN-GRILLED FILET*©
10oz (610 calories) | 33.86

MARSALA SAUCE © (add \$4.39) Topped with mush rooms and our
$\qquad$ wine sauce
(170 calories SPICY SICILIAN BUTTER बF (100 calories)

BRYAN TOPPING ©
(add \$4.39) Topped with goat heese, sun-dried and our lemon butter sauce (210 calories)

ARDENTE TOPPING $\operatorname{Gr}$ (add \$3.29) Tomatoes, garlic, basil and melted orgonzola chees (250 calories)

## CHICKEN \& SEAFOOD

## CHICKEN BRYAN ©

Grilled and topped with goat cheese, sun-dried tomatoes, basil and our lemon butter sauce (490 calories) | 24.19

## TUSCAN-GRILLED

CHICKEN ©
Grilled and seasoned with our signature grill baste, olive oil and herbs (320 calories) | 21.20

## CHICKEN MARSALA ©

Grilled and topped with mushrooms and our Lombardo Marsala wine sauce (420 calories) | 24.18

## CHICKEN PARMESAN

Coated with Mama Mandola's
breadcrumbs, sautéed and
opped with our pomodoro sauce, parmesan, romano and mozzarella cheese
(760 calories) | 22.50

## TOMATO BASIL

## SALMON* ${ }^{\text {GF }}$

Grilled and topped with our
tomato basil vinaigrette
(600 calories) | 22.83

## Before placing your order, please inform your server if a person in your party has a food allergy

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.


## DESSERT

## STRAWBERRY

## CHEESECAKE

Creamy New York-style cheesecake
topped with our strawberry purée
(990 calories) | 10.45

## TIRAMISÚ

Lady fingers dipped in liqueur-laced espresso, layered with sweetened mascarpone, Myers's Rum and
chocolate shavings
(950 calories) | 10.11


## SIDES

seasonal vegetable ( (1) © (木)
(70-170 calories)|4.39
garlic mashed potatoes ( © © ©
(350 calories)|4.39
PENNE POMODORO ( (1)
(350 calories)|4.39
FRENCH FRIES
(680 calories) | 4.39

## PREMIUM SIDES

grilled asparagus
45 calories) | 4.49
fettuccine alfredo
(810 calories) | 7.13

## VINO

White or Red: 6 oz ( 150 calories) | $90 z$ ( 230 calories) | Bottle ( 650 calories) Sparkling: 60 z ( 140 calories) | Bottle ( 600 calories) $60 z|90 z|$ bottle

White, Rosé or Red: $60 z$ ( 150 calories) | $90 z$ ( 230 calories) | Bottle ( 650 calories) Sparkling: 6oz (140 calories) | Bottle (600 calories)
$60 z$ 9oz bottle

## SPARKLING \& SWEET

Bocelli Prosecco, Italy
Chandon Brut Rosé, California
Charles \& Charles Rosé
Columbia Valley, Washington
split 13.50 split 13.50 $11.00 \quad 16.50 \quad 40.00$

## WHITES

Evolution White Blend, Oregon
Del Vento Pinot Grigio, Italy
Villa Maria Sauvignon Blanc, New Zealand
Matanzas Creek Sauvignon Blanc, California
Altitude Project Chardonnay, California
Louis Jadot Macon-Villages Chardonnay, France
Chalk Hill Chardonnay, California

## REDS

Nielson Pinot Noir, Santa Barbara, California
Columbia Crest Red Blend, Washington
Decoy by Duckhorn Merlot, California
Alamos Malbec, Argentina
Gabbiano Chianti, Tuscany
Marques de Caceres Tempranillo, Spain
Altitude Project Cabernet Sauvignon, California

## Hess Shirtail Ranches

Cabernet Sauvignon, California
$11.00 \quad 16.50 \quad 42.00$
$11.50 \quad 17.25 \quad 45.00$ $\begin{array}{lll}11.00 & 16.50 & 42.00\end{array}$ $11.00 \quad 17.50 \quad 42.00$ $\begin{array}{lll}9.50 & 14.25 & 38.00\end{array}$ $\begin{array}{lll}12.50 & 18.75 & 50.00\end{array}$ $12.50 \quad 18.75 \quad 50.00$
$14.25 \quad 19.50 \quad 52.00$ $\begin{array}{lll}10.00 & 15.00 & 38.00\end{array}$ $\begin{array}{lll}14.25 & 21.25 & 54.00\end{array}$ $\begin{array}{lll}12.50 & 18.75 & 45.00\end{array}$ $\begin{array}{llll}9.45 & 14.25 & 38.00\end{array}$ $\begin{array}{lll}13.00 & 19.50 & 52.00\end{array}$ $9.50 \quad 14.25 \quad 38.00$ $14.00 \quad 21.00 \quad 54.00$

Wines contain sulfites.

## BEERS

DRAFTS

( 160 cal ) ( 170 cal )
(110 cal) ( 170 cal )

## DOMESTIC - 7.50

Budweiser (200 cal)
Miller Lite ((130 cal)
Michelob Ultra (95 cal)

## PREMIUM - 7.99

Truly Hard Seltzer ( 100 cal)
Truly Strawberry Lemonade ( 100 cal )
High Noon Pineapple Seltzer (100 cal)
Kona Big Wave Golden Ale (180 cal)
Sierra Nevada "Hazy Little Thing" IPA (200 cal) Lagunitas IPA ( 190 cal) • Modelo Especial ( 140 cal) Dogfish Head SeaQuench (140 cal)
Heineken (140 cal) •Corona Extra ( 150 cal)
Sam Adams Seasonal (200/310 cal)
Sam Adams Boston Lager (170 cal)
Angry Orchard Cider (200 cal)
Heineken 0.0\% Non-Alcoholic (70 cal)
SPECIALTY - 9.25
Guinness Nitro Stout (140 cal)

## ITALIAN SANGRIA

## BLACKBERRY SANGRIA

Light and fruity. Bonizio Rosso and Tuaca infused with blackberries, citrus and a hint of vanilla 6 oz ( 230 calories) | 10.00

## CLASSIC RED SANGRIA

Bold and Spicy. House Rosso,
brandy and a hint of
cinnamon
6 6z (190 calories) | 10.00


## COCKTAILS

## POMEGRANATE MARTINI

Absolut Apeach vodka,
pomegranate syrup, orange juice and a cherry
(200 calories) | 19.99

## SANGRIA-RITA

Our famous blackberry sangria shaken with premium El Mayor Reposado tequila and fresh
lemon sour
(240 calories) | 19.99

## ITALIAN OLD FASHIONED

Our Italian twist on an American
classic with Maker's Mark bourbon, Disaronno amaretto, fresh
orange and cherry
(170 calories) | 19.00

BEVERAGES
UNSWEETENED BRISK
SOFT DRINKS


Pepsi (110 calories)
Diet Pepsi (0 calories)
Sierra Mist ( 110 calories) Schwepps Ginger Ale (90 calories)

Drink Responsibly.
Drive Responsibly.
(6F) This dish is gluten-free. Caesar Salads are gluten-free without croutons. Mama Mandola's Sicilian Chicken Soup is gluten-free without pasta.
Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item. FDA regulations defines "gluten-free" as containing less than 20ppm gluten. It is possible that some individuals may be sensitive to levels below this amount. If you have any concerns pertaining to those levels, please consult your healthcare provider.
$\checkmark$ All vegetarian and () vegan menu items are prepared in the same kitchen area where non-vegetarian items are prepared. House Creamy Parmesan Salad, swap out dressing with Light Balsamic Dressing, Extra-Virgin Olive Oil and Red Wine or Balsamic Vinegar. Our dietitians have reviewed and approved these menu items and modifications for

