



Dinner Menu

Antipasti

Calamari – *lightly breaded and flash fried with Marinara* 15.50

Bruschetta – *rustic bread, topped with Roma tomatoes, garlic, basil, olive oil* 12.50

Risotto Fritters – *mushroom risotto stuffed with Fontina cheese and flash fried served with a delicious mushroom dill sauce* 14.50

Garlic Bread – *house baked Focaccia with garlic butter, and herbs* 6.25

Mozzarella – *lightly breaded and fried, served with marinara sauce* 13.50

Clams – *sautéed in white wine, olive oil, garlic, with fresh herbs and Roma tomatoes* 19.95

Antipasto – *Italian meats and cheese platter with marinated olives and mushrooms, Seasonal vegetables and freshly baked bread* 18.95

Zuppa

Di Salmone- *creamy salmon chowder*

Minestrone – *pasta, veggies, thyme, oregano*

Cup 7.95 Bowl 11.95

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

Insalata

Add chicken 5.75 Add shrimp 9.95 Add salmon 10.95

Caesar Classic – romaine, bacon, boiled eggs, croutons, house made Caesar dressing 13.95

Insalata Zia's – mixed greens, feta, artichoke hearts, pine nuts, golden raisins, red onion, and house made fresh basil vinaigrette 16.50

Insalata Margarita – Fresh Mozzarella, Roma tomatoes, Kalamata olives and mixed greens tossed in our house made fresh basil vinaigrette 17.50

Insalata Misto – mixed greens, candied walnuts, smoked bacon, gorgonzola, Roma tomatoes, and your choice of house made dressings 18.50

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 5.75

Lasagna – just like mama used to make with Bolognese and Italian sausage 18.95

Spaghetti and Meatballs – Grandma's marinara recipe and tender house-made meatballs 18.50

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 17.50

Add chicken 5.75 Add shrimp 9.95 Add salmon 10.95

Clam Linguine – sautéed in white wine, olive oil, garlic, with fresh herbs and Roma tomatoes 23.95

Bolognese – traditional slow simmered meat sauce from Bologna served with Spaghetti pasta 16.95

Add 1 meatball 3.75 Add 2 Meatballs 6.25

Alfredo – fettuccine, with creamy Alfredo sauce, and garlic 19.50

Add mushrooms 1.75 Add chicken 5.75 Add shrimp 9.95 Add salmon 10.95

Smoked Chicken Fusilli Pasta – with a light cream sauce, pine nuts, sun dried tomatoes, and caramelized red onions and house smoked chicken 22.95

Vodka Ravioli – three cheese filled ravioli, tossed in a creamy vodka tomato sauce 21.95

Add Italian Sausage 5.75 Add shrimp 9.95

Scampi – tender shrimp, Linguine, roasted garlic, Roma tomatoes, fresh basil, and Parmesan in a white wine lemon butter sauce 25.95

Add mushrooms 1.75

Pork Scallopini – sautéed pork, wilted spinach with a rosemary mushroom sauce over Papperdelle pasta 13.95

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

**Split plate charge 4.75*

House Specialties

House specialties come with a side salad, or substitute a cup of soup for 5.75

Chicken Parmigiana - *parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 21.95*

Eggplant Parmigiana – *parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 18.95*

***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 22.95*

***Grilled Wild Salmon** – *marinated in fresh herbs, grilled with lemon, caper, wilted spinach, fresh Roma tomatoes and Linguini pasta 24.95*

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 23.95*

Grilled Vegetable Risotto – *Seasonal grilled vegetables tossed with creamy risotto 16.50*
Add chicken 5.75 Add shrimp 9.95 Add salmon 10.95

***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 25.95 Add Gorgonzola 1.75*

Chicken Portofino – *prosciutto wrapped chicken with artichoke hearts, sundried tomatoes, and spinach over a gouda cream sauce served with mashed potatoes and seasonal vegetables 24.95*

***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 27.95*

Chicken Piccata – *sautéed chicken breast, lemon, white wine caper butter sauce, wilted spinach and diced tomatoes, served with Linguini pasta 22.95*

Add Mini Dinner Salads to any Entrée:

Caesar – 3.75 **Zia** – 5.75

Misto – 6.75 **Margarita** – 6.75

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Split plate charge 4.75

**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 10.50

Crème Brulee- smooth, creamy custard with a caramelized finish and a side of mixed berry compote 9.50

Flourless Chocolate Tort – for the choc-oholics, dense rich chocolate with marinated seasonal berries, 11.50

Affogato – shot of fresh espresso, vanilla ice cream, heavenly 8.25

Gelato – Spumoni, Salted Caramel, or Coffee Caramel Oreo Cookie, made in Florence, 7.25

Tiramisu – bold espresso and Amaretto dipped ladyfingers, light Mascarpone filling 11.50

Cicily's Café – Bailey's, Kahlua, Frangelico, with coffee and whipped cream
OR over vanilla ice cream topped with whipped cream 12.50

Drinks

Rosemary Infused Honey Lemonade 4.50 (1 refill)

Iced Tea 3.50

Coffee 3.50

Hot Tea 3.50

Espresso 3.95

Latte or Cappuccino 5.25

San Pellegrino 5.25

Italian Sodas – Vanilla, Orange, Peach, or Cherry 5.50 (.95 refill)

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

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