

Maggiano's - Bridgewater

600 Commons Way 08807-2806 · +19085476045 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 13

Bombalina	\$18.99
A sampler of our Chef's four favorite starters (1850 cal)	
Crispy Zucchini Fritté	\$16.25
(1740 cal)	
Mozzarella Marinara	\$12.99
(1110 cal)	
Italian Meatballs	\$14.99
Marinara Sauce & Crostini (1310 cal)	
Stuffed Mushrooms	\$15.50
(540 cal)	
Crab Cakes	\$21.99
Lobster Cream Sauce with Arugula & Tomatoes (320 cal)	
Calamari Fritté	\$18.50
(860 cal)	
Spinach & Artichoke al Forno	\$15.99
(940 cal)	
Balsamic Tomato Bruschetta	\$11.99
Tomatoes, Basil, Balsamic Glaze, Roasted Garlic, Pesto (380 cal)	
Prince Edward Island Steamed Mussels	\$17.99
Tuscan or Diavolo Style (660/590 cal)	
Margherita Flatbread	\$13.99
Roma Tomatoes, Italian Cheese Blend, Fresh Mozzarella, Basil (820 cal)	
Italian Sausage Flatbread	\$13.99
Margherita Flatbread with Italian Sausage (1000 cal)	
Garlic Bread	\$15.99
White Truffle Ricotta Butter & Italian Cheese (1190 cal)	

SALADS 5

Wedge Salad

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

AVAILABLE OPTIONS

Side: \$9.50
Entrée: \$16.99

Chopped Salad

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

AVAILABLE OPTIONS

Side: \$9.50
Entrée: \$17.50

Maggiano's Salad

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

AVAILABLE OPTIONS

Side: \$8.99
Entrée: \$16.50

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: \$8.99
Entrée: \$15.99

Caesar Salad

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

AVAILABLE OPTIONS

Side: \$8.99
Entrée: \$17.99

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"®

\$25.99

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

Rigatoni Arrabbiata

\$24.50

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)

\$24.50
Substitute Alfredo Sauce with Truffle Cream Sauce:
\$3.00

Eggplant Parmesan

\$22.99

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

Shrimp Fettuccine Alfredo

\$27.99

Asiago Cream Sauce (1280 cal)

Mushroom Ravioli

\$24.50

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

CLASSIC 6

Mom's Lasagna	\$23.50
Seasoned Beef & Italian Sausage, Ricotta, Marinara Sauce (1040 cal)	
Taylor Street Baked Ziti	\$24.50
Italian Sausage, Tomato Ragù, Mozzarella (1610 cal)	
Four-Cheese Ravioli	\$22.99
Pesto Alfredo Sauce (1020 cal)	
Fettuccine Alfredo	AVAILABLE OPTIONS
Asiago Cream Sauce (1210 cal), With Herb-Roasted Chicken (1370 cal)	Asiago Cream Sauce: \$23.50
	With Herb-Roasted Chicken: \$26.50
Spaghetti & Meatball	\$24.50
Marinara or Meat Sauce (1170/1250 cal)	
Spaghetti	\$19.99
Marinara or Meat Sauce (840/930 cal)	

SEAFOOD 11

Parmesan-Crusted Cod with Calabrian Honey	\$26.50
Spinach, Stewed Tomatoes, Calabrian Honey Glaze, Angel Hair Aglio Olio (1070 cal)	
Branzino Crab Imperial	\$31.99
Garlic Mashed Potatoes, Grilled Asparagus, Lobster Cream Sauce (980 cal)	
Blackened Salmon with Crispy Calabrian Shrimp	\$31.99
Four-Pepper Relish, Lemon Butter Sauce, Spinach with Garlic Mashed Potatoes (1390 cal)	
Salmon Lemon & Herb	\$28.99
White Wine Herb Butter Sauce with Spinach (730 cal)	
Shrimp Fra Diavolo	\$27.99
Pan-Seared Shrimp, Garlic, Diavolo Cream Sauce with Linguine (810 cal)	
Shrimp Scampi	\$27.99
Garlic & Lemon Butter with Spaghetti (1310 cal)	
Branzino Fresca Style	\$31.99
Pan-Seared, Spinach, Roasted Tomatoes, Lemon-Herb Sauce (650 cal)	
Linguine di Mare	\$34.50
Lobster, Shrimp, Mussels, Clams, Spicy Tomato Sauce (1350 cal)	
Chef KB's Lobster Carbonara	\$37.99
Lobster, Smoked Bacon, Sugar Snap Peas, Truffle Cream Sauce with Spaghetti (1810 cal)	
Linguine & Clams	\$25.99
Red or White Garlic Herb Sauce (1490/1590 cal)	

Twin Cold Water Lobster Tails

\$46.99

(970 cal)

SIGNATURE CUTS 5

16 oz. Bone-In Ribeye**

\$45.99

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

New York Strip**

\$53.50

16 oz., Garlic Mashed Potatoes, Roasted Garlic Jus, Asparagus (1200 cal)

Beef Tenderloin Medallions**

AVAILABLE OPTIONS

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

Medallions (11 oz.):

\$39.99

Medallions (5 oz.): \$29.99

Center-Cut Filet Mignon**

\$40.99

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

Surf & Turf**

\$51.99

8 oz. Filet & Cold Water Lobster Tail (1120 cal)

CHICKEN 4

Chicken Piccata

\$24.99

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

Chicken Marsala

\$26.50

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

Chicken Parmesan

\$24.99

Provolone & Marinara Sauce with Spaghetti Marinara (1300 cal)

Chicken Francese

\$24.99

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

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

Parmesan-Crusted Cod with Calabrian Honey

\$26.50

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

Branzino Crab Imperial

\$31.99

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

Salmon Lemon & Herb

\$28.99

White Wine Herb Butter Sauce with Spinach (730 cal)

Blackened Salmon with Crispy Calabrian Shrimp

\$31.99

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

Shrimp Fra Diavolo

\$27.99

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

Shrimp Scampi

\$27.99

Garlic & Lemon Butter with Spaghetti (1310 cal)

Chicken Piccata

\$22.99

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

Chicken Francese

\$22.99

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

Chicken Parmesan

\$22.99

Provolone & Marinara Sauce with Spaghetti Marinara (1300 cal)

Chicken Marsala

\$24.50

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

Branzino Fresca Style

\$31.99

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

SANDWICHES 2

Meatball

\$16.99

Provolone & Marinara Sauce (1630 cal)

Chicken Parmesan

\$16.99

Provolone & Marinara Sauce (1390 cal)

LUNCH COMBINATIONS 2

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)

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

Take-Home Classic Pasta

\$6.00

Buy any entrée, get a Take-Home Classic Pasta for tomorrow. Our Take-Home Pasta is fresh and prepared chilled so you can warm it up at home

FAMILY STYLE 1

Family Style

AVAILABLE OPTIONS

Perfect for parties of four or more, Family Style lets you enjoy three courses of your favorite Maggiano's items. Choose the perfect menu for your table or ask your server for their recommendations

Per person: \$39.99

Ages 5-12: \$9.99

BEVERAGES 6

Flavored Iced Tea

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

Lemonade

(170 cal)

Iced Tea

(5 cal)

Fountain Drinks

(0-170 cal)

San Pellegrino

Sparkling Mineral Water (0 cal)

Acqua Panna

Non-sparkling Mineral Water (0 cal)

COFFEE & TEA 3

Harney & Sons Hot Tea

(0 cal)

Lavazza Coffee

(5 cal)

Lavazza Cappuccino

(45 cal)

PASTAS 13

Our Famous Rigatoni "D"®

(1820 cal)

Fettuccine Alfredo

With Herb-Roasted Chicken (1370 cal)

Spaghetti & Meatballs

Marinara or Meat Sauce (1170/1250 cal)

Spaghetti

Marinara or Meat Sauce (840/930 cal)

Mom's Lasagna

(1040 cal)

Taylor Street Baked Ziti

(1610 cal)

Eggplant Parmesan

(1500 cal)

Chicken & Spinach Manicotti

(1350 cal)

Four-Cheese Ravioli

Pesto Alfredo Sauce (1170 cal)

Mushroom Ravioli

(1210 cal)

Shrimp Fettuccine Alfredo

(1450 cal)

Shrimp Scampi

(1310 cal)

Shrimp Fra Diavolo

(810 cal)

ENTRÉES 5

Chicken Parmesan

(1730 cal)

Chicken Marsala

(1240 cal)

Chicken Piccata

(1060 cal)

Salmon Lemon & Herb

(1460 cal)

Parmesan-Crusted Cod

Calabrian Honey (1280 cal)

DESSERTS 1

A Sampler of All of Our Mini Desserts

(1670 cal)

ADD A BEVERAGE 2

Maggiano's Italian Sangria

\$24.50

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

Puttin' on the Spritz

\$22.50

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

MINI DESSERT SAMPLER 5

Tiramisu

(390 cal)

Crème Brûlée

(240 cal)

Gigi's Butter Cake

(400 cal)

Warm Apple Crostada

(270 cal)

New York Style Cheesecake

(370 cal)

MAIN 8

Warm Apple Crostada

\$10.99

Vanilla Bean Ice Cream & Caramel Sauce (980 cal)

New York Style Cheesecake

\$10.99

Seasonal Berry Sauce & Fresh Berries (1000 cal)

Gigi's Butter Cake

\$10.99

Brown Butter Glaze & Fresh Strawberries (1090 cal)

Chocolate Layered Cake

\$10.99

Layered with Chocolate Mousse (1310 cal)

Crème Brûlée

\$10.99

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

Tiramisu

\$10.99

Ladyfingers soaked in Espresso with Mascarpone Cheese (810 cal)

Vera's Lemon Cookies

\$5.50

Lemon Frosting (280 cal)

Vanilla Bean Ice Cream

AVAILABLE OPTIONS

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

Regular: \$6.99

Kid-Size: \$3.99

AFTER DINNER DRINKS 5

Grey Goose Espresso Martini

Caffè Borghetti, Sweet Vermouth, Bitters (160 cal)

Tito's Tiramisu Martini

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

Irish Cream Coffee

Baileys Irish Cream (200 cal)

Nutty Italian Coffee

Frangelico & Baileys Irish Cream (110 cal)

Sicilian Coffee

Kahlúa & Disaronno Amaretto (120 cal)

KIDS MEALS 7

Cheese Flatbread Pizza

\$9.50

Cheese Ravioli

\$9.50

with Marinara Sauce

Ziti Pasta

\$7.99

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

Lasagna

\$9.99

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

Spaghetti & Giant Meatball

\$9.99

with Marinara Sauce

Chicken Breast

\$9.99

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

Mac 'n Cheese a la Maggiano's

\$9.50

BREAD 1

Bread

(610 cal)

CHOICE OF SALAD 4

Maggiano's

(3480 cal)

Chopped

(3590 cal)

Caesar

(2950 cal)

Italian Tossed

(2580 cal)

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)

Our Famous Rigatoni "D"®

(7280 cal). +\$3 per person

CHOICE OF ENTRÉE 5

Chicken Parmesan

(4210 cal)

Chicken Piccata

(2530 cal)

Chicken Marsala

(2260 cal)

Eggplant Parmesan

(4820 cal)

Mom's Lasagna

(6720 cal). +\$3 per person

MINI DESSERTS 1

Mini Desserts

(2740-4260 cal)

SALAD 1

Maggiano's Salad

(3480 cal)

PASTA STYLES 2

Rigatoni Pasta

(2550 cal)

Pipette Pasta

(2110 cal)

SAUCES 3

Alfredo Sauce

(2730 cal)

Meat Sauce

(1550 cal)

Marinara Sauce

(1080 cal)

PROTEINS 3

Mini Meatballs

(1240 cal)

Crumbled Italian Sausage

(1490 cal)

Grilled Chicken

(1460 cal)

COOKIES 1

Vera's Lemon Cookies

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

CLASSIC COCKTAILS 10

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

Patron 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

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

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

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**14 Hands, Washington****AVAILABLE OPTIONS**

6 oz.: \$10.50

9 oz.: \$15.50

Bottle: \$40.00

Duckhorn, "Decoy", Sonoma**AVAILABLE OPTIONS**

6 oz.: \$14.00

9 oz.: \$21.50

Bottle: \$54.00

PINOT NOIR ⁴**Meiomi, California****AVAILABLE OPTIONS**

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

La Crema, Monterey

AVAILABLE OPTIONS

6 oz.: \$16.50

9 oz.: \$24.00

Bottle: \$62.00

Dough, Oregon

AVAILABLE OPTIONS

6 oz.: \$15.50

9 oz.: \$22.50

Bottle: \$62.00

Belle Glos, Balade, Santa Lucia Highlands

AVAILABLE OPTIONS

6 oz.: \$18.00

9 oz.: \$26.50

Bottle: \$72.00

OTHER ⁴

Red Blend, Conundrum, California

AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$20.50

Bottle: \$56.00

Malbec, Maal Biutiful, Mendoza

AVAILABLE OPTIONS

6 oz.: \$14.50

9 oz.: \$22.00

Bottle: \$58.00

Zinfandel, Federalist, Lodi

AVAILABLE OPTIONS

6 oz.: \$14.00

9 oz.: \$21.50

Bottle: \$54.00

Red Blend, The Prisoner, California

AVAILABLE OPTIONS

6 oz.: \$18.50

9 oz.: \$27.50

Bottle: \$74.00

ITALIAN ⁸

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**Prosecco, Ruffino, DOC, Veneto****AVAILABLE OPTIONS**

6 oz.: \$9.50

Bottle: \$38.00

Sparkling Wine, Ferrari Perlé, Trentodoc**\$85.00****Sparkling Wine, Brut Cuvée, Decoy, California****AVAILABLE OPTIONS**

6 oz.: \$16.50

Bottle: \$60.00

Brut, Mumm, "Prestige", Napa Valley**\$67.00****ROSÉ** 3**Gratien & Meyer, Sparkling, Loire Valley****AVAILABLE OPTIONS**

6 oz.: \$13.00

Bottle: \$50.00

Ruffino, Aqua di Venus, Tuscany

AVAILABLE OPTIONS

6 oz.: \$13.00

9 oz.: \$18.50

Bottle: \$54.00

Miraval, Côtes de Provence

AVAILABLE OPTIONS

6 oz.: \$15.50

9 oz.: \$23.00

Bottle: \$58.00

CHARDONNAY 3

Michael David, Lodi

AVAILABLE OPTIONS

6 oz.: \$13.50

9 oz.: \$20.00

Bottle: \$53.00

Imagery, Sonoma

AVAILABLE OPTIONS

6 oz.: \$11.50

9 oz.: \$17.00

Bottle: \$44.00

Sonoma-Cutrer, Russian River

AVAILABLE OPTIONS

6 oz.: \$14.50

9 oz.: \$21.50

Bottle: \$58.00

SAUVIGNON BLANC 3

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

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

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)

PREMIUM DRAFT BEER 5

Peroni

Stella Artois

Goose Island IPA

Bud Light

Miller Lite

FLATBREADS 2

Margherita

(670 cal)

Italian Sausage

(850 cal)

WINES BY THE GLASS 2

Red Blend, Mezzacorona, Italy

Pinot Grigio, Mezzacorona, Italy
