

PASTA

Add-ons: Chicken 3.50; Italian Sausage 3.50, Meatball (1) 2, Shrimp (5) 5.50; Salmon (4 oz) 5.50, Sliced Beef Tenderloin Steak * (4 oz) 7
* Cooked Medium unless otherwise requested

Add a side salad to any pasta for 2.69 (House, Caesar or Italian)

Substitute any pasta for Gluten Free fettuccine or Gluten Free ravioli for an incremental 2.

SPAGHETTI MEATBALLS

Spaghetti served with house meatballs and marinara. 12.75

FETTUCINE ALFREDO

Homemade creamy garlic alfredo with broccoli. Served on fettuccini pasta. 10.75

SPAGHETTI WITH MEAT SAUCE

House made angus beef sauce served over spaghetti. Classic and delicious. 12.75

PENNE FRA DIAVOLA

Penne pasta, spicy tomato cream sauce with fresh sautéed asparagus. 10.75

PASTA FRESCA

Crushed plum tomato, sliced garlic, olive oil and fresh basil over angel hair pasta. 10.50

VEGGIE PASTA PRIMAVERA

Angel hair pasta sautéed in a creamy garlic and lemon wine sauce topped with a healthy mix of roasted and sautéed vegetables. 12.75

PENNE PEPPERONATA BAKE

Oven baked sweet Italian sausage, sautéed peppers and onions, marinara sauce and melted mozzarella. Served with garlic bread. 12.75

GNOCCHI TELEFONO

Potato dumplings in a tomato cream sauces with bacon, mozzarella and basil. Served with garlic bread. 12.50

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. \$12.75 (Add Meatsauce +\$1.50)

SHRIMP SCAMPI

Sautéed shrimp with penne pasta, white wine butter sauce, died roasted poblano peppers, tomatoes, garlic and basil. 15.25

BUFFALO CHICKEN FETTUCINE ALFREDO

House made buffalo alfredo sauce with fettuccine pasta, red onions, and sautéed chicken. Topped with gorgonzola cheese. Medium spice. 12.75 (Sub Shrimp + 2.00)

BIG BOY MAC & CHEESE

Adult size portion of our house made mac & cheese with smoked bacon and a meatball. Creamy American Cheese with small shell pasta. 12.75 Spice it up by adding Hot Giardiniera (.50).

MEDITERRANEAN PASTA †

Pesto Alfredo, Kalamata Olives, Feta Cheese, finished with marinated sun dried tomatoes 10.75

TWISTED RAVIOLI

Cheese Ravioli, Marsala Alfredo, and Fresh Mushrooms, Baby Spinach 11.50

PIZZA

CRUST OPTIONS:

16 inch	:	12 inch	:	Calzone Style
Chicago	:	Thin Crust	:	
Ultra-Thin Crust.	:	(Sub for a Gluten	:	
Served tavern	:	Free Crust + 2)	:	
style cut in squares	:		:	

BUILD YOUR OWN

Order a Cheese Pizza and add the ingredients you would like to make you own creation
12 Inch + .75 (Veggies), + 1.50 (Protein)
16 inch + 1.50 (Veggies), + 2.25 (Protein)

VEGGIES:

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, pineapple, Green Peppers, Sun Dried Tomatoes, Capers.

PROTEINS:

Bacon, Pepperoni, Salami, Capicola, Prosciutto, Chicken, Sausage, Meatballs, Italian Beef

SPECIALTY PIZZAS 12 inch | 16 inch

CHEESE 11.50 | 16.50

CLASSIC CHEESE & SAUSAGE 13 | 18.75

PIZZA BIANCA † 14.50 | 21

Creamy Alfredo, Mozzarella, Chicken, Baby Spinach finished with Black Pepper

SPICY MEATBALL 14.00 | 20.50

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

HAWAIIAN 13.75 | 19.25

Bacon, Pineapple, Mozzarella & Cheddar Cheese

SHRIMP SCAMPI PIZZA 16.50 | 23.75

Seared Shrimp, Fresh Garlic, Butter, Parmesan & Fontina Cheeses, Poblano Peppers, Bruschetta Mix (tomato/basil/onion), Fresh Basil.

SAUSAGE, PEPPERS & ONIONS 13.50 | 19.50

ITALIAN BEEF 14.75 | 21.75

Italian Beef, Sweet Peppers, Hot or Mild Giardiniera, Mozzarella & Provolone Cheese

CHICKEN PESTO 14.50 | 21

Chicken, Sun Dried Tomatoes, Creamy Pesto, and Mozzarella

MEAT LOVERS PIZZA 14.50 | 21

Sausage, Salami, Pepperoni

MARGHERITA 13.25 | 19

Roma Tomatoes, Fresh Mozzarella and Basil

VEGGIE 13.50 | 19.50

Mushrooms, Green Peppers, Black Olives, Yellow Onions, Spinach

SUPREME 15.50 | 23.00

Sausage, Pepperoni, Bacon, Black Olives, Green Peppers, Mushrooms

BUFFALO CHICKEN 14.50 | 21

Creamy Buffalo Alfredo, Chicken, Red Onion, Gorgonzola, Mozzarella

KID'S MENU

(under 10 please, includes a drink) 6.75

KIDS PIZZA

7in pizza with choice of a topping.

SPAGHETTI

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

CHEESE RAVIOLI

With marinara.

PENNE ALFREDO

Penne pasta with alfredo sauce.

CHICKEN FINGERS

With fries.

MACARONI & CHEESE

House made cheese sauce with shell pasta



= HOUSE SPECIALTIES



WISTED
ITALIAN

STARTERS

CALAMARI T
Tender squid steak in an Italian seasoned bread mix, lightly fried and served with lemon and a spicy marinara sauce. 11.25

BRUSCHETTA
Six parmesan crostinis. 9.50
Choose 2 flavors:

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

BERRIES
Goat cheese, berries and balsamic glaze.

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

BACON CREAM
Hot giardiniera cream cheese with bacon and melted cheddar.

GARLIC BREAD
Artesian French bread topped with melted butter, fresh garlic, parmesan cheese, and Italian seasoning. 5.75
With mozzarella cheese 6.75

FRIED MOZZARELLA
Hand cut, and breaded fried mozzarella served with house marinara for dipping. 8.50

TWISTED STROMBOLI
Rolled pizza dough filled with salami, capicola, pepperoni, melted provolone and mozzarella, and a house mustard poppy seed sauce. 8.50

FRIED RAVIOLI
Breaded ricotta cheese ravioli served with house marinara. 8.25

GARLIC PARMESAN WINGS
Bone-In wings lightly breaded with parmesan cheese, deep fried and tossed in a spicy garlic butter sauce. 8.25 (6) | 11.75 (10)

MOZZARELLA CAPRESE
Slices of premium tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic glaze. 9.50

MEATBALL SLIDERS
Four mini meatball sandwiches. Served on Hawaiian rolls loaded with marinara and melted mozzarella. 8.25

ZUCCHINI
Parmesan cheese breaded zucchini chips. Deep fried and served with a garlic cayenne dipping sauce. 8

HOUSE MADE PIEROGI T
8.75 (5) | 11.75 (8)

CHEESE AND ONION
Cheddar cheese, potatoes, sautéed onions. Served with melted butter.

SOUTH OF THE BORDER
Ghost pepper and cheddar cheese, sautéed onions, and jalapenos. Served with melted butter.

MEATBALL PIEROGI
Meatball, ricotta and mozzarella cheese. Served with marinara. Essentially mini-calzones. Adorable, yet delicious.

SOUPS & SALADS

SALAD DRESSING OPTIONS INCLUDE:
House Strawberry Vinaigrette, House Creamy Garlic, Balsamic Vinaigrette, Ranch, Caesar, or Blue Cheese.

ADD-ONS: Chicken 3.50; Shrimp (5) 5.50; Salmon (4 oz) 5.50, Sliced Beef Tenderloin Steak * (4 oz) 7
*Cooked Medium unless otherwise requested.

TWISTED CITRUS STRAWBERRY GOAT CHEESE SALAD
Spring mix, mandarin orange, dried cranberry, candied pecans and gorgonzola with balsamic vinaigrette. 8.75
Spring mix, fresh strawberries and fruit, dried cranberries, walnuts and goat cheese with house strawberry vinaigrette. 9.50

MEDITERRANEAN
Spring mix, marinated sundried tomato, kalamata olive, feta cheese with balsamic vinaigrette. 8.75

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. 9.50

BIG ITALIAN SALAD
Large family style salad with a romaine/iceberg lettuce mix tossed with roma tomatoes, garlic herb croutons, red onions, black olives, parmesan cheese and Italian dressing. 9.50

CAESAR SALAD
Crisp romaine tossed with garlic herb croutons and creamy caesar dressing. 7.75

TWISTED HOUSE SALAD
Spring mix with diced tomato, fresh mushroom, red onion, carrot, mozzarella cheese and choice of dressing. 8.25

STEAK & GRILLED VEGGIE SALAD T
Spring mix topped with Beef Tenderloin Steak * (4 oz), grilled veggies, diced tomato, red onions, fresh mushrooms, crispy onion strips, mozzarella cheese with house creamy garlic dressing. 15.75

SOUP DU JOUR
(AKA Soup of the Day) See server for today's creation. Cup 2.95 | Bowl 3.95

SANDWICHES

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

MEATBALL SANDWICH
Italian seasoned meatballs on a toasted french roll topped with melted mozzarella and marinara Sauce. 10.50

SAUSAGE & PEPPERS SANDWICH
Jumbo sweet Italian sausage. Loaded with grilled sweet green peppers and onions topped with melted mozzarella cheese. Served on a toasted french roll. 10.50

CHICKEN PARMESAN SANDWICH
Hand breaded crispy chicken topped with marinara sauce, diced tomato, onion, basil and melted mozzarella cheese. Served on a toasted french roll. 11.50

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. 11.25

EGGPLANT PARMESAN SANDWICH
Hand breaded crispy eggplant topped with marinara, diced tomatoes, onion, basil and melted mozzarella served on toasted french bread. 11.50

LOADED CHICAGO ITALIAN BEEF T
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. \$11.50 (serve on Garlic French Bread + \$.50)

COMBO BEEF & SAUSAGE BREADED RIBEYE STEAK SANDWICH
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. \$12.75 (serve on Garlic French Bread +\$.50)

ITALIAN STACK SANDWICH
Layers of Capicola, Prosciutto, 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). 10.75

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. 11.75

BREADED RIBEYE STEAK SANDWICH
Thin Angus Ribeye Steak breaded and Deep Fried. Served on a Garlic Bread French Roll with marinara, choice of hot or mild giardiniera, and melted mozzarella cheese. 12.75

MADE TO ORDER KING CUT LASAGNA

Our house specialty made to order King Cut Lasagna. Choose from one of our signature classics or create your own. Served with a side of garlic bread.

HOUSE CUT
Layers of pasta, ricotta cheese, combination of angus beef and house made pork sausage, marinara and mozzarella cheese. King Cut 15.50 Queen Cut 13.25

ANGUS BEEF
Layers of pasta, ricotta cheese, ground angus beef, marinara and mozzarella cheese. 15.50 Queen Cut 13.25

VEGGIE
Layers of pasta, ricotta cheese, sautéed bell peppers, mushrooms, spinach, onions, marinara and mozzarella cheese. 15.50 Queen Cut 13.25

SHRIMP BACON ALFREDO
Layers of pasta, ricotta cheese, seared shrimp, tomatoes, red onions, garlic, basil, bacon, spinach, mushrooms, alfredo sauce and mozzarella & parmesan cheese. 16.25 Queen Cut 13.75

BUILD YOUR OWN

All Build your own Lasagnas will include ricotta & mozzarella cheese unless otherwise requested. 15.50 | Queen Cut 13.25

CHOOSE A SAUCE

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

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 .25 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. (.50 each): Bacon, Feta Cheese, Gorgonzola, Pepperoni, Salami, Capicola, Prosciutto.

ENTREES

Add a side salad to any pasta for 2.69 (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 Alfredo with Buttery Garlic Bread. 14.75

SORRENTINO
Hand breaded crispy natural chicken and eggplant topped with Melted Mozzarella, Marsala Marinara, and sauteed Mushrooms. Served over angel hair pasta. Served with buttery garlic bread. 17.25

EGGPLANT PARMESAN
Hand breaded crispy eggplant topped with marinara, diced tomatoes, onion, basil and melted mozzarella cheese with angel hair alfredo. Served with buttery garlic bread. 13.75

CHICKEN MARSALA
Pan seared natural chicken breast with house made butter marsala wine sauce and sautéed mushrooms served with spaghetti marinara. 15.25

CHICKEN PICATTA
Pan seared natural chicken breast finished with white wine lemon butter and capers. Served with sautéed broccoli and angel hair pasta. 15.25

TWISTED RIBEYE
14oz Seasoned Angus Ribeye topped with a light coating of parmesan peppercorn compound butter. Served with grilled veggies and a side of Fettucine Alfredo. 24.00

BEVERAGES

SOFT DRINKS / ICED TEA/COFFEE 2.79
(Coke, Diet Coke, Sprite, Fuze Raspberry Tea, Berry Powerade, Lemonade, Mr. Pibb)

GARLIC SHRIMP AND SCALLOPS T
Sautéed Jumbo Shrimp (3) and U10 Dry Scallops (3) served over angel hair pasta prepared in a lite garlic parmesan butter sauce with sliced fresh garlic. Topped with capers and grilled veggies. 22.00

ITALIAN RELLENO WITH FRIED RAVIOLI T
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. 14.25

PORK LOIN CHOP MARSALA T
Center cut loin chop topped with crispy prosciutto and provolone. Coated with herb seasoned breading and baked to a crispy golden brown. Served with an onion and mushroom marsala sauce and two house made cheese and onion pierogis. 15.25

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. 19.75

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 five large shrimp. 22.00 (sub shrimp for 3 scallops +\$.3)

BOTTLED CRAFT ROOT BEER 3.50
SAN PELLEGRINO SPARKLING WATER (1L) 5
AQUA PANNA NATURAL WATER (1L) 5

T = HOUSE SPECIALTIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. © US Foods Menu 2018 (15740)