

Cucina Classica (Classic Recipes)

Lasagna Classico

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese. 12.50

Five Cheese Ziti al Forno

Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses. 11.25

Spaghetti with Meat Sauce

Traditional meat sauce seasoned with garlic and herbs over spaghetti. 9.95

Linguine alla Marinara

Pasta with a zesty blend of ripe tomatoes, onions and herbs. 9.95

Chicken Parmigiana

Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. 13.25

Carne (Beef & Pork)

Pork Filetino

Grilled pork tenderloin marinated in extra-virgin olive oil and rosemary. Served with Tuscan potatoes and bell peppers. 16.25

Chianti Braised Short Ribs

Tender boneless beef short ribs slow cooked in a chianti wine sauce. Served with portobello mushroom risotto and steamed vegetables. 15.75

Steak Toscano

Grilled 14 oz choice center cut Strip steak brushed with Italian herbs and extra-virgin olive oil. Served with Tuscan potatoes and bell peppers.* 19.95

Pasta Ripiena (Filled Pastas)

Braised Beef & Tortelloni

Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. 13.25

Cheese Ravioli

Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses. 10.50

Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic, served over fettuccine. 11.50

Eggplant Parmigiana

Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. 11.50

Capellini Pomodoro

Roma tomatoes, garlic, fresh basil and extra-virgin olive oil tossed with capellini. 9.95

Spaghetti & Meatballs

Traditional meat sauce over spaghetti with meatballs (or Italian sausage). 12.25

Tour of Italy

Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo. 15.50

Steak Gorgonzola-Alfredo

Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce.* 14.95
Steak prepared medium unless otherwise requested.

Mixed Grill

Skewers of grilled marinated steak and chicken with a rosemary demi-glaze, served with grilled vegetables and Tuscan potatoes.* 15.75
Steak prepared medium unless otherwise requested.

Ravioli di Portobello

Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 11.50

Manicotti Formaggio

Ricotta, mozzarella, parmesan cheese and herbs, baked in pasta rolls with marinara sauce. 12.25

All pizza, lunch and dinner entrées include freshly baked breadsticks and your choice of homemade soup or garden-fresh salad. Please indicate how many soups and salads are in your order.

Visit us at olivegarden.com for more information.

Pollo (Chicken)

Venetian Apricot Chicken

Grilled chicken breasts in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes. 13.25

Chicken Alfredo

Grilled chicken tossed with fettuccine and fresh alfredo sauce. 13.50

Garlic-Herb Chicken con Broccoli

Rosemary-seasoned chicken breasts sautéed with fresh broccoli in a garlic cream sauce over orecchiette pasta. 12.95

Tuscan Garlic Chicken

Pan-seared chicken breasts with roasted garlic, red peppers and spinach in a white wine and garlic cream sauce, tossed with curly fettuccine. 13.50

Pesce (Fish & Seafood)

Shrimp Primavera

Shrimp, bell peppers, onions and mushrooms in a bold arrabbiata sauce over penne. 14.25

Grilled Shrimp Caprese

Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce. 15.95

Parmesan Crusted Tilapia

Oven-baked delicate white fish crusted with parmesan cheese. Served with Italian vegetables over angel hair tossed in a light garlic-butter sauce. 14.50

Chicken Marsala

Sautéed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with Tuscan potatoes and bell peppers. 14.50

Chicken Scampi

Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 13.75

Chicken & Gnocchi Veronese

Sautéed chicken with traditional Italian dumplings and roasted red peppers in a parmesan and ricotta cheese sauce. 13.75

Stuffed Chicken Marsala

Oven-roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy marsala sauce. With garlic parmesan mashed potatoes. 14.95

Herb-Grilled Salmon

Salmon filet brushed with Italian herbs and extra-virgin olive oil. Served with seasoned broccoli. 15.75

Seafood Alfredo

Sautéed shrimp and scallops tossed with creamy fettuccine alfredo. 14.75

Shrimp & Asparagus Risotto

Large sautéed shrimp served over creamy parmesan risotto with asparagus. 14.95

Seafood Portofino

Mussels, scallops, shrimp and mushrooms with linguine in a garlic-butter wine sauce. 15.25

Seafood selections subject to availability.

Bevande (Beverages)

San Pellegrino Sparkling Mineral Water • Acqua Panna Natural Spring Water
Available in full liter and half liter bottles.


Specialty Sodas: Sicilian Splash • Italian Sodas

Coffees & Hot Teas: Caffè la Toscana Coffee • Caffè Mocha • Caffè Latte • Cappuccino
Lavazza Espresso • Frozen Cappuccino • Herbal and Flavored Hot Teas

Fountain Drinks, Iced Teas & Lemonade:

Coca-Cola Classic® • Diet Coke® • Sprite® • Dr Pepper® • Fresh Brewed Iced Tea
Bellini Peach-Raspberry Iced Tea • Lemonade

Specialties inspired by our Culinary Institute of Tuscany.™

 Garden Fare™—This olive branch will lead you to our delicious low fat entrées. Ask for our Nutrition Information Guide.