

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 7 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
7.5

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

SALADS

House, Italian or Caesar 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
13

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
15.5

CHICKEN MARSALA

Mushrooms, prosciutto and
our Lombardo Marsala wine sauce
15.5

POLLO ROSA MARIA

Chicken stuffed with fontina cheese and
prosciutto, topped with mushrooms and a
basil lemon butter sauce
15.5

GRILLED SALMON*

Finished with the Chef's sauce of the day
17

SPIEDINO DI MARE

Shrimp and sea scallops coated with Italian
breadcrumbs, grilled and topped
with lemon butter sauce
17

SIRLOIN MARSALA*

10 oz. USDA Choice center-cut sirloin
topped with mushrooms, prosciutto and
our Lombardo Marsala wine sauce
17.5

*The following entrees are served with
your choice of two side dishes.*

CHICKEN GRATELLA

Basted with olive oil and herbs
14

FILET FIORENTINA*

8 oz. USDA Choice
center-cut tenderloin
21

*All grilled dishes come with a cup of our soup or your choice of a House, Italian or Caesar salad.
Entrees are also served with your choice of garlic mashed potatoes, spaghetti pomodoro, 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

TAGLIARINI PICCHI PACCHIU

Fresh fine 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, Italian or Caesar 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
15.5

LASAGNE

A house favorite
12.5

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
12

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

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

All classics come with a cup of our soup or your choice of a House, Italian or Caesar 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	5	7	20

VINO ITALIANO DELLA CASA

	GLASS / QUARTINO /PITCHER		
BIANCO			
Pinot Grigio, Italy	5	7	20
ROSSO			
Montepulciano d’Abruzzo, Italy	5	7	20

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	5	7 pitcher	20
White Zinfandel, Beringer	6	9	23
Riesling, Saint M, Germany	7.5	10	29
Pinot Grigio, Lumina, Italy	7.5	10	29
Pinot Grigio, Estancia	9	13	35
Sauvignon Blanc, Veramonte, Chile	6	9	23

MEDIUM TO FULL-BODIED			
Chardonnay, Copper Ridge	5	7 pitcher	20
Chardonnay, Kendall-Jackson	9	13	35
Chardonnay, Toasted Head	8	12	31
Chardonnay, Clos du Bois Russian River Reserve	10.5	15	41

VINO ROSSO

	GLASS / QUARTINO /BOTTLE		
LIGHT TO MEDIUM-BODIED			
Merlot, Ecco Domani, Italy	6	9	23
Pinot Noir, Francis Coppola	12	18	46
Pinot Noir, Estancia Pinnacles	10.5	15	41
Sangiovese-Merlot blend, Santa Cristina, Italy	7.5	10	29
Sangiovese-Merlot-Cabernet blend, Banfi Centine, Italy	9	13	35
Merlot, Blackstone	8	12	31
Chianti, Gabbiano, DOCG, Italy	6	9	23

MEDIUM TO FULL-BODIED			
Cabernet Sauvignon, Copper Ridge	5	7 pitcher	20
Cabernet-Merlot blend, Hogue	7	10	27
Chianti Riserva, Ducarosso, Italy	8	12	31
Zinfandel, Ravenswood, Vintners Blend	7	10	27
Syrah, Trapiche, Argentina	8	12	31
Merlot, Clos du Bois Alexander Valley Reserve	12	18	46
Chianti Classico Riserva, Banfi, Italy	10.5	15	41
Zinfandel, Terra d’ Oro SHR, Amador County			42

FULL-BODIED			
Cabernet Sauvignon, J. Lohr “Seven Oaks”	7.5	10	29
Red Blend, Ferrari-Carano “Siena”			37
Claret, Francis Coppola	9	13	35
Chianti Classico Riserva, Ruffino Ducale, Italy			40
Cabernet Sauvignon, Folie á Deux	9	13	35
Super Tuscan, Pian di Nova, Italy	10	15	39
Malbec, Pascual Toso Reserve, Argentina	11	16	42
Petite Syrah, Stags’ Leap Winery			52
Merlot, Swanson			41
Cabernet Sauvignon, Mount Veeder			48

DOLCI

DESSERT ROSA 6
Delicious butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream

CANNOLI 6
Two crisp pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar

TIRAMISU 6
Lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone, Myers’s Rum and chocolate shavings

SOGNO DI CIOCCOLATA "CHOCOLATE DREAM" 6
A rich fudge brownie brushed with Kahlua, crowned with chocolate mousse, whipped cream and chocolate sauce

JOHN COLE 5
Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans

RICOTTA CHEESECAKE 7
A creamy ricotta cheesecake served with a strawberry balsamic reduction

BEVERAGES

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

BIRRA

Imports/Crafts	Domestics
Peroni - Italy	Budweiser
Moretti - Italy	Bud Light
Moretti LaRossa - Italy	Michelob ULTRA
Samuel Adams	Coors Light
Heineken	Miller Lite
Corona	Budweiser Select
	O’doul’s - N/A

BAMBINI MENU

Spaghetti & Meatball
Cheese Ravioli & Tomato Sauce
Cheese or Pepperoni Pizza
Grilled Chicken Breast
Chicken Fingers
Bambini Sundae

