

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

Whites



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



Reds

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

Specialty Drinks

Papa's Martini

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

Mama's Manhattan

Lexington Bourbon, Sweet Vermouth, Cherry Bark Vanilla Bitters, Garnished with a Cherry **8.50**

Frosty Bellini

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

Old Fashioned

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

Prairie Mule

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

Godfather

Label 5 Scotch, Trader Vic's Amaretto and Caballero 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
Geysler Peak Sauvignon Blanc
10.00

Reds

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



House Selections

Placido Sangiovese
Placido Pinot Grigo

Litre

20.00
20.00

Quartino

7.50
7.50

Glass

5.50
5.50

Beverages

Coca-Cola Products

Lemonade	Raspberry Iced Tea	Italian Sodas	Acqua Panna	Espresso	Latte
Iced Tea	San Pellegrino	Italian Cream Sodas	Coffee/Decaf	Cappuccino	Hot Tea

Free Refills on Coffee, Tea and *Coca-Cola* Products

Papa's Trio



Primi

Papa's Trio

A Combination of Tomato Bruschetta, Calamari Fritti with Diavolo Sauce and Crab Stuffed Mushrooms **12.99**

Crab Stuffed Mushrooms

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

Bruschetta

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

Mussels Arrabiata

Sautéed Mussels in a Zesty Sauce Made with White Wine, Tomatoes and Garlic **10.79**

Spinach Artichoke Dip

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

Baked Goat Cheese

Creamy Goat Cheese Baked with Tomato Sauce, Served with Toasted Garlic Bread **8.29**

Calamari Fritti

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

Meatballs Al Forno

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

Pepperoni Bread

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

Sausage & Peppers

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

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**

Italian Favorites

Manicotti

Pasta Tubes Filled with Herbed Ricotta Cheese; Baked with Hearty Meat Sauce, Four Cheese Blend and Pesto **12.59**

Lasagna

Layers of Pasta, Ricotta and Mozzarella, Topped with Spicy Marinara or Traditional Meat Sauce **13.99**

Gnocchi Bolognese

Asiago Stuffed Dumplings, Hearty Meat Sauce, Mushrooms, Sage and Romano Cheese **14.99**

Chicken Parmesan

Breaded Chicken Breast Covered with Melted Mozzarella and Tomato Sauce over Spaghetti **14.99**

Veal Parmesan

Veal Medallions Lightly Fried, Topped with Melted Mozzarella, Served with Spaghetti and Tomato Sauce **17.99**

Spaghetti Diavolo

Whole Wheat Pasta and Spicy Italian Sausage, Tossed in Spicy Marinara Sauce with Pepperoncinis and Romano Cheese **12.99**

Linguini & Clams

Linguini Pasta with Clams, Caramelized Leeks and Garlic, Served with a White Wine Cream Sauce **12.99**

Chicken Cannelloni


Roasted Chicken Cannelloni, Broiled with Alfredo and Four Cheeses **14.29**

Lasagna & Chicken Parmesan

Breaded Chicken Breast Covered with Melted Mozzarella and Tomato Sauce over Spaghetti. Paired with Lasagna and your choice of Marinara or Meat Sauce **16.29**

Large Portions are available for several of our dishes upon request (serves 2 - 3).

*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.

Pollo

Tri-Color Tortellini

Grilled Chicken Breast, Tomatoes and Zucchini in a Creamy Alfredo Sauce over Cheese-Stuffed Tortellini and Topped with Asiago Cheese **13.99**

Pasta Con Pollo

Grilled Chicken Breast, Sun-Dried Tomatoes, Mushrooms, Fresh Basil and a Light Alfredo Sauce Tossed with Bow-Tie Pasta **12.99**

Chicken Marsala

Marsala Wine Sauce over Sautéed Chicken Medallions, Mushrooms and Angel Hair Pasta **14.99**

Chicken Picatta

Chicken Medallions Sautéed with a Tangy Lemon Butter Sauce with Artichokes, Capers and Spaghetti **14.99**

Penne with Chicken & Broccoli

Grilled Chicken Breast, Broccoli Florettes and Penne in a Creamy Four-Cheese Sauce **12.99**

Chicken Arrabiata

Grilled Chicken Breast with Spicy Marinara over Angel Hair Pasta **13.79**

Carni

Pork Chops*

Grilled Center-Cut Pork Chops Served with Tuscan Potatoes and Sautéed Italian Vegetables **17.99**

Veal Picatta*

Veal Medallions Topped with Artichokes, Capers and Lemon Butter Sauce over Spaghetti **17.99**

Grilled Rib-Eye*

Center-Cut Rib-Eye Topped with Chianti Glazed Mushrooms and Crispy Onions, Served with Tuscan Potatoes **21.99**

Veal Marsala*

Marsala Wine Sauce over Sautéed Veal Medallions, Mushrooms and Angel Hair Pasta **17.99**

Rib-Eye & Scampi

Grilled Petite Rib-Eyes, Jumbo Shrimp, Roasted Potatoes and Garlic Green Beans **19.59**

Pesce

Shrimp Fra Diavolo

Rigatoni tossed with Sautéed Shrimp, Fresh Spinach and Garlic in a Spicy Tomato Sauce Flavored with Pepperoncinis **15.99**

Salmone Limone*

Grilled Fillet of Salmon, Shrimp Ravioli, Roma Tomatoes, White Wine and Lemon Dill Butter Sauce **17.79**

Shrimp Penne Carbonara

Shrimp, Bacon, Mushrooms, Peas, Roma Tomatoes and a Creamy Alfredo Sauce Tossed with Penne **15.99**

Shrimp Farfalle

Shrimp, Pea Pods and Roma Tomatoes Tossed with a Garlic Butter Sauce and Bow-Tie Pasta **15.99**

Shrimp & Scallop Scampi

Shrimp and Scallops Sautéed with Garlic, Parsley, White Wine and Angel Hair Pasta **17.79**

Salmone Alla Griglia*

Grilled Fillet of Salmon in a Sage and Roasted Pepper Sauce with Roma Tomatoes over Linguini **16.99**

Sautéed Tilapia

Tilapia Fillets Sautéed with Fresh Spinach, Capers and Lemon Butter Sauce over Angel Hair Pasta **15.49**

Linguini Pescatore

Jumbo Shrimp and Mussels, Tossed in a White Wine Garlic Butter Sauce with Roma Tomatoes and Parsley **16.99**

Lobster Ravioli

Jumbo Ravioli Filled with Maine Lobster with Fennel and Roma Tomatoes. Served with a Sauce of White Wine, Stone Ground Mustard and a Touch of Cream **18.99**

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

Papa's Creations

Wild Mushroom Fettuccine

Portobella, Shiitake and Domestic Mushrooms Sautéed with Fresh Spinach, Roasted Garlic Cream Sauce and Fettuccine **12.99**

Chicken Scalloppini

Lemon Butter Sauce over Chicken Medallions Sautéed with Bacon, Mushrooms and Roma Tomatoes, Served with Angel Hair Pasta **14.99**

Shrimp Ravioli

Shrimp-Filled Ravioli in a Roasted Red Pepper Sauce with Fresh Basil and Romano Cheese **16.79**

Rigatoni Al Forno

Zesty Italian Sausage, Mushrooms, Peppers, Red Onions and our Spicy Marinara Sauce; Served over Rigatoni, Topped with Four Cheeses and Broiled to Perfection **13.49**

Baci & Prosciutto

Pasta Purses stuffed with Four Cheeses, Served with Caramelized Leeks and Prosciutto, in a Romano Cream Sauce **13.99**

Rigatoni with Braised Beef

Rigatoni with our Hearty Meat Sauce, Braised Beef, Mushrooms, Fresh Herbs and Crumbled Goat Cheese **14.99**

Mushroom Ravioli

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

Veal Scalloppini

Lemon Butter Sauce over Veal Medallions Sautéed with Bacon, Mushrooms, and Roma Tomatoes, Served with Angel Hair Pasta **17.99**

Sizzletini*

Our Specialty! Sizzletini* is Served in a Sizzling Skillet with a Zesty Peperonata Sauce and Spaghetti

Steak (Beef Tenderloin)* **15.99**
Steak & Wild Mushroom* **13.99**

Shrimp **15.79**
Grilled Chicken **12.99**

Italian Sausage **12.99**
Grilled Chicken & Italian Sausage **12.99**

Rigatoni Al Forno



Pizza

BBQ Chicken

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

Pesto Chicken

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

Sausage & Pepper

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

Margherita

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

Four Seasons

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

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)

Chicken Balsamico Salad

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

Wine

Choose a Glass of
House White or Red

Desserts

An Assortment of Tiramisu,
Lemon Tango & Cannoli

^{GF} = 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.

Sides

Garlic Bread **1.99**

Tuscan Potatoes **3.99**

Garlic Cheese Toast **3.49**

Chianti Mushrooms **2.99**

Italian Vegetables **3.49**

Dolci

Tiramisu

Espresso-Soaked Lady Fingers, Coffee Liqueur, Mascarpone Custard and Cocoa **6.89**

Apple Cinnamon Crumble

Hot Cinnamon Apples Topped with Premium Vanilla Ice Cream, Caramel Sauce and Almond Biscotti Crumbles **6.29**

Chocolate Tartufo

Three Thin Layers of Chocolate Cake Filled with White and Milk Chocolate Mousses Covered in Ganache **7.29**

Spumoni

Cherry, Chocolate and Pistachio Ice Cream, topped with Brandied Cherries, Whipped Cream, Pecans and a Hot Fudge Drizzle **5.99**

Lemon Tango

Lemon-Soaked Cream Cake with Fresh Raspberries **6.99**

Cannoli

Crisp Pastry Shells Filled with Mascarpone Cream and Chocolate Chips **5.79**

New York-Style Cheesecake

Your Choice of Caramel Pecan New York-Style Cheesecake or Raspberry New York-Style Cheesecake **6.79**

Dessert Trio

Tiramisu, Cannoli, and your choice of Caramel Pecan or Raspberry Cheesecake **12.99**

Italian Cream Cake

Three Layers of Rich Buttermilk Cake Bursting with Coconut and Walnuts Filled and Covered with Cream Cheese Icing Surrounded with Toasted Coconut and Sprinkled on Top with Pecan Pieces **7.59**



Dessert Trio