



Dinner Menu

Antipasti

Calamari – lightly breaded and flash fried with Marinara 16.50

Bruschetta – rustic bread, topped with Roma tomatoes, garlic, basil, olive oil 12.95

Risotto Fritters – mushroom risotto stuffed with Fontina cheese and flash fried served with a delicious mushroom dill sauce 15.50

Garlic Bread – house baked Focaccia with garlic butter, and herbs 6.50

Mozzarella – lightly breaded and fried, served with marinara sauce 14.50

Clams – sautéed in white wine, olive oil, garlic, with fresh herbs and Roma tomatoes 20.95

Antipasto – Italian meats and cheese platter with marinated olives and mushrooms, seasonal vegetables, and freshly baked bread 19.95

Zuppa

Di Salmone- creamy salmon chowder

Minestrone – pasta, veggies, thyme, oregano

Cup 8.50 Bowl 12.50

We always want you to enjoy your meal... if not, let us know and we'll make it right!

Insalata

Add chicken 5.95 Add shrimp 10.50 Add salmon 11.50

Caesar Classic – romaine, bacon, boiled eggs, croutons, house made Caesar dressing 14.95

Insalata Zia's – mixed greens, feta, artichoke hearts, pine nuts, golden raisins, red onion, and house made fresh basil vinaigrette 17.50

Insalata Margarita – Fresh Mozzarella, Roma tomatoes, Kalamata olives and mixed greens tossed in our house made fresh basil vinaigrette 18.50

Insalata Misto – mixed greens, candied walnuts, smoked bacon, gorgonzola, Roma tomatoes, and your choice of house made dressings 19.50

House made dressings: Caesar, Blue Cheese, Raspberry Vinaigrette, Basil Vinaigrette, and Ranch

Pasta

Add a cup of soup or a side salad to pasta entrées for 5.95

Lasagna – just like mama used to make with Bolognese and Italian sausage 19.95

Spaghetti and Meatballs – Grandma's marinara recipe and tender house-made meatballs 19.50

Olio Pasta Fresco – pasta, fresh ripe tomatoes, diced red onions, basil, and fresh spinach tossed in a garlic and olive oil sauce with parmesan cheese 18.50
Add chicken 5.95 Add shrimp 10.50 Add salmon 11.50

Clam Linguine – sautéed in white wine, olive oil, garlic, with fresh herbs and Roma tomatoes 24.95

Bolognese – traditional slow simmered meat sauce from Bologna served with Spaghetti pasta 17.95
Add 1 meatball 3.95 Add 2 Meatballs 6.50

Alfredo – fettuccine, with creamy Alfredo sauce, and garlic 20.50
Add mushrooms 1.95 Add chicken 5.95 Add shrimp 10.50 Add salmon 11.50

Smoked Chicken Fusilli Pasta – with a light cream sauce, pine nuts, sun dried tomatoes, and caramelized red onions and house smoked chicken 23.95

Vodka Ravioli – three cheese filled ravioli, tossed in a creamy vodka tomato sauce 22.95
Add Italian Sausage 5.95 Add shrimp 10.50

Scampi – tender shrimp, Linguine, roasted garlic, Roma tomatoes, fresh basil, and Parmesan in a white wine lemon butter sauce 26.95
Add mushrooms 1.95

Pork Scallopini – sautéed pork, wilted spinach with a rosemary mushroom sauce over Pappardelle pasta 14.95

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**Gluten free pasta is available. Please allow extra time for preparation.*

**Split plate charge 4.95*

House Specialties

House specialties come with a side salad, or substitute a cup of soup for 5.95

Chicken Parmigiana - parmesan herb breaded, with marinara,
Provolone, fresh basil, over Linguini pasta 22.95

Eggplant Parmigiana – parmesan herb breaded, with marinara,
Provolone, fresh basil, over Linguini pasta 19.95

***Pork Saltimbocca** – Pork sirloin stuffed with sage, prosciutto, and Fontina cheese pan seared with a Marsala wine reduction, and served with your choice of mashed potatoes, or herb risotto 23.95

***Grilled Wild Salmon** – marinated in fresh herbs, grilled with lemon, caper, wilted spinach, fresh Roma tomatoes and Linguini pasta 25.95

Chicken Marsala-tender chicken breast sautéed with garlic, and Crimini mushrooms in a Marsala wine and butter sauce, served with your choice of pasta or mashed potatoes 24.95

Grilled Vegetable Risotto – Seasonal grilled vegetables tossed with creamy risotto 17.50
Add chicken 5.95 Add shrimp 10.50 Add salmon 11.50

***Flat Iron Steak** – Pan seared to perfection and served over a port wine reduction, with seasonal vegetables and your choice of mashed potatoes, or herb risotto 26.95 Add Gorgonzola 1.95

Chicken Portofino – prosciutto wrapped chicken with artichoke hearts, sundried tomatoes, and spinach over a gouda cream sauce served with mashed potatoes and seasonal vegetables 25.95

***Tri-Tip Steak & Pappardelle**- Marinated tri-tip, pan seared and served atop Pappardelle pasta tossed with Crimini mushrooms and fresh spinach in a roasted garlic and gorgonzola cream sauce 28.95

Chicken Piccata – sautéed chicken breast, lemon, white wine caper butter sauce, wilted spinach and diced tomatoes, served with Linguini pasta 23.95

Add Mini Dinner Salads to any Entrée:

Caesar – 3.95 **Zia** – 5.95

Misto – 6.95 **Margarita** – 6.95

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Dessert

Italian Cheesecake – *made with Ricotta and Mascarpone for a light and creamy texture* 10.95

Crème Brulee– *smooth, creamy custard with a caramelized finish and a side of mixed berry compote* 9.95

Flourless Chocolate Tort – *for the choc-oholics, dense rich chocolate with marinated seasonal berries,* 11.95

Affogato – *shot of fresh espresso, vanilla ice cream, heavenly* 8.95

Gelato – *Spumoni, Salted Caramel, or Coffee Caramel Oreo Cookie, made in Florence,* 7.95

Tiramisu – *bold espresso and Amaretto dipped ladyfingers, light Mascarpone filling* 11.95

Cicily's Café – *Bailey's, Kahlua, Frangelico, with coffee and whipped cream*
OR over vanilla ice cream topped with whipped cream 12.95

Drinks

Rosemary Infused Honey Lemonade 4.75 (1 refill)

Iced Tea 3.75

Coffee 3.75

Hot Tea 3.75

Espresso 3.95

Latte or Cappuccino 5.50

San Pellegrino 5.50

Italian Sodas – *Vanilla, Orange, Peach, or Cherry* 5.75 (.95 refill)

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper 3.95

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An 18% Gratuity will be added to all groups of 6 or more



541.776.3500

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