



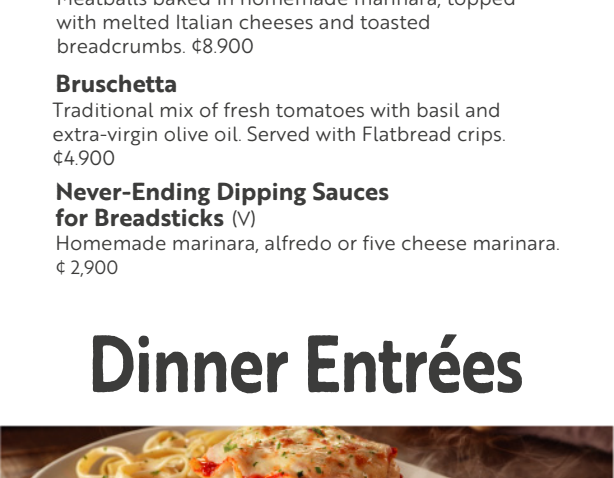
SPICE UP

rewards

Spice Up Rewards is a multibrand loyalty program. The program rewards our clients with **3%** cash back, redeemable in any of our affiliated restaurants.

Ask for your Spice Up Rewards membership.

www.spiceuprewards.com

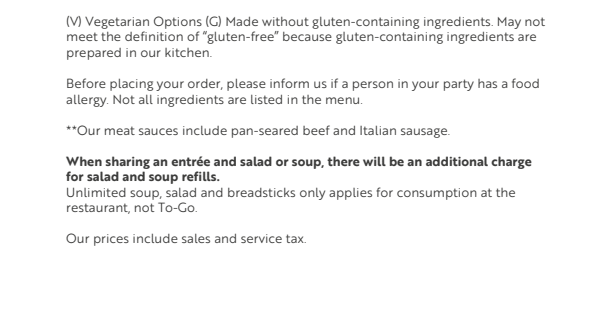
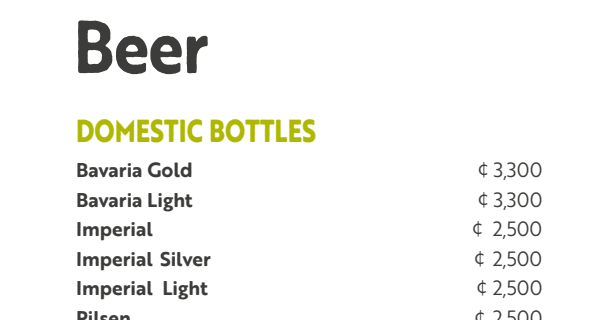
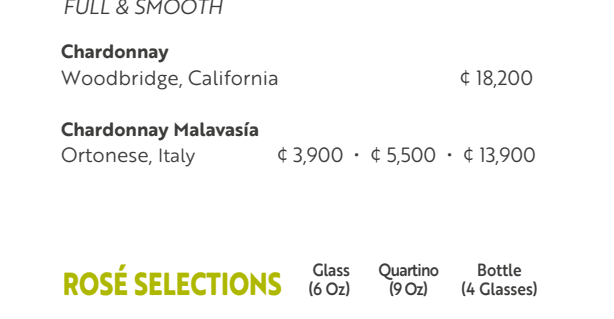
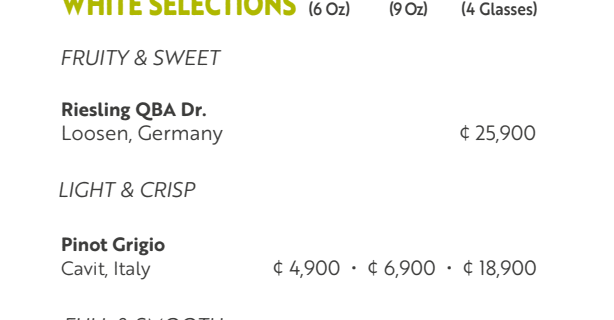
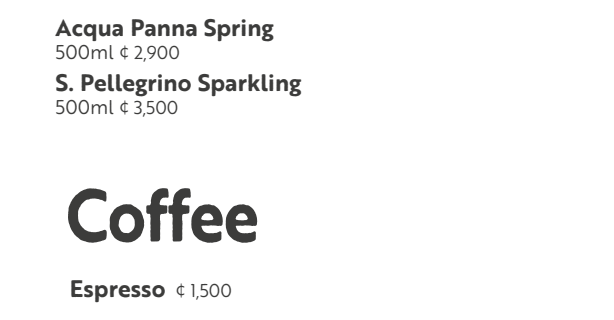
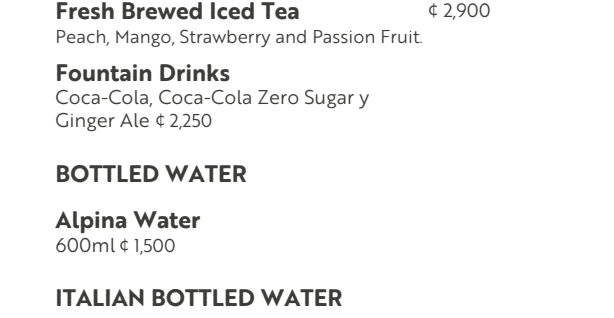
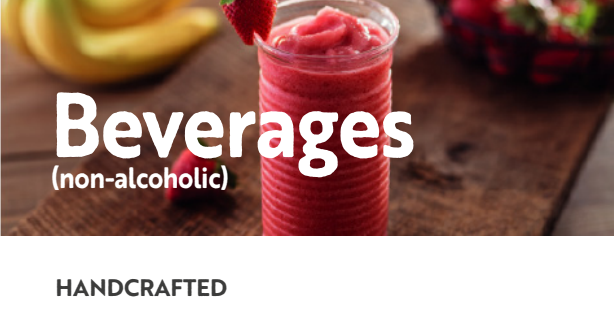
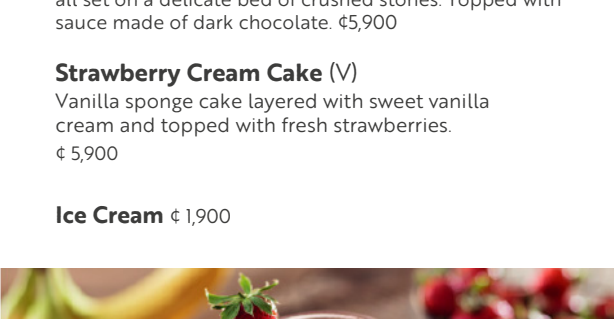
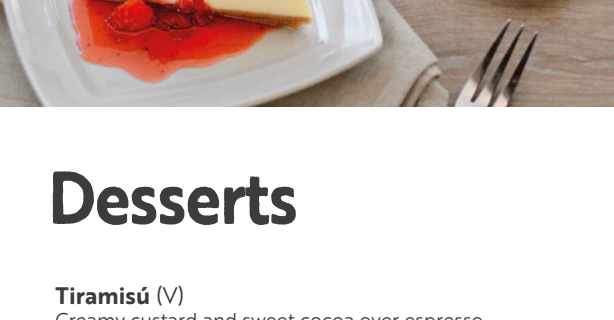
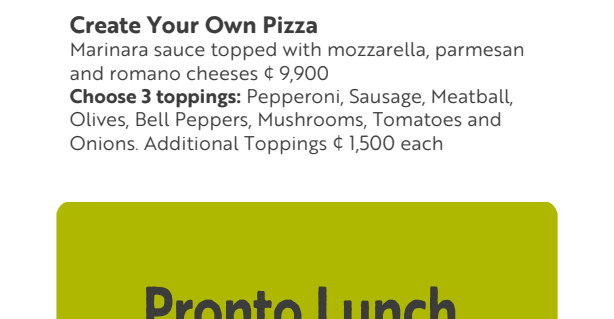
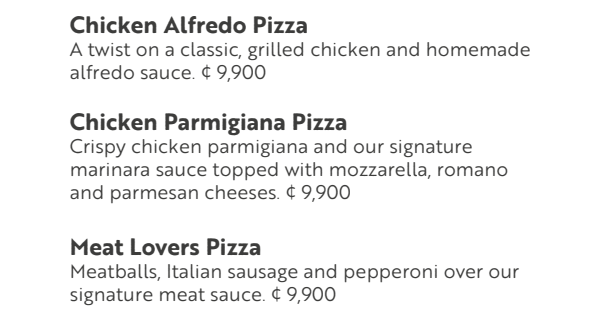
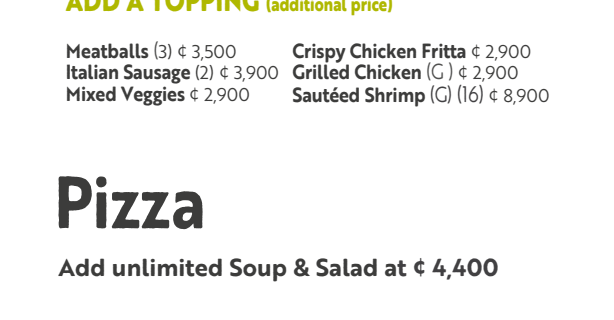
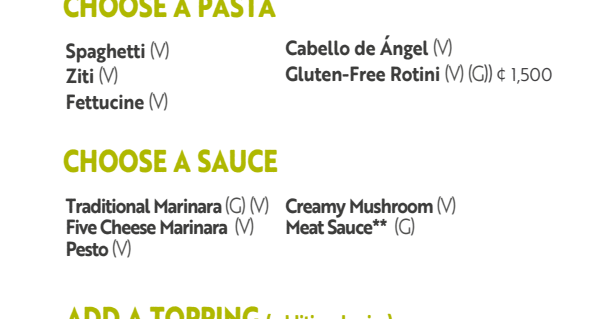
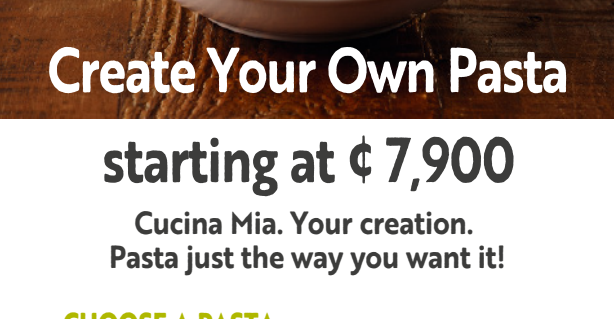
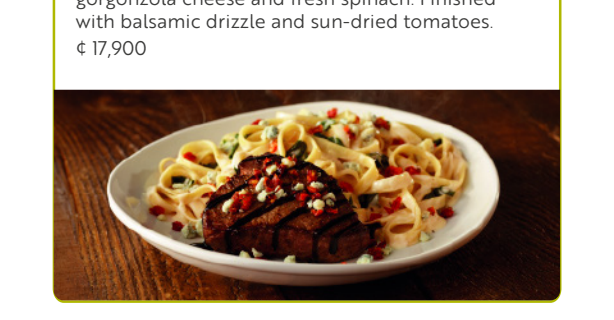


- Lasagna Fritta**
Breaded lasagna stuffed with ricotta cheese, served with alfredo sauce and your choice of marinara or meat sauce. ** € 6,900
- Fried Mozzarella**
Fried Mozzarella cheese. Served with marinara sauce. € 5,900
- Shrimp Fritto Misto**
Shrimp mixed with onions and bell peppers, hand breaded and lightly fried. Served with marinara and spicy ranch. € 8,900
Try it **Sautéed** for € 9,900
- Spinach-Artichoke Dip**
Blend of spinach, artichokes and five cheeses served warm with flatbread crisps, tossed with parmesan and garlic salt. € 7,900
- Meatballs Parmigiana**
Meatballs baked in homemade marinara, topped with melted Italian cheeses and toasted breadcrumbs. € 8,900
- Bruschetta**
Traditional mix of fresh tomatoes with basil and extra-virgin olive oil. Served with Flatbread crisps. € 4,900
- Never-Ending Dipping Sauces**
For Breadsticks (V)
Homemade marinara, alfredo or five cheese marinara. € 2,900

Dinner Entrées

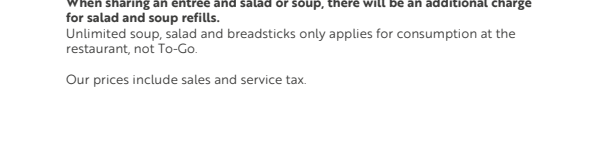
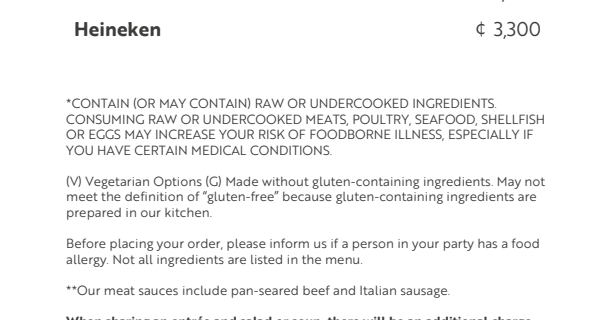
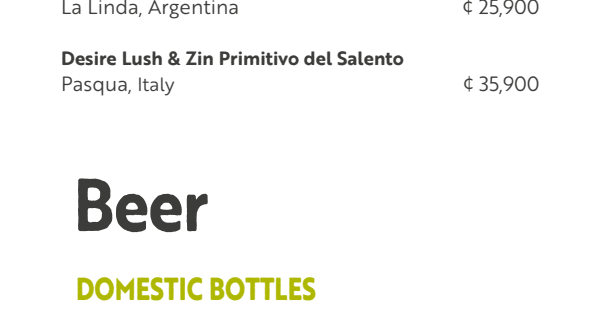
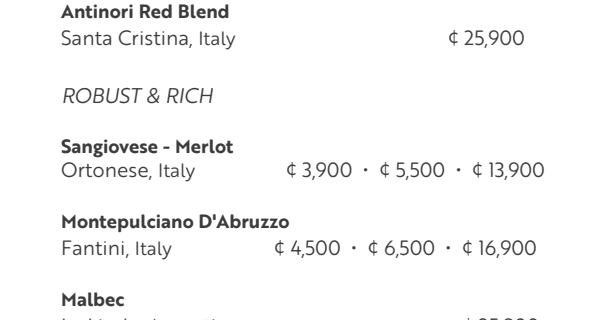
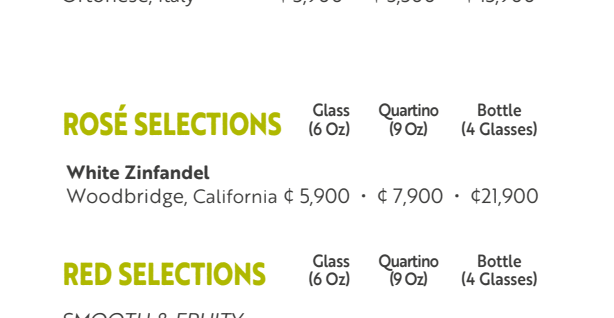
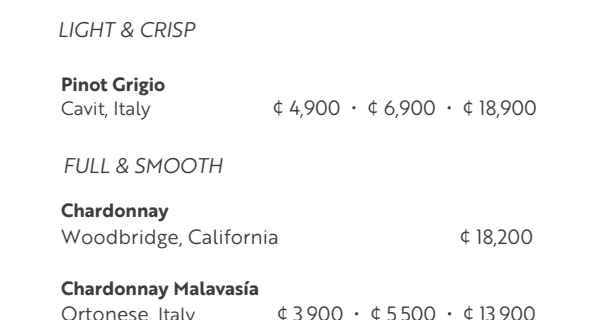
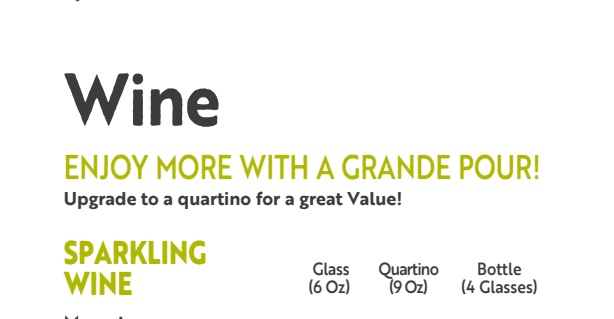
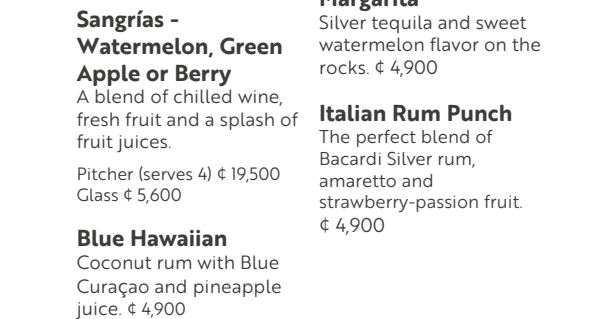
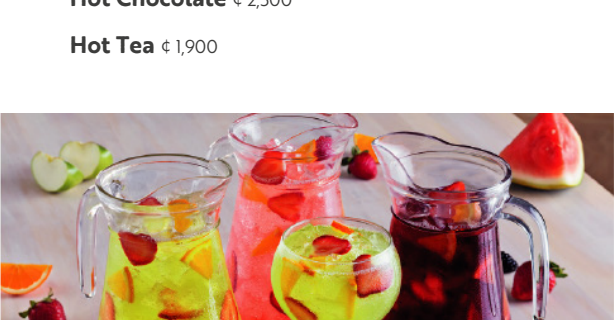


- Lasagna Classico**
Layers of pasta, parmesan, mozzarella, pecorino romano and ricotta with our homemade meat sauce** € 11,900
- Chicken Parmigiana**
A classic with our homemade de marinara and a side of spaghetti. Have it with **Grilled Chicken Parmigiana**. € 13,900
- Tour of Italy**
Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo. ** € 14,900
- Five Cheese Ziti al Forno**
Oven baked blend of Italian cheeses, pasta and our signature homemade five cheese marinara. € 10,900
- Cheese Ravioli**
Topped with melted mozzarella and your choice of marinara or meat sauce. ** € 11,900
- Chicken & Shrimp Carbonara**
Chicken and shrimp sautéed in a creamy sauce with bacon and roasted red peppers, over spaghetti. € 15,400
- Shrimp Scampi**
Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. € 13,900
- Chicken Scampi**
Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. € 13,900
- Spaghetti & Meatballs**
Our homemade meat sauce and three hearty meatballs, served over spaghetti. ** € 10,900
- Grilled Chicken Margherita**
Topped with freshly chopped tomatoes, mozzarella, basil pesto and lemon garlic sauce. Served with parmesan garlic broccoli. € 13,900
- Chicken Piccata**
Topped with a lemon garlic butter sauce, sun-dried tomatoes and capers. Served with parmesan garlic broccoli. € 12,900
- Salmon Piccata**
Filet grilled to perfection, topped with a lemon garlic butter sauce, sun-dried tomatoes and capers. Served with parmesan garlic broccoli. € 15,900
- Herb-Grilled Salmon**
Grilled filet topped with garlic herb butter. Served with steamed parmesan garlic broccoli. € 14,900
- Asiago Tortelloni Alfredo**
Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs. € 14,900
- We suggest adding grilled chicken, chicken fritta or sautéed shrimp.



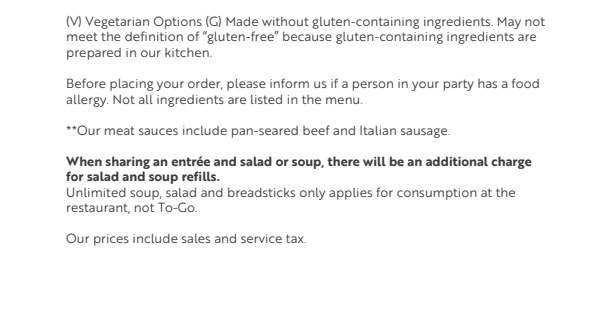
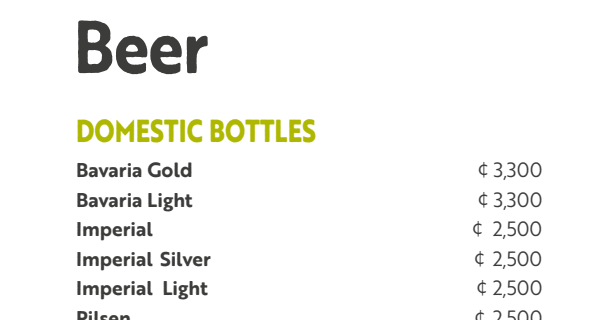
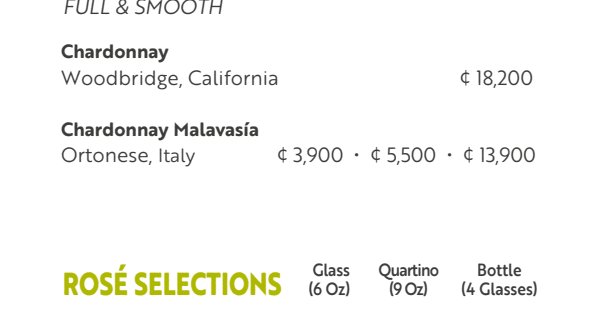
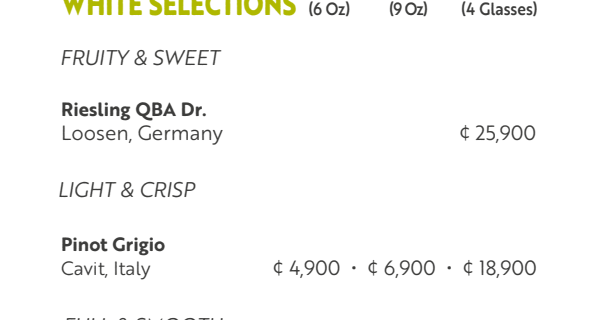
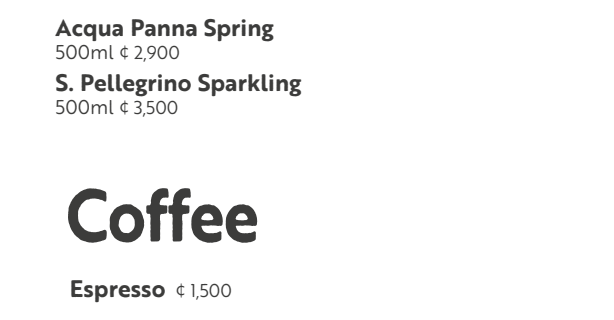
Soups & Salad

- Zuppa Toscana**
Spicy Italian sausage, kale and potatoes in a creamy broth. € 4,900
- Minestrone (V)**
Fresh vegetables, beans and pasta in a light tomato broth. € 4,900
- Chicken & Gnocchi**
A creamy soup made with roasted chicken, Italian dumplings and spinach. € 4,900
- House Salad**
Our famous salad prepared with lettuce, black olives, tomato, red onion and croutons, tossed with our classic Italian dressing. € 4,900
- Unlimited Soup & Salad**
Our famous house salad, breadsticks (V) and your choice of homemade soup. € 7,900



AMAZING ALFREDOS!

MADE FROM SCRATCH, IN HOUSE EVERY DAY



Create Your Own Pasta

starting at € 7,900

Cucina Mia. Your creation.
Pasta just the way you want it!

CHOOSE A PASTA

- Spaghetti (V)
- Cabello de Ángel (V)
- Ziti (V)
- Gluten-Free Rotini (G) € 1,500
- Fettuccine (V)

CHOOSE A SAUCE

- Traditional Marinara (G) (V)
- Creamy Mushroom (V)
- Five Cheese Marinara (V)
- Meat Sauce** (G)
- Pesto (V)

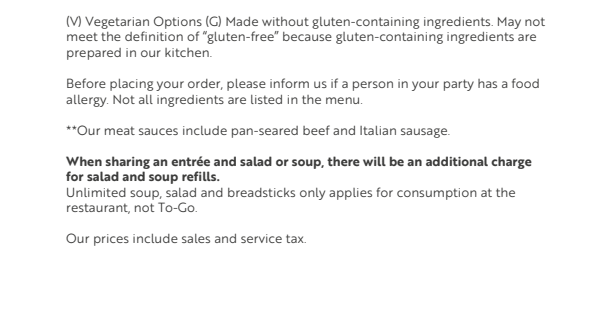
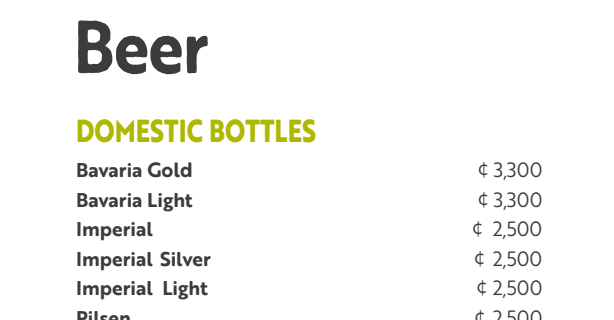
ADD A TOPPING (additional price)

- Meatballs (3) € 3,500
- Crispy Chicken Fritta € 2,900
- Italian Sausage (2) € 3,900
- Grilled Chicken (G) € 2,900
- Mixed Veggies € 2,900
- Sautéed Shrimp (G) (16) € 8,900

Pizza

Add unlimited Soup & Salad at € 4,400

- Chicken Alfredo Pizza**
A twist on a classic, grilled chicken and homemade alfredo sauce. € 9,900
- Chicken Parmigiana Pizza**
Crispy chicken parmigiana and our signature marinara sauce topped with mozzarella, romano and parmesan cheeses. € 9,900
- Meat Lovers Pizza**
Meatballs, Italian sausage and pepperoni over our signature meat sauce. € 9,900
- Create Your Own Pizza**
Marinara sauce topped with mozzarella, parmesan and romano cheeses € 9,900
Choose 3 toppings: Pepperoni, Sausage, Meatball, Olives, Bell Peppers, Mushrooms, Tomatoes and Onions. Additional Toppings € 1,500 each



Pronto Lunch

(Mon-Fri 11:00a.m. - 3:00p.m.)

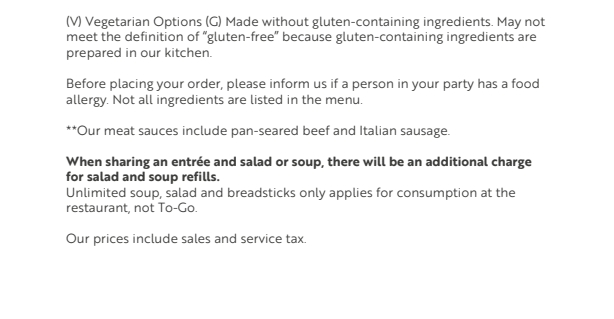
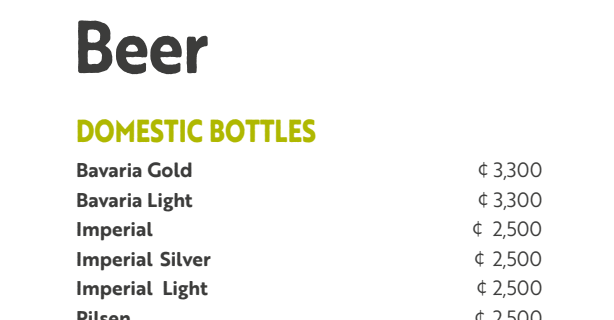
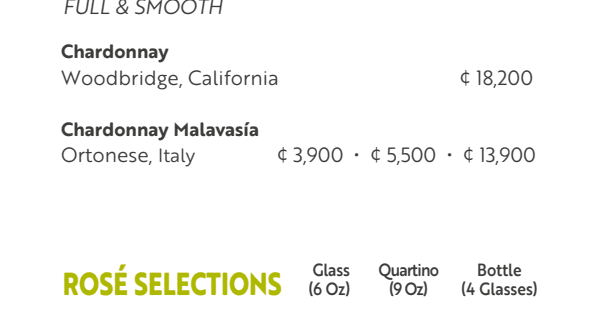
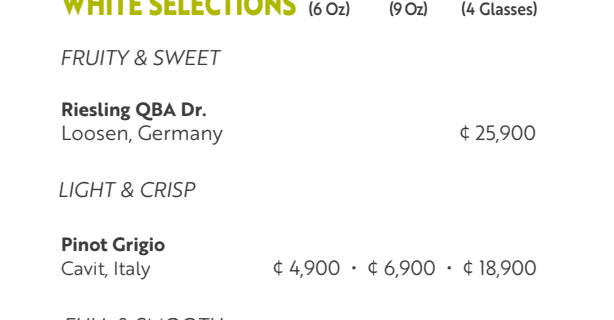
- € 4,900**
Spaghetti with marinara (V)
with meat sauce**
- € 6,400**
Spaghetti with Meatballs (2) (V)
with meat sauce**

- € 5,900**
Fettuccine Alfredo (V)
Cheese Ravioli with marinara (V)
with meat sauce**
- € 6,900**
Lasagna Classico

- € 7,900**
Chicken Alfredo Pizza Margherita

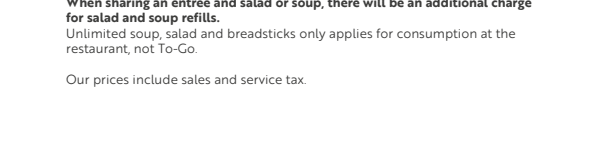
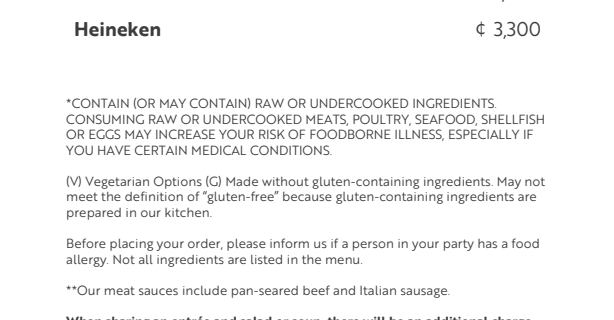
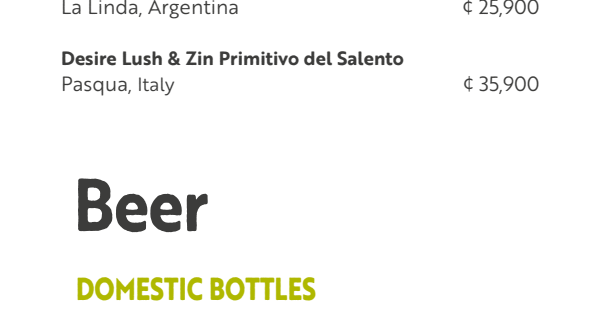
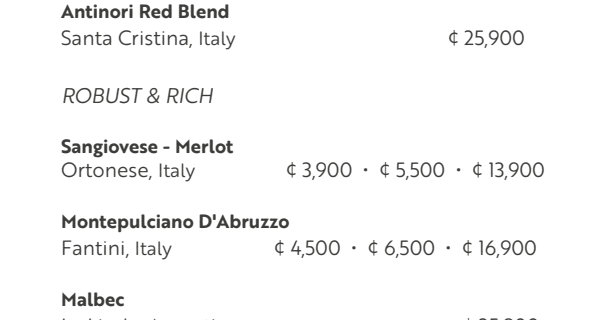
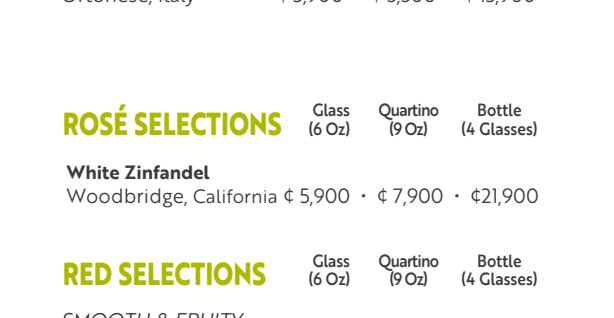
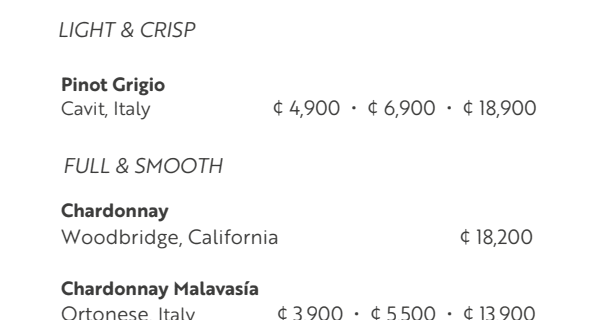
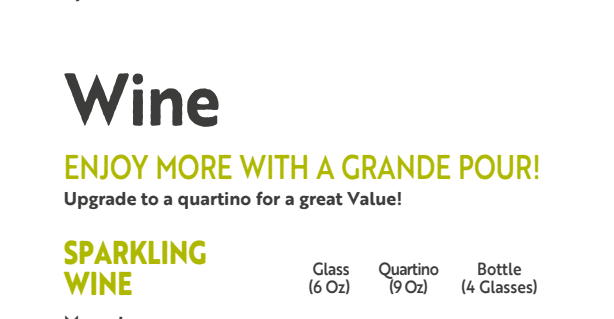
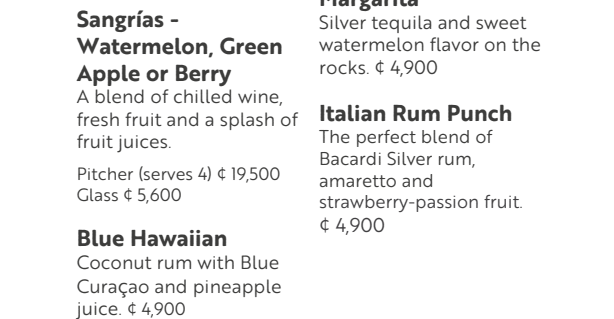
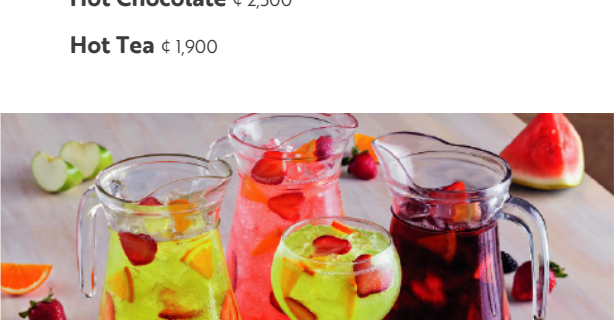
Add house beverage for €1,000

Includes a side of unlimited Soup or Salad. Does not apply on holidays.
The portions of the Pronto Lunch vary in relation to the main dishes of the regular menu.



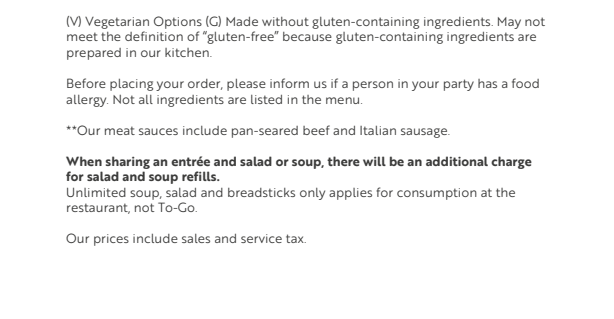
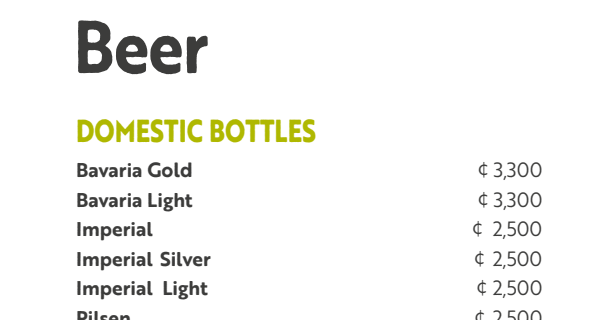
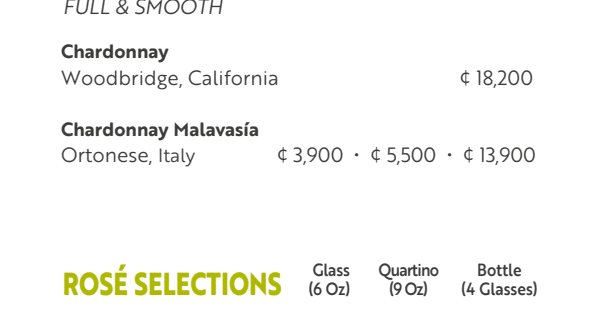
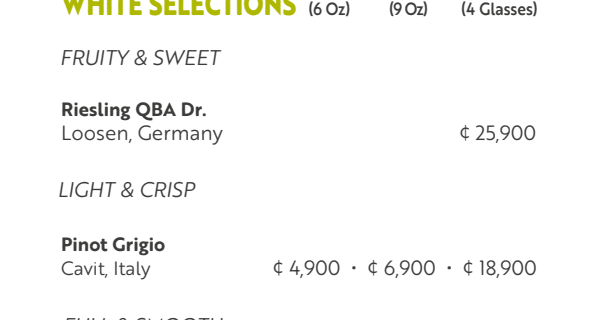
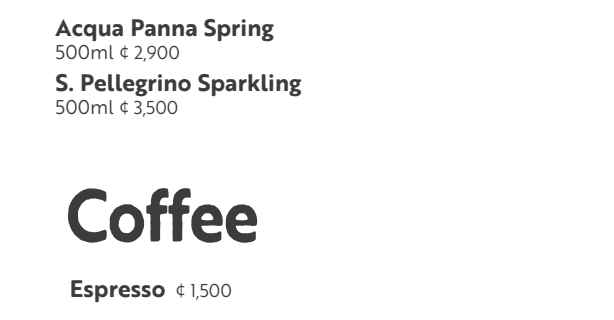
Desserts

- Tiramisú (V)**
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. € 5,900
- Black Tie Mousse Cake (V)**
Chocolate cake, dark chocolate cheesecake and creamy custard with icing. € 5,900
- Sicilian Cheesecake (V)**
Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. € 5,900
- Chocolate Lasagna (V)**
Cake layers with layers of rich chocolate mousse between, all set on a delicate bed of crushed stones. Topped with sauce made of dark chocolate. € 5,900
- Strawberry Cream Cake (V)**
Vanilla sponge cake layered with sweet vanilla cream and topped with fresh strawberries. € 5,900
- Ice Cream** € 1,900



Beverages

(non-alcoholic)



HANDCRAFTED

- Limonatas**
A refreshing blend of lemonade and sparkling water. Choose kiwi-melon or strawberry-passion fruit. € 3,200
- Lemonade** € 2,900
- Lemonade peppermint** € 3,500
- Raspberry Lemonade** € 2,500
- Frozen Smoothies**
Strawberry-Banana or Peach. € 3,500

BEBIDAS REFRESCANTES (unlimited refills)

- Fresh Brewed Iced Tea** € 2,900
Peach, Mango, Strawberry and Passion Fruit.
- Fountain Drinks**
Coca-Cola, Coca-Cola Zero Sugar y Ginger Ale € 2,250

BOTTLED WATER

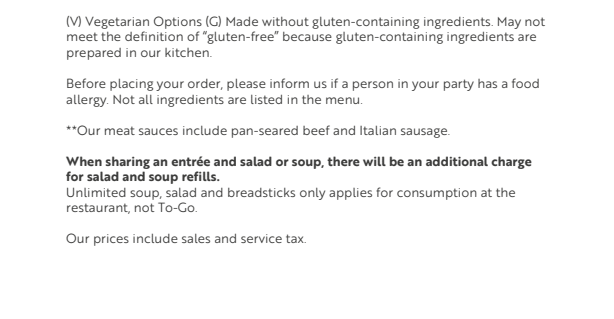
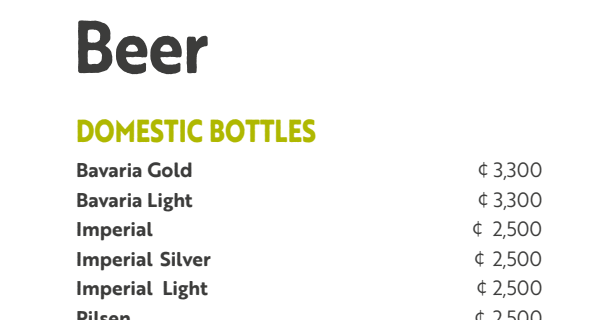
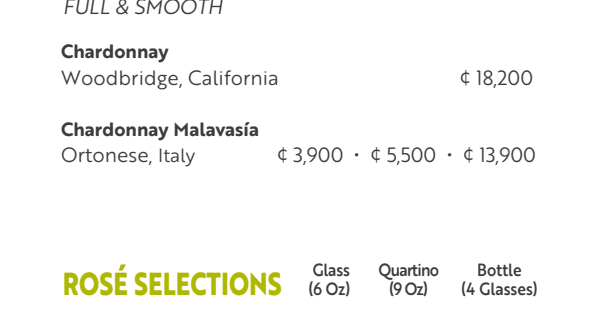
- Alpina Water**
600ml € 1,500

ITALIAN BOTTLED WATER

- Acqua Panna Spring**
500ml € 2,900
- S. Pellegrino Sparkling**
500ml € 3,500

Coffee

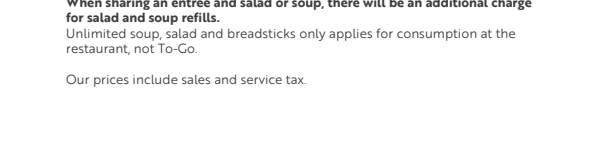
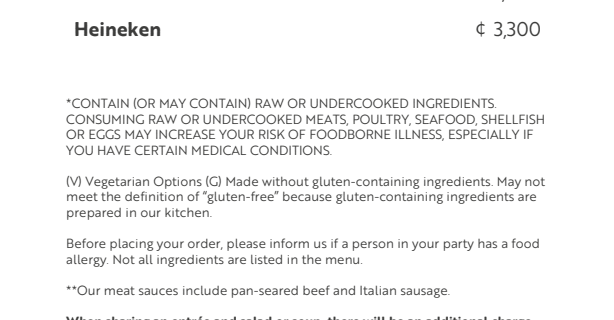
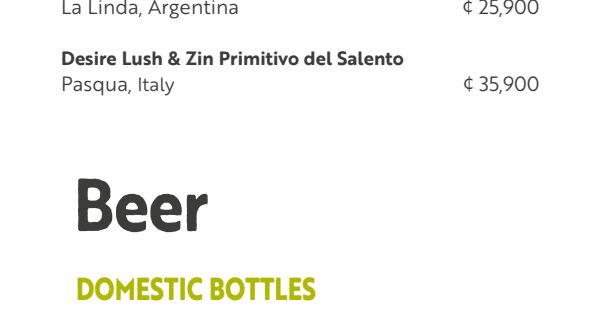
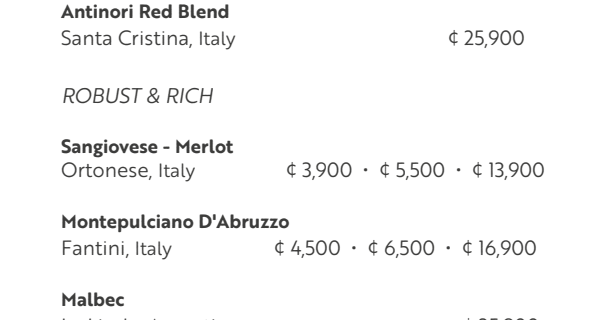
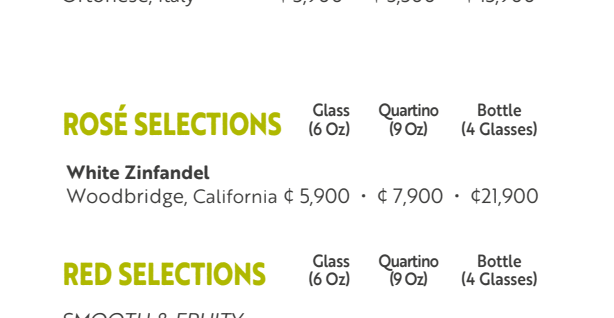
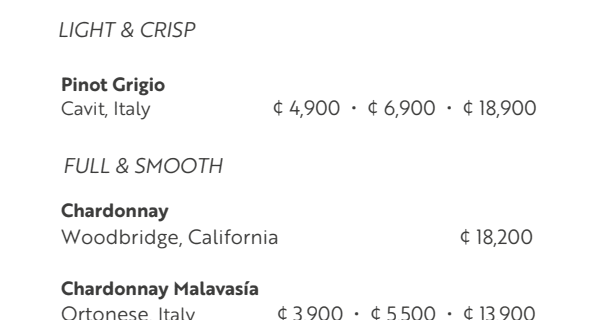
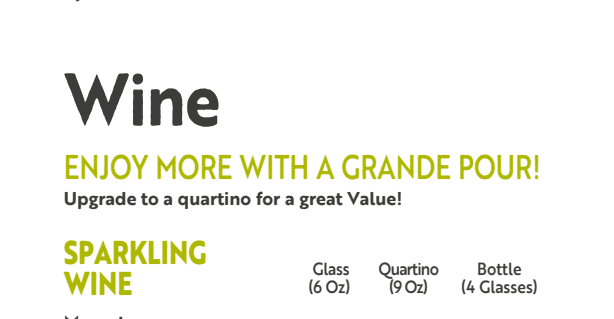
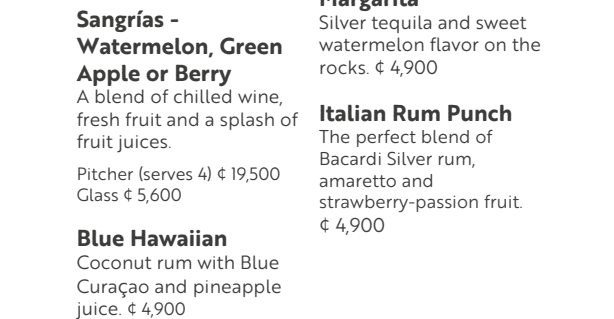
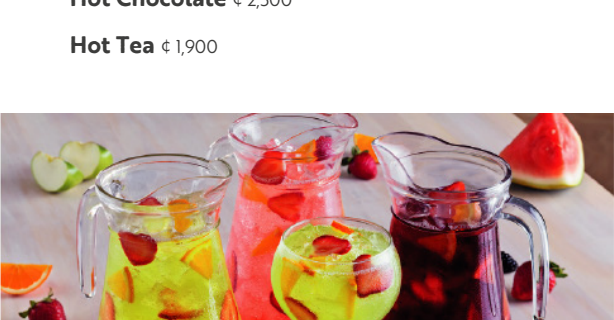
- Espresso** € 1,500
- Caffè Latte | Caffè Mocha** € 2,500
- Cappuccino** € 2,500
- Americano** € 1,500
- Hot Chocolate** € 2,500
- Hot Tea** € 1,900



Cocktails

- Italian Margarita**
Jose Cuervo Especial
Silver tequila, triple sec and amaretto. € 5,900

UPGRADE TO PREMIUM WITH DON JULIO BLANCO - € 7,500
- Mojito**
Fresh mint and lime with silver rum, sugar cane and a splash of soda. € 4,900
- Spiked Strawberry Lemonade**
Strawberry-passion fruit lemonade with vodka, fresh mint and strawberries. € 4,900
- Watermelon Margarita**
Silver tequila and sweet watermelon flavor on the rocks. € 4,900
- Italian Rum Punch**
The perfect blend of Bacardi Silver rum, amaretto and strawberry-passion fruit. € 4,900
- Sangrias - Watermelon, Green Apple or Berry**
A blend of chilled wine, fresh fruit and a splash of fruit juices.
Pitcher (serves 4) € 19,500
Glass € 5,600
- Blue Hawaiian**
Coconut rum with Blue Curaçao and pineapple juice. € 4,900



Wine

ENJOY MORE WITH A GRANDE POUR!
Upgrade to a quartino for a great Value!

SPARKLING WINE

- Moscato**
Batsiolo, Italy € 21,900
- Prosecco Millesimato Extra Dry**
Canti, Italy € 16,900

WHITE SELECTIONS

- FRUITY & SWEET**
- Riesling QBA Dr.**
Loosen, Germany € 25,900
- LIGHT & CRISP**
- Pinot Grigio**
Cavit, Italy € 4,900 • € 6,900 • € 18,900
- FULL & SMOOTH**
- Chardonnay**
Woodbridge, California € 18,200
- Chardonnay Malavasia**
Ortonese, Italy € 3,900 • € 5,500 • € 13,900

ROSÉ SELECTIONS

- White Zinfandel**
Woodbridge, California € 5,900 • € 7,900 • € 21,900

RED SELECTIONS

- SMOOTH & FRUITY**
- Pinot Noir**
Cavit, Italy € 4,900 • € 6,900 • € 18,900
- Sangiovese Terre Di Chieti**
Fantini, Italy € 16,900
- SOFT BERRY FLAVORS**
- Chianti**
Cecchi, Italy € 6,500 • € 8,900 • € 24,900
- Antinori Red Blend**
Santa Cristina, Italy € 25,900
- ROBUST & RICH**
- Sangiovese - Merlot**
Ortonese, Italy € 3,900 • € 5,500 • € 13,900
- Montepulciano D'Abruzzo**
Fantini, Italy € 4,500 • € 6,500 • € 16,900
- Malbec**
La Linda, Argentina € 25,900
- Desire Lush & Zin Primitivo del Salento**
Pasqua, Italy € 35,900

Beer

DOMESTIC BOTTLES

- Bavaria Gold** € 3,300
- Bavaria Light** € 3,300
- Imperial** € 2,500
- Imperial Silver** € 2,500
- Imperial Light** € 2,500
- Pilsen** € 2,500

IMPORTS & SPECIALTY

- Estrella Damm** € 3,900
- Peroni** € 3,900
- Heineken** € 3,300

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(V) Vegetarian Options (G) Made without gluten-containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

Before placing your order, please inform us if a person in your party has a food allergy. Not all ingredients are listed in the menu.

**Our meat sauces include pan-seared beef and Italian sausage.

When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.

Unlimited soup, salad and breadsticks applies for consumption at the restaurant, not To-Go.

Our prices include sales and service tax.