

FROM OUR KITCHEN

TO YOUR PLATE



OLIVE GARDEN
ITALIAN KITCHEN

FEATURED COCKTAILS

ASK YOUR SERVER ABOUT OTHER GREAT DRINKS FROM OUR FULL BAR

ITALIAN MARGARITA

Our signature margarita made with Jose Cuervo Especial Silver tequila, triple sec, and topped with amaretto, a sweet Italian liqueur. 380 cal 11.50 PREMIUM WITH PATRÓN SILVER - \$3.00

SICILIAN SUNSET

A refreshing mix of prickly pear lemonade, pineapple juice and New Amsterdam vodka. 230 cal 8.75

BLUE HAWAIIAN

Malibu Coconut Rum with Blue Curacao and pineapple juice. 190 cal 8.75

ITALIAN RUM PUNCH

Bacardi Silver rum and amaretto mixed with strawberry passion fruit. 320 cal 8.75

STRAWBERRY LIMONCELLO MARGARITA

A sweet strawberry margarita with Mi Campo Blanco tequila and Caravello limoncello, an Italian liqueur. 300 cal 11.50 PREMIUM WITH PATRÓN SILVER - \$3.00

SPIKED STRAWBERRY LEMONADE

Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 8.75

AMARETTO SOUR

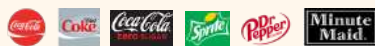
The perfect sweet-and-sour combination of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 8.75

PEACH BELLINI

Originating in Italy, a refreshing mix of sparkling Italian white wine and peach purée. 210 cal 10.50

FOUNTAIN DRINKS

NEVER-ENDING REFILLS



140 cal 0 cal 0 cal 140 cal 150 cal 170 cal

FRUIT PUNCH

SANGRIAS

GREEN APPLE MOSCATO SANGRIA

Chilled moscato blended with apple purée, a splash of pineapple juice and fresh fruit. Pitcher (serves 4) 830 cal 28.00 | Glass 200 cal 8.75

BERRY SANGRIA

Red wine, fresh fruit and a splash of fruit juices. Pitcher (serves 4) 870 cal 28.00 | Glass 210 cal 8.75

WATERMELON MOSCATO SANGRIA

Chilled moscato blended with watermelon, a splash of ginger ale and fresh fruit. Pitcher (serves 4) 720 cal 28.00 | Glass 180 cal 8.75

BEVERAGES NON-ALCOHOLIC

REFRESHING FAVORITES

NEVER-ENDING REFILLS

CLASSIC LEMONADE 170 cal
RASPBERRY LEMONADE 160 cal
FRESH BREWED ICED TEA 0 cal
BELLINI PEACH-RASPBERRY ICED TEA 80 cal
MANGO-STRAWBERRY ICED TEA 100 cal

ITALIAN BOTTLED WATER

ACQUA PANNA SPRING 0 cal 6.79
SAN PELLEGRINO SPARKLING 0 cal 6.79

HANDCRAFTED

STRAWBERRY-PASSION FRUIT LIMONATA

Lemonade, sparkling water and strawberry-passion fruit. 180 cal 5.29

COFFEE

HOT COFFEE 0 cal 4.29
HOT TEA 0 cal 4.29
TRADITIONAL ICED COFFEE 210 cal 5.49
VANILLA ICED COFFEE 240 cal 5.49
CARAMEL ICED COFFEE 250 cal 5.49



WINE

Glass: White & Rosé 150 cal, Red & Sparkling 160 cal Grande Pour: White & Rosé 220 cal, Red 230 cal Bottle: White & Rosé 630 cal, Sparkling & Red 660 cal

WHITE	GLASS 6 OZ	GLASS AND A HALF 9 OZ	BOTTLE (4 GLASSES)
MOSCATO Primo Amore, Italy	9.50	11.75	27.00
MOSCATO Castello del Poggio, Italy	10.50	12.75	36.75
SWEET PINK MOSCATO BLEND Primo Amore, Italy	9.50	11.75	27.00
WHITE ZINFANDEL Sutter Home, California	9.50	11.75	30.75
RIESLING Chateau Ste. Michelle, Washington	10.00	12.25	35.00
SPARKLING ITALIAN WINE Zonin Prosecco, Italy	10.75	13.00	37.25
PINOT GRIGIO Cavit, Italy	9.25	11.50	31.75
SAUVIGNON BLANC Starborough, New Zealand	11.50	13.75	40.25
CHARDONNAY Chateau Ste. Michelle, Washington	10.25	12.50	36.00
RED			
SWEET RED ROSCATO Rosso Dolce, Italy	9.50	11.75	27.00
PINOT NOIR Meiomi, California	11.50	13.75	38.25
MERLOT Beringer, California	9.75	12.00	34.00
RED BLEND Porta Vita, Italy	8.50	10.75	27.00
CHIANTI CLASSICO Rocca delle Macie, Italy	10.75	13.00	37.25
CABERNET Robert Mondavi Private Selection, California	11.50	13.75	38.25

*toast
together*

\$27 WINES BY THE BOTTLE

MOSCATO

Primo Amore, Italy

SWEET PINK MOSCATO BLEND

Confetti, Italy

SWEET RED ROSCATO

Rosso Dolce, Italy

RED BLEND

Porta Vita, Italy

BEER

Light Draft: 16 oz 140 cal, 22 oz 190 cal,
Reg Draft: 16 oz 230 cal, 22 oz 310 cal
Light Bottle 100 cal, Reg Bottle 150-220 cal

DRAFT SELECTIONS

AVAILABLE IN 16 OR 22 OZ

BLUE MOON	ALOHA BLOND
BUD LIGHT	BIKINI BLONDE
COORS LIGHT	BIG SWELL
MODELO ESPECIAL	HEINEKEN

BOTTLED BEERS

BUDWEISER	PERONI
BUD LIGHT	HEINEKEN
MICHELOB ULTRA	SAMUEL ADAMS
COORS LIGHT	LAGER
MILLER LITE	ANGRY ORCHARD
MODELO ESPECIAL	HARD CIDER
CORONA	(gluten-free)
STELLA ARTOIS	O'DOULS
	(Non-Alc)



APPETIZERS

GREAT FOR SHARING

STUFFED ZITI FRITTA

Crispy fried ziti filled with five melted Italian cheeses. Served with homemade marinara and alfredo. 500 cal, alfredo 220 cal, marinara 35 cal 12.79

TOASTED RAVIOLI

Lightly fried ravioli filled with seasoned beef. Served with homemade marinara sauce. 650 cal, marinara 35 cal 12.79

FRIED MOZZARELLA

Fried mozzarella cheese with homemade marinara sauce. 800 cal, marinara 35 cal 12.29

SPINACH-ARTICHOKE DIP

A blend of spinach, artichokes and cheese, served with flatbread crisps. 1160 cal 14.79

MEATBALLS PARMIGIANA

Five hearty meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. 1040 cal 15.79

SHRIMP FRITTO MISTO

Over a half-pound of shrimp mixed with onions and bell peppers, hand-breaded and lightly fried. Served with marinara and spicy ranch. 1280 cal, marinara 35 cal, ranch 240 cal 17.99

CALAMARI

Hand-breaded and fried to order. Served with marinara and spicy ranch. 670 cal, marinara 35 cal, ranch 240 cal 16.79

LASAGNA FRITTA

Parmesan breaded lasagna, served with homemade alfredo and meat sauce.** 1130 cal 15.79

NEVER-ENDING DIPPING SAUCES FOR BREADSTICKS (V) TRY ALL THREE!

Homemade marinara, alfredo or five cheese marinara. 70-440 cal per bowl. Served one bowl at a time. 7.99

HOMEMADE SOUPS & SALAD

MADE FROM SCRATCH EVERY EVERY DAY

NEVER-ENDING SOUP, SALAD & BREADSTICKS

Our famous house salad (150 cal per serving), breadsticks (V) (140 cal each) and your choice of homemade soup. 17.49
Lunch Special 13.79 (11-3 p.m. Mon - Fri)

PASTA E FAGIOLI

White and red beans, ground beef, tomatoes and tubetti pasta in a savory broth. 150 cal per serving

ZUPPA TOSCANA

Spicy Italian sausage, kale and potatoes in a creamy broth. 220 cal per serving

MINISTRONE (V)

Fresh vegetables, beans and pasta in a light tomato broth. 110 cal per serving

CHICKEN & GNOCCHI

A creamy soup made with roasted chicken, Italian dumplings and spinach. 230 cal per serving

ENTRÉES ALSO COME WITH NEVER-ENDING SOUP OR SALAD & BREADSTICKS.



CLASSIC ENTRÉES

ALL ENTRÉES COME WITH OUR NEVER-ENDING FIRST COURSE OF SOUP OR SALAD AND BREADSTICKS

LASAGNA CLASSICO

Layers of pasta, parmesan, mozzarella, pecorino romano and homemade meat sauce, prepared fresh daily.** 940 cal 25.59

RAVIOLI CARBONARA

RAVIOLI CARBONARA Cheese ravioli baked in a creamy sauce with bacon, topped with a blend of Italian cheeses. 1390 cal 23.49

Add Grilled Chicken 130 cal 6.29

Add Crispy Chicken Fritta 240 cal 6.29

Add Sautéed Shrimp 170 cal 7.99

CHICKEN TORTELLONI ALFREDO

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 1980 cal 29.39

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 1170 cal 23.49

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 490 cal 26.29

CHICKEN SCAMPI

Chicken sautéed with fresh bell peppers and red onions in a creamy scampi sauce. Served over angel hair. 1050 cal 27.89

CHICKEN PARMIGIANA

A classic with our homemade marinara and a side of spaghetti. 1020 cal 27.79

CHICKEN & SHRIMP CARBONARA

Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. 1370 cal 30.69

CHICKEN MARSALA FETTUCCINE

Chicken sautéed with spinach and mushrooms in a creamy marsala mushroom sauce. Served over fettuccine. 1400 cal 28.39



TOUR OF ITALY

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal 30.69

EGGPLANT PARMIGIANA (V)

Hand-breaded eggplant, lightly fried to order, topped with melted mozzarella and homemade marinara. Served with a side of spaghetti. 1070 cal 23.69

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** with marinara 750 cal, with meat sauce 860 cal 21.69

GRILLED CHICKEN MARGHERITA

Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. 650 cal 27.29

6 OZ SIRLOIN*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 980 cal 29.19

SPAGHETTI & MEATBALLS

Our homemade meat sauce and three hearty meatballs, served over spaghetti.** 1120 cal 24.78

HERB-GRILLED SALMON

Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. 610 cal 29.49

CALABRIAN MAHI MAHI

Pan seared Mahi Mahi topped with a smoky Calabrian tomato sauce with roasted red peppers and cherry tomatoes. Served over angel hair. 700 cal 29.39

AMAZING ALFREDOS

MADE FROM SCRATCH WITH SIMPLE INGREDIENTS LIKE PARMESAN, CREAM, GARLIC & BUTTER

FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every day, served over fettuccine. 1310 cal 21.59
Add Broccoli 150 cal 4.99

SEAFOOD ALFREDO

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1450 cal 30.49

SHRIMP ALFREDO

Fettuccine alfredo tossed with sautéed shrimp. 1470 cal 29.49

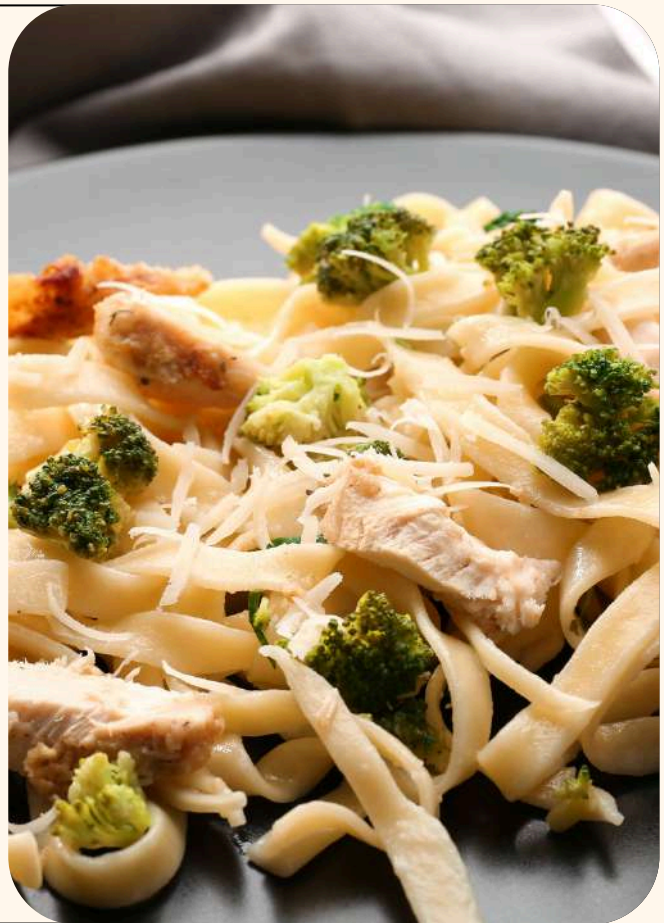
CHICKEN ALFREDO

Our signature alfredo over fettuccine. Topped with your choice of grilled chicken or crispy chicken frita. 1570-1790 cal 28.49
Add Broccoli 150 cal 4.99



TRY OUR ALFREDO AS A DIPPING SAUCE

*try it
crispy*



CEATE YOUR OWN PASTA

STARTING AT \$18.99

OUR KITCHEN. YOUR CREATION. PASTA JUST THE WAY YOU WANT IT!

CHOOSE A PASTA

SPAGHETTI (V) 340 cal
RIGATONI (V) 440 cal
ANGEL HAIR (V) 350 cal
GLUTEN-FREE ROTINI (G) (V) 380 cal

CHOOSE A SAUCE

TRADITIONAL MARINARA (G) (V) 150 cal
FIVE CHEESE MARINARA (V) 400 cal
CREAMY MUSHROOM (V) 860 cal
MEAT SAUCE** (G) 300 cal

ADD A TOPPING (additional price)

BROCCOLI (V) 150 cal + 4.99	CRISPY CHICKEN FRITTA 240 cal + 6.29
MEATBALLS (3) 480 cal + 5.79	GRILLED CHICKEN (G) 130 cal + 6.29
ITALIAN SAUSAGE (G) 470 cal + 5.79	SAUTÉED SHRIMP (G) 170 cal + 7.99



WEEKDAY LUNCH

11-3 P.M. MONDAY-FRIDAY (EXCLUDING HOLIDAYS)

LUNCH-SIZED FAVORITES

\$13.79

NEVER-ENDING SOUP, SALAD & BREADSTICKS

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (V) (140 cal each)

Soup Choices: Pasta e Fagioli, Zuppa Toscana, Minestrone (V) or Chicken & Gnocchi.

\$14.79

SPAGHETTI

With marinara (V) or with meat sauce** marinara 290 cal, meat sauce 360 cal

FETTUCCINE ALFREDO (V)

Our signature alfredo made fresh in-house every morning, served over fettuccine. 650 cal

Add Broccoli 130 cal 3.99

EGGPLANT PARMIGIANA (V)

Hand-breaded, lightly fried and served with a side of spaghetti. 660 cal

CHEESE RAVIOLI

Topped with melted mozzarella and your choice of homemade marinara or meat sauce.** marinara 440 cal, meat sauce 500 cal

FIVE CHEESE ZITI AL FORNO

Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. 630 cal

\$15.79

SPAGHETTI & MEATBALLS (2)

With meat sauce** 680 cal

LASAGNA CLASSICO

Layers of pasta, Italian cheeses and our homemade meat sauce.** 500 cal

CHICKEN PARMIGIANA

Served with a side of spaghetti. 630 cal

SHRIMP SCAMPI

Lighter take on an Italian classic! Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 460 cal

DESSERTS

TIRAMISU (V)

Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 11.79

BLACK TIE MOUSSE CAKE (V)

Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 11.79

SICILIAN CHEESECAKE (V)

Ricotta cheesecake with a shortbread cookie crust, topped with fresh strawberries. 730 cal 11.79



STRAWBERRY CREAM CAKE (V)

Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. 540 cal 11.99

WARM ITALIAN DOUGHNUTS (V)

Known in Italy as Zeppoli, our doughnuts are made to order and tossed in vanilla sugar. Served with raspberry or chocolate sauce. 810 cal, chocolate sauce 220 cal, raspberry sauce 210 cal 11.79

CHOCOLATE LASAGNA (V)

Decadent layers of chocolate cake, creamy chocolate mousse, and a delicate layer of crushed wafers. Topped with chocolate sauce. 980 cal 11.99