

Pasta Entrees

All pasta dishes are served with fresh baked garlic bread and your choice of soup or salad.
*Substitutes available for special diets.

Spaghetti and Meatballs

Grandma Provenzano's signature dish, served to the mob bosses of Chicago. They would come to her home, leave with a full belly and tell her, "Laura, anything you need, just let us know." \$10.49
Add Italian sausage for \$.50 extra. Marinara only \$9.99.

Fettuccine Alfredo

Grandma Provenzano's homemade cheesy alfredo sauce served on top of fettuccine. \$11.99
Add marinated chicken for \$2.25 or shrimp for \$3.25.

Florentina Penne

A hearty mix of mushrooms, zucchini, yellow squash, artichokes, and spinach, lightly seasoned and sautéed in butter. Served on top of penne noodles with marinara sauce. \$13.99
Add marinated chicken \$2.25 or shrimp for \$3.25.

Mama Mia

Jumbo shells stuffed with our special blend of ricotta cheese, Italian sausage, spinach, and herbs. Served on our marinara sauce and topped with alfredo sauce. \$11.99

Spicy Seafood Fettuccine

An Italian classic of sautéed shrimp and scallops, served in a spicy tomato cream sauce with fettuccine pasta. \$13.99

Chicken & Mushroom Penne

Basil pesto cream sauce, grilled marinated chicken breast, mushrooms, sun dried tomatoes, and penne noodles. \$13.99

Lemon Chicken Asparagus

Marinated grilled chicken, with asparagus served with Lemon alfredo sauce and fettuccine noodles. \$12.99

Chicken Parmigiana

Italian breaded chicken breast, smothered in melted cheese, and served on top of spaghetti with our signature marinara sauce. \$13.99

Eggplant Parmigiana

(In season)

Italian breaded eggplant, dripping with melted cheese, and served on top of spaghetti noodles with our signature marinara. \$11.99

Family Style Dish

Serves 4 to 5 people

Spaghetti and meatballs, served with fresh baked garlic bread, your choice of a caesar salad or house salad, and a plate of fresh baked chocolate chip cookies. \$36.99

*Gluten free pasta is available for \$1.49

Piatto Principale

(Main Entrees)

All entrees include fresh baked garlic bread, vegetable of the day, your choice of soup or salad and, your choice of garlic mashed potatoes, baked potato, or homemade fries.

Porchetta Italiano

Two pieces of Italian breaded pork, on top of garlic mashed potatoes and smothered in our creamy alfredo sauce. \$13.99

Italiano Walleye

Walleye fillets deep-fried in our own blend of Italian seasoned breading. Also available beer battered. \$16.99

Siena Chicken

Marinated chicken breast topped with our bruschetta and grilled to perfection. \$14.99

Burgers

All ½ pound burgers are served on fresh baked kaiser rolls, with our own pickled cucumber slices and homemade fries. Substitute soup or salad for \$1.99

Hot Mama

Caramelized onions, roasted red bell peppers, pepper jack cheese, and our signature spicy sauce, on top of a 100% ground beef burger. \$8.99

The Mobster

Shaved prosciutto, lettuce, tomatoes, onions, and provolone cheese on top of our 100% ground beef burger. \$8.99

Tasty Two-Face

Italian sausage on one side and 100% ground beef on the other, topped with Italian breaded, deep fried provolone cheese and a side of our marinara sauce. \$8.99

Tramezzini

(Sandwiches)

All sandwiches are served on ciabatta bread with our own pickled cucumber slices, and homemade fries. Substitute soup or salad for \$1.99

Al Formaggio Asparagus

Melted pepper jack and provolone cheese with grilled asparagus, tomatoes, and red onions. \$7.99 Add prosciutto \$1.99.

Grigliato Chicken

Grilled marinated chicken breast, with a fresh basil pesto, provolone cheese, lettuce, tomatoes and onions. \$8.99

Polpetta Sub

Our signature meatballs and marinara sauce topped with a four cheese blend and toasted to perfection. \$7.99

Grigliato Portobello

Thick slices of marinated Portobello mushrooms grilled to perfection. Served with lettuce, tomatoes and spicy vegan mayo. \$8.99

The Romano

Slow roasted Italian beef topped with caramelized onions, roasted red peppers, and melted provolone cheese, served with a side of au jus. \$8.99

Antipasti

Ripiene Mushrooms

Fresh mushrooms stuffed with our own special blend of ricotta cheese, tomatoes, and, herbs. Topped with melted cheese and basil pesto. Served on our signature marinara sauce. \$7.99

Bruschetta

A tangy mix of fresh tomatoes, onions, garlic, herbs and spices. Served with toasted crostinis. \$6.99

Beer Battered Onion Rings

Freshly battered, deep fried onion rings, served with our special spicy sauce. \$5.99

Spinach & Artichoke Dippa

Artichokes and spinach in our own creamy blend of cheeses. Baked and topped with fresh tomatoes and basil pesto. Served with crostinis slices. \$7.99

Chicken Strips Italiano

A whole chicken breast sliced and hand dipped in our own Italian breading. Served with your choice of two dipping sauces. \$6.99

Cheese Curds

Ellsworth Co-op cheese curds freshly breaded in our own Italian breading, golden fried, and served with our signature marinara sauce. \$5.99

Provenzano Sampler

Chicken Strips, Onion rings, Bruschetta, and Cheese Curds. Served with marinara and our special spicy sauce. \$9.49

Soups & Insalatas

All soups and salads are served with fresh baked garlic bread.

Dressings: Caesar, French, Blue Cheese, Balsamic Vinaigrette, Ranch, Spicy Ranch, Creamy Italian, and House Vinaigrette.

Caesar Salad

Fresh romaine tossed with Caesar dressing, shaved parmesan and croutons. \$7.99
Add chicken for \$2.25 or shrimp for \$3.25.

Tuscan Salad

Fresh mixed greens with tomatoes, red onions, cucumbers, black olives, and a four cheese blend, with your choice of dressing. \$7.99
Add chicken for \$2.25 or shrimp for \$3.25.

Side Salad

Fresh, hand ripped red and green leaf lettuce served with tomatoes, red onions, cucumbers, and your choice of dressing. \$3.49

Soup

Soup of the day.
Served with our fresh baked garlic bread.
Cup \$3.49 Bowl \$4.99

A La Carte

Homemade Fries \$1.99
Vegetable of the Day \$2.99
Pickled Cucumbers \$1.99
Fresh Baked Garlic Bread \$3.99
Baked Potato butter and Sour Cream. \$2.99
Garlic Mashed Potatoes \$2.99

18% Gratuity will be added to parties of 10 or more

PIZZA! PIZZA! PIZZA!

Small pizza (cheese only) \$5.99 (additional toppings \$.75)
Large pizza (cheese only) \$10.99 (additional toppings \$1.75)

Marinara and Alfredo sauce available

*GLUTON FREE CRUST ALSO AVAILIBALE

TOPPINGS:

Pepperoni, sausage, chicken, green olives, black olives, yellow onions, red onions, mushrooms, artichokes, spinach, roasted red peppers, and anchovies.

Feel free to be as creative as you want.

DESSERT MENU

Cannolis

Four mini chocolate dipped pastry shells with a sweet mascarpone and cream cheese filling served with a chocolate sauce.\$6.99

Chocolate Chip Cookie Sundae

Warm gooey, cookie crust topped with vanilla ice cream and chocolate sauce.
\$6.99

Old Fashion Chocolate Cake

Baked from scratch chocolate cake topped with a thick, rich, french silk chocolate frosting served with a chocolate sauce.\$6.99

Tiramisu

Lightly sweet mascarpone and cream cheese filling,with layers of coffee dipped vanilla wafers, topped with chocolate shavings and cocoa powder. \$6.99

Spumoni or Vanilla Ice cream

(additional charge for toppings)

Spumoni is an Italian neopolitan ice cream with chocolate, pistachio, and cherry flavors in it. Cup \$1.99 Bowl \$ 3.99

SPECIALTY DRINKS

Malts and Milk Shakes \$3.99

Vanilla, Chocolate, and Strawberry.

S. Pellegrino Carbonated Water \$1.50

Italian Soda's (bottomless)\$2.99

Strawberry, Pomegranate and Orange

Fresh Made Lemonade(bottomless) \$2.99

Regular,Strawberry and Pomegranate

Arnie Palmer (bottomless) \$1.99

Fresh squeezed orange juice (no refills)\$1.49

Root Beer Float(no refills) \$1.99

FOUNTAIN DRINKS

Pepsi Products (bottomless)\$1.89

pepsi, diet pepsi, sierra mist, root beer, mountain dew, dr. pepper, orange twister

Iced Teas (bottomless)\$1.79

Raspberry Brisk, or Lipton

Hot Drinks (bottomless)\$1.79

Coffee, Hot Chocolate, and Tea.

Milk \$1.99

2% and Whole

Lunch Menu

11 a.m. To 3 p.m.

Spaghetti and Meatballs

Grandma Provenzano's homemade marinara sauce and meatballs in a smaller portion served with fresh baked garlic bread. \$6.99

Fettuccine Alfredo

Our made from scratch alfredo sauce in a smaller portion served with fresh baked garlic bread. \$7.99 Add chicken for \$1.25 and add shrimp for \$2.25.

Bowl of Soup and Salad

Fresh greens topped with tomato, cucumber, and red onions and served with our homemade soup of the day, and fresh baked garlic bread. \$7.99

ALL YOU CAN EAT PIZZA AND PASTA BUFFET \$8.99

*Includes soup, salad bar, and fountain drink.

Wraps and Sandwich

Served with our own pickled cucumbers and homemade fries.
Substitute soup or salad for \$1.99

Chicken Caesar Wrap

Marinated grilled chicken, Caesar dressing, lettuce and tomato wrapped in a spinach tortilla. \$7.25

Portobella Wrap

Sautéed portobella mushrooms cooked in our own marinate wrapped up in a spinach tortilla with lettuce, tomato, and our own veganise sauce. \$7.99

Chicken Parmesan Sandwich

Marinated chicken breast covered in our own Italian breading, deep fried and covered in our homemade marinara sauce and a blend of four cheeses melted on top and served on a toasted ciabatta bun. \$8.99

Tuscan Chicken Sandwich

Marinated grilled chicken topped with sun dried tomatoes, caramelized onions, roasted red peppers and provolone cheese served on a toasted ciabatta bun with basil pesto. \$8.99

Additions or alterations may have additional charges.
Gluten free options available upon request. \$.75 per plate

Kids Menu

12 and under
All Meals \$5.49

Chicken Fingers and french fries

Grilled Cheese and french fries

Mac and Cheese

Hamburger and french fries

Spaghetti

Pizza

Choice of Cheese, Sausage, or Pepperoni.

Drinks \$.89

free refills included

Apple juice

Pepsi Products

2% or Chocolate Milk

WHITE WINES

House White glass \$4 bottle \$15

Fruity Whites

Blue Fish Riesling(sweet) glass \$8 bottle \$25
Crossings Sauvignon Blanc glass \$7 bottle \$22
Cavit Riesling glass \$7 bottle \$22

Dry Whites

Moscatel Brut glass \$8 bottle \$25
Morro Bay Chardonnay glass \$6 bottle \$20
Barone Fini Pinot Grigio glass \$7 bottle \$22
Tezza Garganega glass \$5 bottle \$18

Rose and Sparkling Wines

Maddalena White Zinfandel glass \$6 bottle \$20
Gazela Rose glass \$5 bottle \$18
Cinzano Asti Spumante bottle \$24.99
Moscato Opera Prima bottle \$17.99
Prosecco Sparkling splitbottle \$11.99

RED WINES

House Red glass \$4 bottle \$15

Light Body Reds

Banfi Chianti Wicker glass \$8 bottle \$25
Laboure Roi Pinot Noir glass \$8 bottle \$25
Citra Montepulciano glass \$5 bottle \$18

Medium Body Reds

Bogle Zinfandel glass \$8 bottle \$25
Frontera Shiraz glass \$5 bottle \$18
Xplorador Merlot glass \$6 bottle \$20

Full Body Reds

Trivento Malbec glass \$6 bottle \$22
Ruta 22 Malbec glass \$7 bottle \$22
120 Cabernet Sauvignon glass \$6 bottle \$20
Yellow Tail Cabernet Sauvignon glass \$4 bottle \$15

SPECIALTY DRINKS

(availability may vary)

Don Simon Sangria (seved with fresh fruit)	\$5.00
Mikes hard lemonade	\$3.50

BEER ON TAP

Blue Moon	\$3.25
Michelob Golden Light	\$3.00
Leinenkugel Honey Weiss	\$3.00
Summit EPA	\$3.25

BOTTLED BEER

Leinenkugel Fireside Nut Brown	\$3.00
Bud Light	\$3.25
Budweiser	\$3.25
Coors Light	\$3.25
Corona	\$3.50
Grain Belt	\$3.25
Heineken	\$3.50
Killian's Red	\$3.50
Miller Light	\$3.25
Miller Genuine Draft	\$3.25
New Castle	\$3.50
O'Doul's (non alcoholic)	\$3.25
Peroni	\$3.50
Rolling Rock	\$3.50
Sam Adams (seasonal)	\$3.50
Stella Artois	\$3.50