

Wine by the Glass

White	Glass	Quartino	Red	Glass	Quartino
Chateau Ste. Michelle Riesling	6.50	9.50	Gabbiano Chianti	6.50	9.50
Kendall-Jackson Chardonnay	8.50	12.75	14 Hands Cabernet Sauvignon	7.25	10.75
Ecco Domani Pinot Grigio	7.00	10.50	Ecco Domani Merlot	7.00	10.50
Geyser Peak Sauvignon Blanc	6.75	10.00	Edna Valley Pinot Noir	9.00	13.50

Primi

Pepperoni Bread

A Thin Crust Stuffed with Pepperoni, Mozzarella and Parmesan, Served with Tomato Sauce **8.99**

Bruschetta

Toasted Italian Baguette Topped with Roma Tomatoes, Balsamic Vinegar, Olive Oil and Fresh Basil **7.79 | 10.99**

Calamari Fritti

Lightly Breaded, Seasoned Calamari with Diavolo Sauce **10.99 | 16.99**

Spinach Artichoke Dip

A Creamy Blend of Artichokes, Spinach and Italian Cheeses, Served with Garlic Bread **8.99**

Crab Stuffed Mushrooms

Large Mushroom Caps filled with Crab, Dijon Mustard and Spices, Baked and Served with a Bit of Garlic Butter **9.99**

Sausage & Peppers

Spicy Italian Sausage, Served in a Zesty Peperonata Sauce **4.29**

Meatballs Al Forno

Meatballs baked in Spicy Marinara and Four Cheeses, Served with Grilled Garlic Bread **5.29**

Bruschetta



Zuppa & Insalata

Soup of the Day
Cup **3.99** | Bowl **4.99**

Minestrone
Cup **3.99** | Bowl **4.99**

Papa's Salad

Crisp Mixed Greens, Bacon, Bleu Cheese and Papa's House Dressing **6.99** | **10.49**
Add Chicken **10.49** | Add Steak* **11.79** | Add Salmon **12.99**

Chopped Chicken & Pasta Salad

Crisp Salad Greens Tossed with Grilled Chicken and a Blend of Pasta, Vegetables, Italian Meats and Cheeses, Tossed in Red Wine Vinaigrette **10.79**

Caesar Salad By Request

Romaine Lettuce, Caesar Dressing, Garlic Croutons and Parmesan **6.99** | **10.49**
Add Chicken **10.49** | Add Steak* **11.79** | Add Salmon **12.99**

Steak Siciliano Salad*

Crisp Iceberg and Romaine Lettuce with Grilled Tenderloin, Capers, Olives, Crispy Pasta, Bleu Cheese, Red Onions, and Roasted Red Pepper Vinaigrette **11.79**

Tuscan Chicken Salad

Mixed Greens, Grilled or Crispy Chicken Breast, Red Apples, Smoked Gouda, Pecans and Creamy Garlic Dressing **10.29**

Grilled Chicken Bruschetta Salad

Crisp Iceberg and Romaine Lettuce with Grilled Chicken Breast, Marinated Tomatoes, Toasted Garlic Bread, Parmesan and Basil **9.99**

Infinite Soup, Salad & Bread

Your choice of unlimited Minestrone or Soup of the Day, Papa's Salad or Caesar Salad and Italian Bread **7.89**



Margherita Pizza

Pizza

BBQ Chicken

Grilled Chicken Breast, Peppers, Red Onions, Smoked Gouda and Hickory Barbecue Sauce **10.59**

Margherita

Roma Tomatoes, Fresh Mozzarella and Fresh Basil **9.99**

Pesto Chicken

Grilled Chicken, Pesto Alfredo, Spinach, Bacon, Sundried Tomatoes and Five Cheese Blend **10.99**

Four Seasons

Artichokes, Sausage, Mushrooms, Pepperoni and Mozzarella **10.79**

Sausage & Pepper

Sausage, Peppers, Red Onions and Mozzarella **10.59**

Delizioso Duos

Your Choice of Entrée Paired with Soup, Papa's Salad or Caesar Salad

\$7.79 Duos

Italian Deli Wrap

A Roasted Red Pepper Wrap filled with Italian Deli Meats and Cheeses, Olive Pepper Relish, Lettuce and Red Wine Vinaigrette

1/2 Club Sandwich

Capicola and Salami with Provolone and Olive Pepper Relish



Italian Deli Wrap

\$8.79 Duos

Eggplant Parmesan

Lightly Fried Eggplant Cutlets Covered with Melted Mozzarella and Tomato Sauce over Spaghetti

Italian Meatball Sandwich

Spicy Meatballs Served on Oven Toasted Bread with Mozzarella and Provolone Cheese and our House Tomato Sauce



Eggplant Parmesan

\$9.79 Duos

Chicken Parmesan

Breaded Chicken Breast Covered with Melted Mozzarella and Tomato Sauce over Spaghetti


Tilapia Picatta

Sautéed Tilapia Filet with Artichokes, Capers and White Wine Lemon Butter Sauce



Tilapia Picatta

*Can be cooked to order: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

 = Gluten Free available upon request. IMPORTANT NOTE: Ingredients are purchased from varying local and national markets and many of our regular menu items prepared in the kitchen contain gluten. Therefore, we make no guarantees about your food's gluten content or cross-contamination. Substitute Gluten Free pasta in any dish \$1.

Sandwiches

A choice of Parmesan Steak Fries or Pasta Salad

Caprese Panini

Ripe Roma Tomatoes, Fresh Mozzarella, Virgin Olive Oil and Basil, Served on Toasted Brioche Rolls **8.79**

Beef Tenderloin Panini*

Two Grilled Tenderloin Medallions, Caramelized Onions, Provolone, Horseradish Aioli, Served on Toasted Brioche Rolls **9.49**

Italian Club

Capicola and Salami with Provolone and Olive Pepper Relish **8.59**

Chicken Parmesan Panini

Two Crispy Breaded Chicken Breasts, Parmesan, Mozzarella, Tomato Sauce, Served on Toasted Brioche Rolls **8.99**

Italian Beef

Thinly Sliced Roast Beef on a Crusty Roll with Spicy Pepper Relish and Au Jus **9.59**

Italian Favorites

Baked Cheese Ravioli

Ravioli Stuffed with Spinach and Cheese, Baked in Spicy Marinara, Creamy Alfredo Sauce and Basil Pesto **8.29**

Chicken Picatta

Chicken Medallions Sautéed with a Tangy Lemon Butter Sauce with Artichokes, Capers and Spaghetti **10.49**

Manicotti

Pasta Tubes Filled with Herbed Ricotta Cheese; Baked with Hearty Meat Sauce, Four Cheese Blend and Pesto **8.29**

Linguini & Clams

Linguini Pasta with Clams, Caramelized Leeks and Garlic, Served with a White Wine Cream Sauce **8.99**

Rigatoni Al Forno

Zesty Italian Sausage, Mushrooms, Peppers, Red Onions and our Spicy Marinara Sauce; Served with Rigatoni, Topped with Four Cheeses and Broiled to Perfection **10.79**

Chicken Cannelloni

Roasted Chicken Cannelloni, Broiled with Alfredo and Four Cheeses **9.99**

Spaghetti Diavolo

Whole Wheat Pasta and Spicy Italian Sausage Tossed in Spicy Marinara Sauce with Peppercornis and Romano Cheese **9.49**

Chicken Parmesan

Breaded Chicken Breast Covered with Melted Mozzarella and Tomato Sauce over Spaghetti **9.99**

Lasagna

Layers of Pasta, Ricotta and Mozzarella, Topped with Spicy Marinara or Traditional Meat Sauce **7.99**

Chicken Marsala

Marsala Wine Sauce over Sautéed Chicken Medallions, Mushrooms and Angel Hair Pasta **10.49**

Tri-Color Tortellini

Grilled Chicken Breast, Tomatoes and Zucchini in a Creamy Alfredo Sauce over Cheese-Stuffed Tortellini and Topped with Asiago Cheese **9.99**



Chicken Cannelloni

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Papa's Creations

Wild Mushroom Fettuccine

Portobella, Shiitake and Domestic Mushrooms Sautéed with Fresh Spinach, Roasted Garlic Cream Sauce and Fettuccine **9.29**

Chicken Scalloppini

Lemon Butter Sauce over Chicken Medallions Sautéed with Bacon, Mushrooms and Roma Tomatoes, Served with Angel Hair Pasta **10.49**

Shrimp Ravioli

Shrimp-Filled Ravioli in a Roasted Red Pepper Sauce with Fresh Basil and Romano Cheese **10.99**

Shrimp Penne Carbonara

Shrimp, Bacon, Mushrooms, Peas, Roma Tomatoes and a Creamy Alfredo Sauce Tossed with Penne **10.49**

Grilled Chicken Fettuccine

Grilled Chicken Breast, Mushrooms, Roma Tomatoes and Peas in a Light Alfredo Sauce Tossed with Spinach Fettuccine **9.59**

Penne with Chicken & Broccoli

Grilled Chicken Breast, Broccoli Florettes and Penne in a Creamy Four-Cheese Sauce **9.59**

Baci & Prosciutto

Pasta Purses stuffed with Four Cheeses, Served with Caramelized Leeks and Prosciutto, in a Romano Cream Sauce **9.79**

Rigatoni with Braised Beef

Rigatoni with our Hearty Meat Sauce, Braised Beef, Mushrooms, Fresh Herbs and Crumbled Goat Cheese **10.79**

Mushroom Ravioli

Portobello Mushroom Ravioli with Wild Mushrooms and Fresh Spinach, Served with a Marsala Cream Sauce **13.29**

Shrimp Farfalle

Shrimp, Pea Pods and Roma Tomatoes, Tossed with a Garlic Butter Sauce and Bow-Tie Pasta **10.49**

Pasta Con Pollo

Grilled Chicken Breast, Sun-Dried Tomatoes, Mushrooms, Fresh Basil and a Light Alfredo Sauce Tossed with Bow-Tie Pasta **9.79**

Chicken Arrabiata

Grilled Chicken Breast with Spicy Marinara over Angel Hair Pasta **9.99**

Sizzlefini®

Our Specialty! Sizzlefini® is Served in a Sizzling Skillet with a Zesty Peperonata Sauce and Spaghetti

Steak (Beef Tenderloin)*
15.99

Shrimp
15.79

Italian Sausage
12.99

Steak & Wild Mushroom*
13.99

Grilled Chicken
12.99

Grilled Chicken & Italian Sausage
12.99



Grilled Chicken & Italian Sausage Sizzlefini®

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Papa's Lighter Side

Less than 700 Calories per Entrée

Salmon Florentine ^{GF} By Request

Grilled Fillet of Salmon, Roma Tomatoes, Fresh Spinach, Garlic and Extra Virgin Olive Oil, Served with a Small Side of Angel Hair Pasta **15.99** (420 Cal)

Pasta Pomodoro ^{GF} By Request

Roma Tomatoes, Garlic, Fresh Basil, Extra Virgin Olive Oil and Marinara Tossed with Pasta **9.99** (488 Cal)
Add Shrimp **3.25** | Add Chicken **2.95**

Chicken Balsamico Salad

Mixed Greens, Grilled Breast of Chicken, Granny Smith Apples, Dried Cherries, Bleu Cheese Crumbles and Balsamic Vinaigrette **9.99** (457 Cal)

Chicken Mediterranean

Grilled Breast of Chicken, Olives, Capers, Roma Tomatoes, Fresh Basil and Extra Virgin Olive Oil, Served on a Small Bed of Angel Hair Pasta **10.49** (689 Cal)

Wine Harvest Dinner

Available for Parties of Six or More | 19.99 per person | 8.79 per child under 12

Appetizers

(Choose Two)

Bruschetta, Calamari Fritti, Pizza Margherita, Spinach Artichoke Dip

Sides

(Choose One or Both)

Tuscan Potatoes
Seasonal Vegetables

Main Course

(Choose Two)

Chicken Scallopini,
Chicken Marsala, Lasagna,
Chicken Parmesan,
Chicken Arrabiata,
Eggplant Parmesan,
Spaghetti Diavolo

Salads

(Choose One)

Papa's Salad
Caesar Salad

Pastas

(Choose One)

Spaghetti Marinara, Penne Carbonara,
Fettuccine Alfredo, Penne alla Vodka

Main Course Options

Substitute One Veal Entrée
Add 2.49 per person
Veal Picatta*, Veal Marsala*,
Veal Scallopini*, Veal Parmesan

Wine

Choose a Glass of
House White or Red

Desserts

An Assortment of Tiramisu,
Lemon Tango & Cannoli

Dolci

Tiramisu **6.89**

Cannoli **5.79**

Caramel Pecan Cheesecake **6.79**

Spumoni **5.99**

Raspberry Cheesecake **6.79**

Lemon Tango **6.99**

Apple Cinnamon Crumble **6.29**

Italian Cream Cake **7.59**

Chocolate Tartufo **7.29**

Complete dessert menu with descriptions available from your server

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Specialty Drinks

Papa's Martini

Absolut Vodka with a hint of Vermouth and Garnished with a Bleu Cheese-Stuffed Olive **8.50**

Frosty Bellini

Peach, Raspberry or Green Apple blended with Peach Purée and Champagne **5.00**

Prairie Mule

Prairie Organic Vodka, Ginger Beer, Fresh Lime, Served in a Traditional Copper Mug **8.50**

Mama's Manhattan

Lexington Bourbon, Sweet Vermouth, Cherry Bark Vanilla Bitters, Garnished with a Cherry **8.00**

Old Fashioned

Lexington Bourbon, Cabellero Orange Liqueur, Simple Syrup and Bitters, Served on The Rocks **8.00**

Godfather

Label 5 Scotch, Trader Vic's Amaretto, and Cabellero Liqueur, Served on The Rocks **8.00**

Wine Flights

A Generous Sampling of Four Wines

Pinot Grigio

Ecco Domani
Santa Cristina
Bella Sera
Columbia Crest Grand Estates
10.00

Chianti

Banfi Classico Riserva
Gabbiano
Querceto Classico
Cecchi Classico
10.00

Whites

Chateau Ste. Michelle Riesling
Bella Sera Pinot Grigio
14 Hands Chardonnay
Geyser Peak Sauvignon Blanc
10.00

Reds

Jacobs's Creek Shiraz
14 Hands Cabernet Sauvignon
Edna Valley Pinot Noir
Ecco Domani Merlot
10.00



Sides

Beverages

Garlic Bread **1.99** | Garlic Cheese Toast **3.49**
Tuscan Potatoes **3.99** | Chianti Mushrooms **2.99**
Italian Vegetables **3.49**

Lemonade
Iced Tea
Raspberry Iced Tea
San Pellegrino

^{Coca-Cola} Products
Italian Sodas
Italian Cream Sodas
Acqua Panna
Coffee/Decaf

Espresso
Cappuccino
Latte
Hot Tea

Free Refills on Coffee, Tea and ^{Coca-Cola} Products

Papa's Wine Selection

Dry Sparkling

	Bottle	Quartino	Glass
Korbel Brut California	--	--	(split) 9.00
Maschio Prosecco Italy	28.00	--	(split) 9.00
Ecco Domani Prosecco Italy	25.00	--	--

Sweet White/Blush

Sutter Home White Zinfandel California	20.00	7.50	5.25
Chateau Ste. Michelle Riesling Columbia Valley	24.00	9.50	6.50
Bella Sera Moscato Puglia	23.00	8.50	6.00

Dry Light Intensity Whites

Geyser Peak Sauvignon Blanc Sonoma County	25.00	10.00	6.75
Bella Sera Pinot Grigio Veneto	22.00	9.00	6.00
Ecco Domani Pinot Grigio Venezia	26.00	10.50	7.00
Columbia Crest Grand Estates Pinot Grigio Columbia Valley	28.00	10.75	7.25
Santa Cristina Pinot Grigio Sicily	34.00	13.50	9.00

Dry Medium Intensity Whites

Whitehaven Sauvignon Blanc New Zealand	34.00	13.50	9.00
Beringer Founders' Estate Chardonnay California	24.00	9.50	6.50
14 Hands Chardonnay Washington State	28.00	10.75	7.25
Chateau Ste. Michelle Chardonnay Columbia Valley	28.00	10.75	7.25
William Hill Chardonnay Central Coast	30.00	11.75	8.00
Kendall-Jackson Vintner's Reserve Chardonnay California	32.00	12.75	8.50

Dry Light Intensity Reds

	Bottle	Quartino	Glass
Castello di Querceto Chianti Classico Tuscany	28.00	10.75	7.25
Castello di Gabbiano Chianti Tuscany	24.00	9.50	6.50

Dry Medium Intensity Reds

Edna Valley Pinot Noir Central Coast	34.00	13.50	9.00
Sartori Valpolicella Montegradella	32.00	13.00	8.75
Cloudline Pinot Noir Oregon	40.00	14.50	10.50
Beringer Founders' Estate Merlot California	24.00	9.50	6.50
Ecco Domani Merlot Venezia	26.00	10.50	7.00
Dark Horse Big Red Blend Sonoma	24.00	9.50	6.50
Jacob's Creek Shiraz Australia	30.00	8.00	11.75
Beringer Founders' Estate Cabernet Sauvignon California	24.00	9.50	6.50
Cecchi Chianti Classico Tuscany	32.00	12.75	8.50

Dry Full Intensity Reds

14 Hands Cabernet Sauvignon Washington State	28.00	10.75	7.25
Ique Malbec Argentina	28.00	10.75	7.25
Liberty School Cabernet Sauvignon Paso Robles	38.00	14.00	9.50
Ruffino Ducale Chianti Classico Riserva Tuscany	48.00	18.00	14.00
Castello di Banfi Chianti Classico Riserva Tuscany	40.00	14.50	10.00
Sterling Cabernet Sauvignon Vintner's Estate	36.00	13.75	9.25
Santa Cristina Chianti Superiore	40.00	14.25	10.00
Columbia Crest GE Cabernet Sauvignon Columbia Valley	28.00	10.75	7.25

Whites



Reds