

# Maggiano's - Naperville

1847 Freedom Dr 60563-5701 · +16305362270 · Updated: Jan 14, 2026

[View online menu](#)



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## STARTERS 13

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|  |                |
|--|----------------|
| <b>Bombalina</b>   | <b>\$17.99</b> |
| A sampler of our Chef's four favorite starters (1850 cal)              |                |
| <b>Crispy Zucchini Fritté</b>  | <b>\$15.25</b> |
| (1740 cal)   |                |
| <b>Mozzarella Marinara</b>   | <b>\$11.99</b> |
| (1110 cal)   |                |
| <b>Italian Meatballs</b>   | <b>\$14.50</b> |
| Marinara Sauce & Crostini (1310 cal)                                   |                |
| <b>Stuffed Mushrooms</b>   | <b>\$14.99</b> |
| (540 cal)  |                |
| <b>Crab Cakes</b>  | <b>\$20.99</b> |
| Lobster Cream Sauce with Arugula & Tomatoes (320 cal)                  |                |
| <b>Calamari Fritté</b>   | <b>\$17.50</b> |
| (860 cal)  |                |
| <b>Spinach &amp; Artichoke al Forno</b>                                | <b>\$14.99</b> |
| (940 cal)  |                |
| <b>Balsamic Tomato Bruschetta</b>                                      | <b>\$10.50</b> |
| Tomatoes, Basil, Balsamic Glaze, Roasted Garlic, Pesto (380 cal)       |                |
| <b>Prince Edward Island Steamed Mussels</b>                            | <b>\$16.99</b> |
| Tuscan or Diavolo Style (660/590 cal)                                  |                |
| <b>Margherita Flatbread</b>  | <b>\$13.99</b> |
| Roma Tomatoes, Italian Cheese Blend, Fresh Mozzarella, Basil (820 cal) |                |
| <b>Italian Sausage Flatbread</b>                                       | <b>\$13.99</b> |
| Margherita Flatbread with Italian Sausage (1000 cal)                   |                |
| <b>Garlic Bread</b>  | <b>\$14.99</b> |
| White Truffle Ricotta Butter & Italian Cheese (1190 cal)               |                |

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## SALADS 5

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## Wedge Salad

Iceberg, Tomatoes, Hard-Boiled Egg, Blue Cheese, Smoked Bacon, Blue Cheese Dressing. Side (510 cal) and Entrée (1040 cal)

### AVAILABLE OPTIONS

Side: \$8.50  
Entrée: \$16.50

## Chopped Salad

Smoked Bacon, Tomatoes, Avocado, Blue Cheese, House Dressing. Side (400 cal) and Entrée (800 cal)

### AVAILABLE OPTIONS

Side: \$8.50  
Entrée: \$16.99

## Maggiano's Salad

Smoked Bacon, Red Onions, Blue Cheese, House Dressing. Side (410 cal) and Entrée (810 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$15.50

## Italian Tossed Salad

Kalamata Olives, Red Onions, Tomatoes, Pepperoncini, Garlic Croutons, House Cheese, Italian Vinaigrette. Side (290 cal) and Entrée (590 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$14.99

## Caesar Salad

Grated Parmesan & Garlic Croutons. Side (290 cal) and Entrée (640 cal)

### AVAILABLE OPTIONS

Side: \$7.99  
Entrée: \$17.50

## CHEF'S FEATURED SOUPS 1

### Chef's Featured Soups

Ask your server for today's selection

### AVAILABLE OPTIONS

Cup: \$7.99  
Bowl: \$8.99

## SPECIALTY 6

### Our Famous Rigatoni "D"®

**\$23.50**

Herb-Roasted Chicken, Mushrooms, Caramelized Onions, Marsala Cream Sauce (1820 cal)

### Rigatoni Arrabbiata

**\$21.99**

Grilled Chicken, Spinach, Spicy Tomato Cream Sauce (1040 cal)

### Chicken & Spinach Manicotti

### AVAILABLE OPTIONS

Italian Cheese Blend & Alfredo Sauce (1020 cal). Substitute Alfredo Sauce with Truffle Cream Sauce (1200 cal)

\$22.50  
Substitute Alfredo Sauce with Truffle Cream Sauce:  
\$3.00

### Eggplant Parmesan

**\$21.50**

Provolone, Tomato Ragù with Spaghetti Aglio Olio (2130 cal)

### Shrimp Fettuccine Alfredo

**\$25.99**

Asiago Cream Sauce (1280 cal)

### Mushroom Ravioli

**\$22.50**

Balsamic Mushrooms, Garlic Breadcrumbs with Marsala Cream Sauce (1060 cal)

## CLASSIC 6

|   |                                    |
|---|------------------------------------|
| <b>Mom's Lasagna</b>  | <b>\$21.50</b>                     |
| Seasoned Beef & Italian Sausage, Ricotta, Marinara Sauce (1040 cal) |                                    |
| <b>Taylor Street Baked Ziti</b>                                     | <b>\$22.50</b>                     |
| Italian Sausage, Tomato Ragù, Mozzarella (1610 cal)                 |                                    |
| <b>Four-Cheese Ravioli</b>  | <b>\$21.50</b>                     |
| Pesto Alfredo Sauce (1020 cal)                                      |                                    |
| <b>Fettuccine Alfredo</b>   | <b>AVAILABLE OPTIONS</b>           |
| Asiago Cream Sauce (1210 cal), With Herb-Roasted Chicken (1370 cal) | Asiago Cream Sauce: \$20.99        |
|   | With Herb-Roasted Chicken: \$23.99 |
| <b>Spaghetti &amp; Meatball</b>                                     | <b>\$22.50</b>                     |
| Marinara or Meat Sauce (1170/1250 cal)                              |                                    |
| <b>Spaghetti</b>  | <b>\$18.50</b>                     |
| Marinara or Meat Sauce (840/930 cal)                                |                                    |

## SEAFOOD 10

|  |                |
|--|----------------|
| <b>Parmesan-Crusted Cod with Calabrian Honey</b>                                       | <b>\$24.99</b> |
| Spinach, Stewed Tomatoes, Calabrian Honey Glaze, Angel Hair Aglio Olio (1070 cal)      |                |
| <b>Branzino Crab Imperial</b>  | <b>\$30.99</b> |
| Garlic Mashed Potatoes, Grilled Asparagus, Lobster Cream Sauce (980 cal)               |                |
| <b>Blackened Salmon with Crispy Calabrian Shrimp</b>                                   | <b>\$29.99</b> |
| Four-Pepper Relish, Lemon Butter Sauce, Spinach with Garlic Mashed Potatoes (1390 cal) |                |
| <b>Salmon Lemon &amp; Herb</b>   | <b>\$27.99</b> |
| White Wine Herb Butter Sauce with Spinach (730 cal)                                    |                |
| <b>Shrimp Fra Diavolo</b>  | <b>\$26.50</b> |
| Pan-Seared Shrimp, Garlic, Diavolo Cream Sauce with Linguine (810 cal)                 |                |
| <b>Shrimp Scampi</b>   | <b>\$26.50</b> |
| Garlic & Lemon Butter with Spaghetti (1310 cal)  |                |
| <b>Branzino Fresca Style</b>   | <b>\$30.99</b> |
| Pan-Seared, Spinach, Roasted Tomatoes, Lemon-Herb Sauce (650 cal)                      |                |
| <b>Linguine di Mare</b>  | <b>\$33.50</b> |
| Lobster, Shrimp, Mussels, Clams, Spicy Tomato Sauce (1350 cal)                         |                |
| <b>Chef KB's Lobster Carbonara</b>   | <b>\$35.99</b> |
| Lobster, Smoked Bacon, Sugar Snap Peas, Truffle Cream Sauce with Spaghetti (1810 cal)  |                |
| <b>Linguine &amp; Clams</b>  | <b>\$23.50</b> |
| Red or White Garlic Herb Sauce (1490/1590 cal)   |                |

## SIGNATURE CUTS 3

**16 oz. Bone-In Ribeye\*\*****\$44.50**

Garlic Mashed Potatoes, Roasted Garlic Jus, Asparagus (1900 cal)

**Beef Tenderloin Medallions\*\*****AVAILABLE OPTIONS**

Portabella Mushrooms, Balsamic Cream Sauce, Garlic Mashed Potatoes, Crispy Onion Strings. Medallions (11 oz.) (960 cal) and Medallions (5 oz.) (770 cal)

Medallions (11 Oz.):

\$37.50

Medallions (5 Oz.): \$27.50

**Center-Cut Filet Mignon\*\*****\$38.50**

8 oz., Italian Herbs, Asparagus, Garlic Butter, Steak Jus, Garlic Mashed Potatoes (750 cal)

**CHICKEN** 4**Chicken Piccata****\$23.50**

Capers, Spinach, Lemon Butter with Spaghetti Aglio Olio (1030 cal)

**Chicken Marsala****\$24.99**

Mushrooms &amp; Marsala Sauce with Spaghetti Aglio Olio (970 cal)

**Chicken Parmesan****\$23.50**

Provolone &amp; Marinara Sauce with Spaghetti Marinara (1300 cal)

**Chicken Francese****\$23.50**

Parmesan-Crusted, Lemon Butter, Crispy Vesuvio Potatoes, Asparagus (910 cal)

**MARCO'S MEAL FOR TWO** 3**Choose Any Starter or Two Side Salads**

excludes Bombalina and Crab Cakes

**Choose Two Classic Pastas**

Add \$5 per person for a Chicken Entrée or Specialty Pasta

**Choose One Dessert****SIDES** 6**Spaghetti Marinara**

(430 cal)

**Spaghetti Aglio Olio**

(560 cal)

**Fresh Grilled Asparagus**

(70 cal)

**Roasted Garlic Broccoli**

(210 cal)

**Garlic Mashed Potatoes**

(520 cal)

## Crispy Vesuvio Potatoes

(450 cal)

## STANDARDS 11

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### **Parmesan-Crusted Cod with Calabrian Honey** **\$24.99**

Spinach, Stewed Tomatoes, Calabrian Honey Glaze, Angel Hair Aglio Olio (1070 cal)

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### **Branzino Crab Imperial** **\$30.99**

Garlic Mashed Potatoes, Grilled Asparagus, Lobster Cream Sauce (980 cal)

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### **Salmon Lemon & Herb** **\$27.99**

White Wine Herb Butter Sauce with Spinach (730 cal)

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### **Blackened Salmon with Crispy Calabrian Shrimp** **\$29.99**

Four-Pepper Relish, Lemon Butter Sauce, Spinach with Garlic Mashed Potatoes (1390 cal)

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### **Shrimp Fra Diavolo** **\$26.50**

Pan-Seared Shrimp, Garlic, Diavolo Cream Sauce with Linguine (810 cal)

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### **Shrimp Scampi** **\$26.50**

Garlic & Lemon Butter with Spaghetti (1310 cal)

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### **Chicken Piccata** **\$21.50**

Capers, Spinach, Lemon Butter with Spaghetti Aglio Olio (1030 cal)

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### **Chicken Francese** **\$21.50**

Parmesan-Crusted, Lemon Butter, Crispy Vesuvio Potatoes, Asparagus (910 cal)

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### **Chicken Parmesan** **\$21.50**

Provolone & Marinara Sauce with Spaghetti Marinara (1300 cal)

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### **Chicken Marsala** **\$22.99**

Mushrooms & Marsala Sauce with Spaghetti Aglio Olio (970 cal)

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### **Branzino Fresca Style** **\$30.99**

Pan-Seared, Spinach, Roasted Tomatoes, Lemon-Herb Sauce (650 cal)

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## SANDWICHES 2

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### **Meatball** **\$15.50**

Provolone & Marinara Sauce (1630 cal)

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### **Chicken Parmesan** **\$15.50**

Provolone & Marinara Sauce (1390 cal)

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## LUNCH COMBINATIONS 2

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### **Choose One**

Chef's Featured Soups: Ask your server for today's selection OR Salad: Caesar (290 cal), Chopped (400 cal), Maggiano's (410 cal), Wedge (510 cal), Italian (290 cal)

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## Choose One

Half Sandwich: Meatball (1060 cal), Chicken Parmesan (910 cal) OR Flatbread: Margherita (820 cal), Italian Sausage (1000 cal)

## TAKE-HOME CLASSIC PASTA 1

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### Take-Home Classic Pasta

**\$6.00**

Buy Any Entrée, Get a For Tomorrow - Take-Home Classic Pasta. Our Take-Home Pasta is fresh and prepared chilled so you can warm it up at home

## BEVERAGES 6

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### Flavored Iced Tea

Available in Raspberry (140 cal) and Peach (130 cal)

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### Lemonade

(170 cal)

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### Iced Tea

(5 cal)

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### Fountain Drinks

(0-170 cal)

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### San Pellegrino

Sparkling Mineral Water (0 cal)

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### Acqua Panna

Non-sparkling Mineral Water (0 cal)

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## COFFEE & TEA 3

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### Harney & Sons Hot Tea

(0 cal)

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### Lavazza Coffee

(5 cal)

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### Lavazza Cappuccino

(45 cal)

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## PASTAS 13

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### Our Famous Rigatoni "D"®

(1820 cal)

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### Fettuccine Alfredo

With Herb-Roasted Chicken (1370 cal)

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### Spaghetti & Meatballs

Marinara or Meat Sauce (1170/1250 cal)

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## **Spaghetti**

Marinara or Meat Sauce (840/930 cal)

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## **Mom's Lasagna**

(1040 cal)

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## **Taylor Street Baked Ziti**

(1610 cal)

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## **Eggplant Parmesan**

(1500 cal)

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## **Chicken & Spinach Manicotti**

(1350 cal)

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## **Four-Cheese Ravioli**

Pesto Alfredo Sauce (1170 cal)

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## **Mushroom Ravioli**

(1210 cal)

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## **Shrimp Fettuccine Alfredo**

(1450 cal)

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## **Shrimp Scampi**

(1310 cal)

---

## **Shrimp Fra Diavolo**

(810 cal)

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## **ENTREES** 5

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### **Chicken Parmesan**

(1730 cal)

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### **Chicken Marsala**

(1240 cal)

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### **Chicken Piccata**

(1060 cal)

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### **Salmon Lemon & Herb**

(1460 cal)

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### **Parmesan-Crusted Cod**

Calabrian Honey (1280 cal)

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## **DESSERTS** 1

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### **A Sampler of All of Our Mini Desserts**

(1670 cal)

## ADD A BEVERAGE 2

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**Maggiano's Italian Sangria** **\$24.50**

Featuring Mezzacorona Wines. Choose Red or White (690 cal)

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**Puttin' on the Spritz** **\$22.50**

Aperol, Caravella Limoncello, Prosecco, Melon, Soda, Orange Bitters (920 cal)

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## MINI DESSERT SAMPLER 5

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**Tiramisu**

(390 cal)

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**Crème Brûlée**

(240 cal)

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**Gigi's Butter Cake**

(400 cal)

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**Warm Apple Crostada**

(270 cal)

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**New York Style Cheesecake**

(370 cal)

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## MAIN 8

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**Warm Apple Crostada** **\$10.50**

Vanilla Bean Ice Cream & Caramel Sauce (980 cal)

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**New York Style Cheesecake** **\$10.50**

Seasonal Berry Sauce & Fresh Berries (1000 cal)

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**Gigi's Butter Cake** **\$10.50**

Brown Butter Glaze & Fresh Strawberries (1090 cal)

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**Chocolate Layered Cake** **\$10.50**

Layered with Chocolate Mousse (1310 cal)

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**Crème Brûlée** **\$10.50**

Hint of Citrus, Caramelized Sugar, Fresh Berries (730 cal)

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**Tiramisu** **\$10.50**

Ladyfingers soaked in Espresso with Mascarpone Cheese (810 cal)

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**Vera's Lemon Cookies** **\$4.99**

Lemon Frosting (280 cal)

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**Vanilla Bean Ice Cream**

(410 cal). Kid-size (140 cal)

**AVAILABLE OPTIONS**

Kid-Size: \$6.99

Regular: \$3.99

## AFTER DINNER DRINKS 5

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## Grey Goose Espresso Martini

Caffè Borghetti, Sweet Vermouth, Bitters (160 cal)

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## Tito's Tiramisu Martini

Disaronno Velvet Cream, Kahlúa, Chocolate Liqueur (280 cal)

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## Irish Cream Coffee

Baileys Irish Cream (200 cal)

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## Nutty Italian Coffee

Frangelico & Baileys Irish Cream (110 cal)

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## Sicilian Coffee

Kahlúa & Disaronno Amaretto (120 cal)

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## KIDS MEALS 7

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### Cheese Flatbread Pizza

**\$8.99**

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### Cheese Ravioli

**\$8.99**

with Marinara Sauce

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### Ziti Pasta

**\$7.99**

with choice of: Alfredo (590 cal), Marinara (450 cal), Meat Sauce (490 cal) or Butter (590 cal)

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### Lasagna

**\$9.50**

with Marinara (950 cal) or Meat Sauce (1010 cal)

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### Spaghetti & Giant Meatball

**\$9.50**

with Marinara Sauce

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### Chicken Breast

**\$9.50**

with Broccoli & Garlic Mashed Potatoes Breaded (720 cal) or Grilled (450 cal)

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### Mac 'n Cheese a la Maggiano's

**\$8.99**

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## ENTRÉES 7

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### Chicken Parmesan

**AVAILABLE OPTIONS**

Small (4210 cal), Large (8420 cal)

Small: \$87.00

Large: \$161.00

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### Chicken Piccata

**AVAILABLE OPTIONS**

Small (2530 cal), Large (5070 cal)

Small: \$88.00

Large: \$148.00

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### Chicken Marsala

**AVAILABLE OPTIONS**

Small (2260 cal), Large (4530 cal)

Small: \$93.00

Large: \$158.00

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## Chicken Francese

Small (3040 cal), Large (6080 cal)

### AVAILABLE OPTIONS

Small: \$88.00

Large: \$148.00

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## Eggplant Parmesan

Small (4820 cal), Large (9640 cal)

### AVAILABLE OPTIONS

Small: \$94.00

Large: \$175.00

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## Salmon Lemon & Herb

Small (1670 cal), Large (3330 cal)

### AVAILABLE OPTIONS

Small: \$86.00

Large: \$162.00

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## Beef Tenderloin Medallions\*\*

Small (2930 cal), Large (5860 cal)

### AVAILABLE OPTIONS

Small: \$155.00

Large: \$278.00

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## BREAD 1

### Bread

(610 cal)

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## CHOICE OF SALAD 4

### Maggiano's

(3480 cal)

### Chopped

(3590 cal)

### Caesar

(2950 cal)

### Italian Tossed

(2580 cal)

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## CHOICE OF PASTA 7

### Rigatoni

Marinara or Meat Sauce (3110/3460 cal) or Alfredo Sauce (5920 cal)

### Four-Cheese Ravioli

(3070 cal)

### Baked Ziti & Sausage

(6450 cal)

### Spaghetti & Meatballs

Marinara or Meat Sauce (4980/5470 cal)

### Mushroom Ravioli

(3190 cal)

## **Fettuccine Alfredo**

Herb-Roasted Chicken (5500 cal)

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## **Our Famous Rigatoni "D"®**

(7280 cal). +\$3 per person

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## **CHOICE OF ENTRÉE 5**

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### **Chicken Parmesan**

(4210 cal)

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### **Chicken Piccata**

(2530 cal)

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### **Chicken Marsala**

(2260 cal)

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### **Eggplant Parmesan**

(4820 cal)

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### **Mom's Lasagna**

(6720 cal). +\$3 per person

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## **MINI DESSERTS 1**

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### **Mini Desserts**

(2740-4260 cal)

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## **SALAD 1**

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### **Maggiano's Salad**

(3480 cal)

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## **PASTA STYLES 2**

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### **Rigatoni Pasta**

(2550 cal)

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### **Pipette Pasta**

(2110 cal)

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## **SAUCES 3**

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### **Alfredo Sauce**

(2730 cal)

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### **Meat Sauce**

(1550 cal)

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## Marinara Sauce

(1080 cal)

## PROTEINS 3

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### Mini Meatballs

(1240 cal)

### Crumbled Italian Sausage

(1490 cal)

### Grilled Chicken

(1460 cal)

## COOKIES 1

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### Vera's Lemon Cookies

(920 cal). Upgrade to a dozen assorted mini desserts for \$45 (2740-4260 cal)

## CLASSIC COCKTAILS 10

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### Perfect G+T

Hendrick's Gin, Fever-Tree Tonic, Cucumber (100 cal)

### Lorenzo's Long Island

Svedka Vodka, Tanqueray, Bacardi, Cointreau, Fresh Sour, Coca-Cola® (250 cal)

### Negroni

Hendrick's Gin, Campari, Carpano Antica (240 cal)

### Pomegranate Martini

Absolut Raspberri, Cointreau, Pomegranate, Cranberry (240 cal)

### Old Fashioned

Knob Creek Rye, Luxardo Maraschino, Simple Syrup, Old Fashion Bitters (190 cal)

### Blackberry Bourbon Sour

Knob Creek, Apple Juice, Blackberry, Lemon, Simple Syrup (260 cal)

### Citrus Mule

Tito's Handmade Vodka, Blood Orange, Lime, Fever-Tree Ginger Beer (200 cal)

### Puttin' on the Spritz

Aperol, Caravella Limoncello, Prosecco, Melon, Soda, Orange Bitters (230 cal)

### Primo Margarita

Patrón Silver, Grand Marnier, Fresh Sour (200 cal)

### Moscato Mojito

Svedka Vodka, Moscato, Simple Syrup, Mint, Lime, Soda, Bartender's Selection of Fruit Purée (190 cal)

## SIGNATURE BARREL AGED COCKTAIL 1

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## Signature Barrel Aged Cocktail

\$15.00

Crafted In-house and Aged in American White Oak Barrels. Old Forester Bourbon, Disaronno, Cointreau (150 cal)

## BELLINI & SANGRIA 2

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### Frozen Peach Bellini

Bacardi, Ruffino Prosecco, Peach Purée (230 cal), With a Swirl (190 cal)

#### AVAILABLE OPTIONS

Regular: \$12.00

With a Swirl: \$13.00

### Maggiano's Italian Sangria

Red: Mezzacorona Red Blend, Fonseca Bin 27, Lemon, Lime, Orange, Rhubarb Bitters. White: Mezzacorona Pinot Grigio, Cointreau, Lemon, Lime, Orange, Rhubarb Bitters. Glass (230 cal), Pitcher (690 cal)

#### AVAILABLE OPTIONS

Glass: \$10.00

Pitcher: \$24.50

## CABERNET SAUVIGNON 6

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### Juggernaut Hillside, California

#### AVAILABLE OPTIONS

6 oz.: \$15.50

9 oz.: \$22.00

Bottle: \$60.00

### Josh Cellars, California

#### AVAILABLE OPTIONS

6 oz.: \$12.00

9 oz.: \$17.00

Bottle: \$44.00

### Stag's Leap, Artemis, Napa Valley

#### AVAILABLE OPTIONS

6 oz.: \$30.50

9 oz.: \$45.00

Bottle: \$118.00

### J. Lohr, "Seven Oaks", Paso Robles

#### AVAILABLE OPTIONS

6 oz.: \$13.50

9 oz.: \$19.50

Bottle: \$54.00

### Quilt, Napa Valley

#### AVAILABLE OPTIONS

6 oz.: \$19.00

9 oz.: \$27.50

Bottle: \$75.00

### Caymus, Napa Valley

#### AVAILABLE OPTIONS

6 oz.: \$30.00

9 oz.: \$44.50

Bottle (Liter): \$117.00

## MERLOT 2

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**14 Hands, Washington**

**AVAILABLE OPTIONS**

6 oz.: \$10.50

9 oz.: \$15.50

Bottle: \$40.00

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**Duckhorn, "Decoy", Sonoma**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$21.50

Bottle: \$54.00

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**PINOT NOIR** 4

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**Meiomi, California**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

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**La Crema, Monterey**

**AVAILABLE OPTIONS**

6 oz.: \$16.50

9 oz.: \$24.00

Bottle: \$62.00

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**Dough, Oregon**

**AVAILABLE OPTIONS**

6 oz.: \$15.50

9 oz.: \$22.50

Bottle: \$62.00

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**Belle Glos, Balade, Santa Lucia Highlands**

**AVAILABLE OPTIONS**

6 oz.: \$18.00

9 oz.: \$26.50

Bottle: \$72.00

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**OTHER** 4

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**Red Blend, Conundrum, California**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$20.50

Bottle: \$56.00

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**Malbec, Maal Biutiful, Mendoza**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$22.00

Bottle: \$58.00

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**Zinfandel, Federalist, Lodi**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$21.50

Bottle: \$54.00

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**Red Blend, The Prisoner, California**

**AVAILABLE OPTIONS**

6 oz.: \$18.50

9 oz.: \$27.50

Bottle: \$74.00

**ITALIAN** 8

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**Sparkling Red, Banfi Rosa Regale, DOCG, Piedmont**

**AVAILABLE OPTIONS**

6 oz.: \$15.00

9 oz.: \$22.50

Bottle: \$58.00

**Chianti, Banfi Superiore, Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$10.50

9 oz.: \$15.50

Bottle: \$42.00

**Barbera, Terra d'Oro, Amador County**

**AVAILABLE OPTIONS**

6 oz.: \$16.50

9 oz.: \$24.00

Bottle: \$62.00

**Chianti Classico, Ruffino, "Aziano", DOCG, Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$13.50

9 oz.: \$20.00

Bottle: \$53.00

**Super Tuscan, Villa Antinori, IGT, Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$15.00

9 oz.: \$22.50

Bottle: \$58.00

**Italian Red Blend, Locations IT by Dave Phinney, Italy**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

**Barolo, Pertinace, DOCG, Piedmont**

**AVAILABLE OPTIONS**

6 oz.: \$17.00

9 oz.: \$25.00

Bottle: \$65.00

**Brunello di Montalcino, DOCG, San Polo, Sant'Antimo Valley**

**AVAILABLE OPTIONS**

6 oz.: \$30.00

9 oz.: \$44.50

Bottle: \$117.00

**SPARKLING** 4

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**Prosecco, Ruffino, DOC, Veneto**

**AVAILABLE OPTIONS**

6 oz.: \$9.50

Bottle: \$38.00

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**Sparkling Wine, Ferrari Perlé, Trentodoc**

**\$85.00**

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**Sparkling Wine, Brut Cuvée, Decoy, California**

**AVAILABLE OPTIONS**

6 oz.: \$16.50

Bottle: \$60.00

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**Brut, Mumm, "Prestige", Napa Valley**

**\$67.00**

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**ROSÉ <sup>3</sup>**

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**Gratien & Meyer, Sparkling, Loire Valley**

**AVAILABLE OPTIONS**

6 oz.: \$13.00

Bottle: \$50.00

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**Ruffino, Aqua di Venus, Tuscany**

**AVAILABLE OPTIONS**

6 oz.: \$13.00

9 oz.: \$18.50

Bottle: \$54.00

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**Miraval, Côtes de Provence**

**AVAILABLE OPTIONS**

6 oz.: \$15.50

9 oz.: \$23.00

Bottle: \$58.00

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**CHARDONNAY <sup>3</sup>**

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**Michael David, Lodi**

**AVAILABLE OPTIONS**

6 oz.: \$13.50

9 oz.: \$20.00

Bottle: \$53.00

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**Imagery, Sonoma**

**AVAILABLE OPTIONS**

6 oz.: \$11.50

9 oz.: \$17.00

Bottle: \$44.00

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**Sonoma-Cutrer, Russian River**

**AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

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**SAUVIGNON BLANC <sup>3</sup>**

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**Rodney Strong, "Charlotte's Home", California**

**AVAILABLE OPTIONS**

6 oz.: \$12.00

9 oz.: \$17.50

Bottle: \$48.00

**Sancerre Blanc, Langlois-Chateau, Loire Valley**

**AVAILABLE OPTIONS**

6 oz.: \$19.00

9 oz.: \$28.00

Bottle: \$72.00

**Kim Crawford, Marlborough**

**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$20.00

Bottle: \$58.00

**ALCOHOL-FREE** 6

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**Flavored Iced Tea**

Raspberry (140 cal) / Peach (130 cal)

**Raspberry Lemonade**

(200 cal)

**Lemonade**

(170 cal)

**Iced Tea**

(5 cal)

**San Pellegrino**

Sparkling Mineral Water. Available in Small / Large (0 cal)

**Acqua Panna**

Non-sparkling Mineral Water. Available in Small / Large (0 cal)

**FOUNTAIN DRINKS** 6

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**Coca-Cola®**

(150 cal)

**Diet Coke®**

(0 cal)

**Coke Zero®**

(0 cal)

**Dr Pepper®**

(160 cal)

**Sprite®**

(150 cal)

## Barq's® Root Beer

(170 cal)

## FLATBREADS 2

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### Margherita

(670 cal)

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### Italian Sausage

(850 cal)

## WINES BY THE GLASS 2

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### Red Blend, Mezzacorona, Italy

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### Pinot Grigio, Mezzacorona, Italy

## BARTENDER'S CHOICE COCKTAIL 1

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### Bartender's Choice Cocktail

**\$8.00**