



817-719-3708

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Olive Garden

Appetizers

Create a Sampler Italiano	\$9.99
<i>Choose from calamari, stuffed mushrooms, fried zucchini, chicken fingers, fried mozzarella or toasted beef and pork raviola</i>	
Bruschetta	\$6.99
<i>A traditional topping of roma tomatoes, fresh basil and extra-virgin olive oil. Served with toasted ciabatta bread.</i>	
Shrimp Scampi Fritta	\$8.99
<i>Hand-breaded and fried shrimp lightly tossed with garlic and a white wine butter sauce</i>	
Caprese Flatbread	\$6.99
<i>Mozzarella cheese, tomatoes and basil on flatbread crust with garlic spread.</i>	
Grilled Chicken Flatbread	\$7.99
<i>Chicken mozzarella, roasted red peppers and basil with alfredo and garlic spread.</i>	
Mussels di Napoli	\$9.99
<i>Mussels in the shell, simmered with wine, garlic butter and onions.</i>	
Hot Artichoke-Spinach Dip	\$7.95
<i>A blend of artichoke spinach and cream cheese. Served with Tuscan bread.</i>	
Lasagna Fritta	\$7.95
<i>Parmesan breaded lasagna pieces, fried and served over alfredo sauce, topped with parmesan cheese and marinara sauce.</i>	
Smoked Mozzarella Fonduta	\$7.99
<i>Oven-baked smoked mozzarella, provolone, parmesan and romano cheese. Served with Tuscan bread.</i>	
Dipping Sauces for Breadsticks	\$3.49
<i>Freshly prepared marinara, alfredo or five cheese marinara.</i>	
Sicilian Scampi	\$10.99
<i>Large shrimp sauteed in white wine, extra virgin olive oil, garlic and tomatoes. Served over ciabatta bread.</i>	
Stuffed Mushrooms	\$6.99
<i>Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushroom caps.</i>	
Calamari	\$8.99
<i>Tender calamari, lightly breaded and fried. Served with parmesan peppercorn and marinara sauce.</i>	

Soups and Salads

Chicken & Gnocchi	\$4.99
<i>A creamy soup made with roasted chicken, traditional Italian dumpling and spinach.</i>	
Pasta e Fagiola	\$4.99
<i>White and red beans, ground beef, tomatoes and pasta in a savory broth.</i>	
Grilled Chicken Caesar Salad	\$9.99
<i>Grilled chicken over romaine in a creamy Caesar dressing topped with</i>	

Classic Recipes

Lasagna Classico	\$13.59
<i>Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.</i>	
Five Cheese Ziti al Forno	\$11.99
<i>Ziti pasta, in a five cheese marinara sauces, baked with a layer of melted Italian cheese.</i>	
Linguine alla Marinara	\$9.99
<i>Pasta with a zesty blend of ripe tomatoes, onions and herbs</i>	
Chicken Parmigiana	\$14.49
<i>Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti.</i>	
Fettuccine Alfredo	\$11.99
<i>Parmesan cream sauce with a hint of garlic, served over fettuccine.</i>	
Eggplant Parmigiana	\$11.99
<i>Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.</i>	
Capellini Pomodoro	\$9.99
<i>Roma tomatoes, garlic, fresh basil, extra virgin olive oil, and marinara sauce, topped with capellini.</i>	
Spagetti & Meatballs	\$12.99
<i>Traditional meat sauce over spaghetti with meatballs (or Italian sauce).</i>	
Tour of Italy	\$16.59
<i>Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo.</i>	

Beef & Pork

Mixed Grilled	\$16.89
<i>Skewers of grilled marinated steak and chicken with a rosemary demi-glace, served with grilled vegetables and Tuscan potatoes.</i>	
Chianti Braised Short Ribs	\$16.99
<i>Tender boneless beef short ribs slow cooked in a chianti wine sauce. Served with portobello mushroom risotta and steamed vegetables.</i>	
Steak Toscano	\$19.99
<i>Grilled 12oz choice center cut strip steak brushed with italian herbs and extra virgin olive oil. Served with tuscan potatoes and bell pepper</i>	
Steak Gorgonzola-Alfredo	\$15.99
<i>Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce.</i>	
Parmesan Crusted Bistecca	\$16.99
<i>Grilled 8oz center cut sirloin topped with parmesan herb breading, baked golden brown. Served with garlic parmesan mash potatoes and asparagus drizzled with balsamic glaze.</i>	
Grilled Sausage & Peppers	\$11.99
Rustica	
<i>Italian sausage, bell peppers and</i>	

Chicken

Venetian Apricot Chicken	\$13.99
<i>Grilled chicken breasts in a apricot citrus sauce. Served with broccoli, asparagus, and dried tomatoes.</i>	
Chicken Scampi	\$14.99
<i>Chicken breast tenderloins sauteed with bell pepper, roasted garlic and onions in a garlic cream sauce over angel hair.</i>	
Chicken Alfredo	\$41.29
<i>Grilled chicken tossed with fettuccine and fresh alfredo sauce.</i>	
Stuffed Chicken Marsala	\$16.29
<i>Oven roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy marsala sauce. Served with garlic parmesan mash potatoes.</i>	
Chicken Marsala	\$15.99
<i>Sauteed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with Tuscan potatoes and bell peppers</i>	
Chicken & Shrimp Carbonara	\$16.99
<i>Chicken and shrimp with bucatini pasta in a parmesan cream sauce with pancetta bacon and roasted red peppers, baked and topped with seasoned breadcrumbs.</i>	
Mediterranean Grilled Chicken	\$14.95
<i>Herb-marinated grilled chicken breast served over capellini in a light, zesty lemon-herb vinaigrette tossed with cherry tomatoes, feta cheese, spinach and olives</i>	
Chicken Vino Bianco	\$12.95
<i>Pan-seared chicken breasts with mushrooms, tomatoes, onions and garlic in a white wine sauce over ligune</i>	

Fish & Seafood

Shrimp Mezzaluna	\$13.95
<i>Crescent shaped ravioli filled with four Italian cheeses, tossed with sauteed shrimp and tomatoes in a white wine cream sauce.</i>	
Shrimp Primavera	\$15.29
<i>Shrimp, bell pepper, onions and mushrooms in a bold arrabbiata sauce over penne.</i>	
Seafood Alfredo	\$15.99
<i>Sauteed shrimp and scallops tossed with creamy fettuccine alfredo.</i>	
Capellini di Mare	\$16.99
<i>Shrimp, clams and mussels sauteed in a white wine, garlic and a zesty marinara sauce. Served over capellini and topped with fresh basil.</i>	
Grilled Shrimp Caprese	\$16.99
<i>Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce.</i>	
Seafood Portofino	\$15.99

- parmesan cheese and croutons*
Minestrone \$4.99
Fresh vegetables, beans and pasta in a light tomato broth-avegetarian classic.
- Zuppa Toscana** \$4.99
Spicy sausage, russet potatoes and cavolo greens in a creamy broth
- Garden Fresh Salad** \$5.99
Our famous house salad, tossed with our signature Italian dressing

Pizza

- Create Your Own Pizza** \$11.99
Choose up to four toppings. Pepperoni, Italian sausage, mushrooms, onions, bell pepper, black olives or roma tomatoes
- Chicken Alfredo Pizza** \$11.99
Pizza topped with grilled chicken, Italian cheeses, alfredo sauce and scallions.

fresh mozzarella with penne in a zesty marinara sauce.

Filled Pastas

- Braised Beef & Tortelloni** \$15.29
Tender sliced short ribs and portobello mushrooms tossed with asiago filled tortelloni in a basil-marsala sauce.
- Ravioli di Portobello** \$12.59
Portobello mushroom filled ravioli in a creamy smoked cheese and sun-dried tomato sauce.
- Cheese Ravioli** \$11.99
Cheese filled ravioli topped with marinara or meat sauce and melted Italian cheeses
- Lasagna Rollata al Forno** \$13.59
Lasagna rolls stuffed with ricotta, mozzarella, asiago parmesan and romano cheese. Topped with mozzarella and seasoned breadcrumbs, baked in five cheese marinara.

Mussels, scallops, shrimp and mushrooms with linguine in a garlic-butter wine sauce.

- Shrimp & Crab Tortelli Romana** \$17.29
Shrimp, crab and smoked mozzarella-filled ravioli, topped with sauteed shrimp in a three cheese and sun-dried tomato sauce.
- Herb-Grilled Salmon** \$17.99
Salmon filet brushed with Italian herbs and extra virgin olive oil. Served with seasoned broccoli.
- Seafood Brodetto** \$17.29
Scallops, shrimp and delicate tilapia with spinach and mushrooms simmered in a light white wine and marinara-saffron broth. Served with toasted ciabatta bread.
- Parmesan Crusted Tilapia** \$15.99
Oven baked delicate white fish crusted with parmesan cheese. Served with Italian vegetables over angel hair tossed in a light garlic-butter sauce.