PASTA

Add-ons: Chicken 4.00; Shrimp (5) 6.00; Center Cut Salmon (4 oz) 6.50; Italian Sausage 4.00; Meatball (1) 2.25; Sautéed Veggies 4.00

Add a side salad to any pasta for 2.95 (House, Caesar or Italian) Substitute any pasta for Gluten Free fettucine or Gluten Free ravioli for an incremental 2.

SPAGHETTI MEATBALLS

Spaghetti served with house meatballs and marinara. 14.75

FETTUCINE ALFREDO

Homemade creamy garlic alfredo and Broccoli tossed with Fettuccine pasta. 14.50

SPAGHETTI WITH MEAT SAUCE

House made angus beef sauce served over spaghetti. Classic and delicious. 14.75

PENNE FRA DIAUOLA

Penne pasta, spicy tomato cream sauce with fresh sautéed asparagus. 14.50

PASTA FRESCA

Crushed plum tomato, sliced garlic, olive oil and fresh basil over angel hair pasta. 13.25

UEGGIE PASTA PRIMAVERA

Angel hair pasta sautéed in a creamy garlic and lemon wine sauce topped with a healthy mix of roasted and sautéed vegetables. 15.75

PENNE PEPPERONATA BAKE

Penne Pasta mixed with Angus Beef Meat Sauce, Peppers and Onions. Topped with Melted Mozzarella and Sweet Italian Sausage. 15.75

GNOCCHI TELEFONO

Potato dumplings baked in a Tomato Cream Sauce topped with Mozzarella Cheese and Basil. 14.75

BAKED RAVIOLI MARINARA

Cheese Ravioli stuffed with Ricotta Cheese topped with House Marinara Sauce and layers of Melted Mozzarella Cheese. Baked to a golden Brown. 15.25 (Add Meat sauce +\$1.50)

SHRIMP SCAMPI

Sautéed shrimp with penne pasta, white wine butter sauce, diced roasted poblano peppers, tomatoes, garlic and basil. 17.75

BUFFALO CHICKEN FETTUCINE ALFREDO

House made buffalo alfredo sauce with fettucine pasta, red onions, and sautéed chicken. Topped with gorgonzola cheese. Medium spice. 15.95 (Sub Shrimp + 2.00)

BIG BOY MAC & CHEESE

House made mac & cheese with crispy bacon and a meatball. Creamy American Cheese with small shell pasta. 15.25

Spice it up by adding Hot Giardiniera (.50).

MEDITERRANEAN PASTA

Creamy Pesto Alfredo Sauce and Kalamata Olives tossed with Spaghetti. Topped with Feta cheese and marinated sun dried tomatoes. 14.50

TWISTED RAVIOLI

Cheese Ravioli, Marsala Alfredo, and Fresh Mushrooms, Baby Spinach. 15.75

PIZZA

THIN PIZZA CRUST: CALZONE: Chicago style thin crust. Served Twelve inch hand st Twelve inch hand stretched pizza

tavern style cut in squares. Available in 12 in and 16 in sizes. Build your own or choose a specialty pizza. 12 inch Cheese | 13.25 16 Inch Cheese 18.25

INGREDIENTS 12 Inch or Calzone | + 1.50 (Veggies), + 2.00 (Protein) 16 inch | + 2.00 (Veggies), + 2.75 (Protein)

UEGGIES:

Diced Tomato, Black Olives, Green Olives, Kalamata Olives, Spinach, Mushrooms, Red Onions, Yellow Sautéed Onions, Bruschetta Mix (tomato, red onion, basil, garlic), Minced Garlic, Mild Giardiniera, Hot Giardiniera, Jalapenos, Green Peppers, Sun Dried Tomatoes, Roasted Red Peppers, Capers, Artichoke Hearts, Basil, Sliced Tomato

PROTEINS:

Bacon, Pepperoni, Salami, Capicola, Chicken, Sausage, Meatballs, Italian Beef, Gorgonzola, Feta Cheese.

SPECIALTY PIZZAS 12 inch or Calzone | 16 inch

CLASSIC CHEESE & SAUSAGE 15.25 | 21.00

PIZZA BIANCA T 16.70 24.50 Creamy Alfredo, Mozzarella, Chicken, Baby Spinach fi nished with Black Pepper

SPICY MEATBALL 16.70 24.50 Sliced Meatballs, Ricotta and Mozzarella Cheese, Pizza Sauce, house seasonings, and a dash of Red Pepper

HAWAIIAN 16.70 24.50 Bacon, Pineapple, Mozzarella & Cheddar Cheese

ITALIAN BEEF 17.00 25.25 Italian Beef, Sweet Peppers, Hot or Mild Giardiniera, Mozzarella & **Provolone Cheese**

SAUSAGE, PEPPERS, ONIONS & MUSHROOMS 17.00 25.25

Chicken, Sun Dried Tomatoes, Creamy Pesto, and Mozzarella

Mozzarella and Basil

VEGGIE 16.70 24.50 Mushrooms, Green Peppers, Black Olives, Yellow Onions, Spinach, Artichokes

SUPREME 17.25 25.50 Sausage, Pepperoni, Bacon, Black Olives, Green Peppers, Mushrooms

KID'S MENU

(under 10, includes a drink) 7.95

KIDS PIZZA 7in pizza with choice of a topping.

SPAGHETTI

Choice of marinara, meatball, meat sauce or buttered noodles.

CHEESE RAVIOLI arinara.

= HOUSE SPECIALTIES

PENNE ALFREDO Penne pasta with alfredo sauce.

CHICKEN FINGERS With fries. **MACARONI & CHEESE**

House made cheese sauce with shell pasta.

16.70 24.50

MARGHERITA 15.25 | 21.00 Roma Tomatoes, Fresh

MEATLOVERS 17.00 25.25 Sausage , Salami, Pepperoni

dough stuffed with Mozzarella

ingredients of your choice. Baked to a golden brown. Build your

own or choose a specialty pizza

Cheese, Pizza Sauce, and

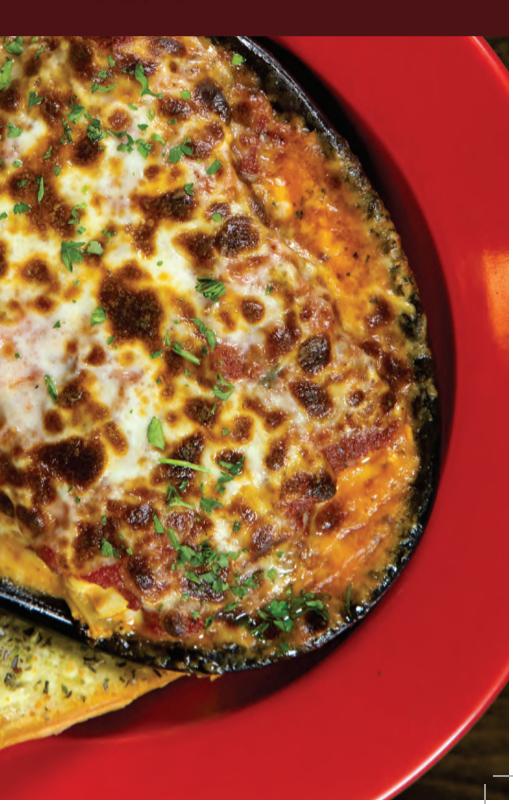
Cheese Calzone | 13.25

combination.

CHICKEN PESTO







STARTERS

CALAMARI

Tender souid steak in an Italian seasoned bread mix, lightly fried and served with lemon and a spicy marinara sauce. 13.50

BRUSCHETTA Six parmesan crostinis. 10.95

Choose 2 fl avors:

GARLIC TOMATO Fresh garlic, diced tomato, provolone & mozzarella cheese, basil.

ARTICHOKE PARMESAN Artichoke hearts, parmesan cheese, diced tomato, onion aioli.

HOUSE Tomato, onion, basil topped with gorgonzola & honey.

BACON CREAM Spicy giardiniera cream cheese with bacon and

melted cheddar.

GARLIC BREAD

Artesian French bread topped with melted butter, fresh garlic, parmesan cheese, and Italian seasoning. 7.00 With mozzarella cheese 7.50

FRIED MOZZARELLA Hand cut, and breaded fried

mozzarella served with house marinara, 9.95

TWISTED STROMBOLI

Rolled pizza dough fi lled with salami, capicola, pepperoni, melted provolone and mozzarella, and a house mustard poppy seed sauce. 11.75

FRIED RAVIOLI

Breaded ricotta cheese ravioli served with house marinara. 9.95

MOZZARELLA CAPRESE

Slices of premium tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic glaze. 11.25

MEATBALL SLIDERS

Four mini meatball sandwiches. Served on Hawaiian rolls loaded with marinara and melted mozzarella, 9.75

ZUCCHINI

Parmesan cheese breaded zucchini chips. Deep fried and served with a garlic cayenne dipping sauce. 9.95

HOUSE MADE PIEROGIS

11.50 (5) | 15.25 (8) CHEESE AND ONION Cheddar cheese, potatoes, sautéed onions. Served with melted butter.

SOUTH OF THE BORDER Cheddar Cheese, Sautéed Onions, Habanero and Jalapeno Peppers. Served with melted butter. (Spicy)

MEATBALL PIEROGI Meatball, ricotta and

mozzarella cheese. Served with marinara. Essentially mini-calzones. Adorable, yet delicious.

CAYENNE SHRIMP

Six large seared shrimp dusted with cayenne pepper served with sautéed Asparagus Spears and a spicy garlic sauce. (Spicy) 11.25

BAKED MEATBALLS

All sandwiches served with a choice of fries, garlic fries, side salad (Caesar, House or Italian), or small soup.

MEATBALL SANDWICH

French roll topped with melted mozzarella

Italian seasoned meatballs on a toasted

SAUSAGE & PEPPERS

Jumbo sweet Italian sausage. Loaded with

grilled sweet green peppers and onions

topped with melted mozzarella cheese.

Served on a toasted French roll. 14.25

CHICKEN PARMESAN

on a toasted French roll, 15.25

Hand breaded crispy chicken topped with

marinara sauce, diced tomato, onion, basil

and melted mozzarella cheese. Served

and marinara sauce, 14.25

SANDWICH

SANDWICH

Three House meatballs covered with marinara and melted mozzarella cheese. 11.25

SOUPS

SALAD DRESSING OPTIONS INCLUDE:

House Strawberry Vinaigrette, House Creamy Garlic, Balsamic Vinaigrette, Ranch, Caesar, Italian or Blue Cheese.

ADD-ONS: Chicken 4.00; Shrimp (5) 6.00; Center Cut Salmon 6 .50; Sautéed Veggies 4.00

TWISTED CITRUS **CAESAR SALAD**

Spring mix, mandarin orange, dried cranberry, candied pecans and gorgonzola with balsamic vinaigrette. 6.50(Side) | 12.50 (Full)

MEDITERRANEAN

Spring mix, marinated sun-dried tomato, artichoke hearts, kalamata olive, feta cheese with balsamic vinaigrette. 6.50 (Side) | 12.50 (Full)

GORGONZOLA **BACON PEAR**

SALAD Spring mix, diced Asian pear (apple pear), gorgonzola, chopped smoked bacon, candied pecans, dried cranberry, diced tomato, diced red onion served with ranch dressing. 7.25 (Side) | 13.75 (Full)

ITALIAN SALAD

Romaine Lettuce with diced Roma Tomatoes, Red Onions, Black Olives, Garlic Croutons, Parmesan Cheese, and Italian Dressing. 5.25 (Side) 10.00 (Full) | 13.50 (Family Size)

Crisp romaine tossed with

garlic herb croutons and creamy Caesar dressing. 5.25 (Side) 9.75(Full)

STRAWBERRY **GOAT CHEESE SALAD**

Spring mix, fresh strawberries and fruit, dried cranberries, walnuts and goat cheese with house strawberry vinaigrette. 7.25 (Side) | 13.75 (Full)

TWISTED HOUSE SALAD

Spring mix with diced tomato, fresh mushroom, red onion, carrot, mozzarella cheese and

ANTIPASTO SALAD

Crisp Romaine lettuce topped Pepperoncini, Mozzarella & Provolone Cheese, and Black Olives. 14.75 (Full)

SOUP DU JOUR

(AKA Soup of the Day) See server for today's creation. Cup 4.25 | Bowl 6.75

cheese, combination of angus beef and house made pork sausage, marinara and mozzarella cheese. King Cut 18.25 Queen Cut 15.75

HOUSE CUT

Layers of pasta, ricotta

ground angus beef, marinara and mozzarella cheese. King Cut 18.25

Queen Cut 15.75

CHOOSE A MAIN FILLING Beef Meat Sauce, House Pork Sausage, Beef/Pork Combination, Chicken, Shrimp, Meatballs, Veggie (Mushrooms, Spinach, Onions, Bell Peppers)

CHOOSE ADDITIONAL TOPPINGS .40 each

Diced Tomato, Black Olives, Green Olives, Kalamata Olives, Spinach, Mushrooms, Red Onions, Yellow Sautéed Onions, Bruschetta Mix (tomato, red onion, basil, garlic), Minced Garlic, Mild Giardiniera, Hot Giardiniera, Jalapenos, Green Peppers, Sun Dried Tomatoes, Ghost Pepper Cheese, Cheddar Cheese. (.75 each): Bacon, Feta Cheese, Gorgonzola, Pepperoni, Salami, Capicola, Artichoke Hearts.

Add a side salad to any pasta for 2.95 (House, Caesar or Italian)

CHICKEN PARMESAN

Hand breaded crispy natural chicken topped with marinara, diced tomatoes, onion, basil and melted mozzarella cheese. Served over Angel Hair Pasta with your choice of Alfredo or Marinara Sauce. 17.75

SORRENTINO

Hand breaded crispy natural chicken and eggplant topped with melted mozzarella, marsala marinara, and sauteed mushrooms. Served over angel hair pasta. 19.25

EGGPLANT PARMESAN

Hand breaded crispy eggplant topped with marinara, diced tomatoes, onion, basil and melted mozzarella cheese. Served over Angel Hair Pasta with your choice of Alfredo or Marinara Sauce. 17.25

CHICKEN MARSALA

Pan seared natural chicken breast with house made butter marsala wine sauce and sautéed mushrooms served with spaghetti marinara and Asparagus Spears. 20.25

CHICKEN PICATTA

Pan seared natural chicken breast fi nished with white wine lemon butter and capers. Served with steamed broccoli and angel hair pasta. 20.25

TWISTED RIBEYE*

14oz Seasoned Angus Ribeye topped with a light coating of parmesan peppercorn compound butter. Served with grilled veggies and Fettucine Alfredo. 28.75

BEVERAGES

SOFT DRINKS / ICED TEA/COFFEE 3.25 (Coke, Diet Coke, Sprite, Fuze Raspberry Tea, Berry Powerade, Lemonade, Mr. Pibb)

CHICKEN PESTO SANDWICH

Chicken breast, roasted red peppers, basil garlic pesto, fresh tomato and romaine topped with melted mozzarella and provolone. Served on a toasted artesian roll. 14.25

EGGPLANT PARMESAN SANDWICH

Hand breaded crispy eggplant topped with marinara, diced tomatoes, onion, basil and melted mozzarella served on toasted French bread. 14.95

LOADED CHICAGO **ITALIAN BEEF**

Premium Angus Beef, slow cooked and sliced thin on a French roll. Topped with mozzarella, provolone, au jus, and your choice of peppers: Sweet Bell Peppers, Hot Giardiniera, Mild Giardiniera. 15.25

COMBO BEEF & SAUSAGE

The Loaded Chicago Italian Beef combined with Italian sausage to create the ultimate Italian sandwich. Topped with melted mozzarella cheese and provolone. Choice of peppers and au jus. 15.75

ITALIAN STACK SANDWICH

Layers of capicola, mortadella, pepperoni, salami and provolone cheese served with house made sun dried tomato garlic aioli dressing, white onion, fresh romaine lettuce and roma tomatoes. Served on grilled rustic Italian bread (Also available 'sub style' on a French roll with Italian dressing by request). 14.75

SPICY CHICKEN SANDWICH

Hand breaded crispy chicken, topped with hot giardiniera, melted mozzarella cheese, tomato, bacon, and a garlic cayenne ranch dressing. Served on a French roll. 15.25

= HOUSE SPECIALTIES

with Capicola, Pepperoni, Salami, Mortadella, Artichoke Hearts, Roasted Red peppers, Roma Tomatoes, Red onion,

choice of dressing. 5.25 (Side) | 10.00 (Full)

KING CUT LASAGN

SHRIMP BACON

ALFREDO

Layers of pasta, ricotta cheese,

seared shrimp, tomatoes, red

onions, garlic, basil, bacon,

spinach, mushrooms, alfredo

sauce and mozzarella &

parmesan cheese.

King Cut 18.75

Queen Cut 16.25

Our house specialty made to order King Cut Lasagna. Choose from one of our signature classics or create your own.

ANGUS BEEF Layers of pasta, ricotta cheese,

UEGGIE

Layers of pasta, ricotta cheese, sautéed bell peppers, mushrooms, spinach, onions, marinara and mozzarella cheese. King Cut 18.25 Queen Cut 15.75

BUILD YOUR OWN

All Build your own Lasagnas will include ricotta & mozzarella cheese unless otherwise requested. King Cut 18.25 | Queen Cut 15.75

CHOOSE A SAUCE

Marinara, Alfredo, Tomato Cream, Pesto Alfredo, Buffalo Alfredo

SALMON PICATTA

Center cut salmon fi lets fi nished with a white wine lemon butter sauce and capers. Served with steamed broccoli and angel hair pasta. 20.25

GARLIC SHRIMP AND SCALLOPS T Sautéed Shrimp (3) and U10 Dry Scallops (3) served over angel hair

pasta prepared in a lite garlic parmesan butter sauce with fresh garlic. Topped with capers and grilled veggies. 24.75

ITALIAN RELLENO WITH FRIED RAVIOLI

Roasted poblano pepper stuffed with house made Italian sausage, provolone, mozzarella, marinara, bell peppers, onions and Italian herbs. Topped with diced tomatoes, onions, basil and tomato cream sauce. Accompanied by three jumbo fried cheese raviolis. 17.50

Fontina Pork Chop Marsala

Center cut pork loin chop topped with crispy bacon pieces, creamy melted Fontina cheese with an onion and mushroom marsala sauce. Breaded and baked to a crispy golden brown. Served over angel hair pasta with sautéed Asparagus Spears. 19.75

EUROPEAN SEA BASS

Pan fried parmesan crusted branzino seasoned with rosemary, garlic, lemon and a touch of compound butter. Served with garlic angel hair pasta and grilled veggies. 21.75

CHAMPAGNE LOBSTER RAVIOLI WITH SHRIMP

Ravioli stuffed with a blend of Maine lobster and ricotta cheese served in a champagne citrus butter sauce with capers, fresh mushrooms, asparagus, and tomatoes. Accompanied by fi ve large shrimp. 22.50 (sub shrimp for 3 scallops + 3)

BOTTLED CRAFT ROOT BEER 3.50 SAN PELLEGRINO SPARKLING WATER (1L) 6.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your riskof foodborne illness, especially if you have certain medical conditions. © US Foods Menu 2020 (36476)