



Lunch 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

Minestrone – pasta, veggies, thyme, oregano

Di Salmone – creamy salmon chowder

Cup 8.50 Bowl 12.50

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

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 sm 11.50 lrg 14.95

Insalata Zia's – mixed greens, feta, artichoke hearts, pine nuts, golden raisins,
red onion, 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,
your choice of house made dressings 19.50

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

Soup, Salad, & Bread – Choice of soup, and garden salad with your choice of house made dressing 11.50

Substitute specialty salads:

Caesar – 16.95

Zia – 17.95

Misto – 18.95

Margarita – 18.95

Panini

Served with regular fries or house salad, sub cup of soup for 4.95 or gorgonzola garlic fries for 3.95

Smoked Turkey- pomegranate jalapeño jelly, tomato, and Fontina 15.95

Tri-tip- steak mushrooms and onion with Fontina cheese, spinach, and roasted garlic aioli 17.50

Applewood Bacon & Grilled Chicken Breast- Roma tomatoes, Gouda, roasted garlic aioli, basil 15.95

Marinated Tomato- Fontina cheese, fresh basil, and a roasted garlic aioli 9.50

Roasted Vegetables- zucchini, red peppers, mushrooms, seasonal veggies, Fontina, aioli pesto 14.95

Basil Tomato Bacon- Smoked bacon, marinated tomatoes, fresh basil, mozzarella, roasted garlic aioli 14.95

Nana's Meatballs- Nana's recipe, marinara, Provolone, fresh basil 15.95

Fried Chicken- Pesto aioli, pickled onions, tomatoes, Fontina, greens, drizzle of basil vinaigrette 14.95

Split plate charge 3.75

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Pasta

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

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

Alfredo – fettuccine, creamy Alfredo sauce, and garlic 18.50

Add mushrooms 1.95 Add chicken 5.95 Add shrimp 10.50 Add salmon 11.50

Smoked Chicken Fusilli Pasta – light cream, pine nuts, sun dried tomatoes, and caramelized red onions 21.50

Spaghetti and Meatballs – Grandma's marinara recipe 17.50

Bolognese – traditional slow simmered meat sauce from Bologna with Spaghetti pasta 15.50

Add 1 meatball 3.95 Add 2 Meatballs 6.50

Olio Fresco Pasta – pasta, fresh ripe tomatoes, diced red onions, basil, and fresh spinach tossed in a garlic and olive oil sauce with parmesan cheese 15.95

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 22.95

Vodka Ravioli – three cheese filled ravioli, tossed in a vodka tomato sauce 20.50

Add Italian Sausage 5.95 Add Shrimp 10.50

Scampi – tender shrimp, linguini pasta, roasted garlic, Roma tomatoes, basil, Parmesan, in white wine lemon butter sauce 23.95
Add mushrooms 1.95

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

House Specialties

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

Chicken Piccata – sautéed chicken breast, lemon, white wine caper butter sauce, diced tomatoes, wilted spinach with Linguini pasta 21.50

Grilled Vegetable Risotto – Seasonal grilled vegetables tossed with creamy risotto. 15.95

add chicken 5.95 Add shrimp 10.50 Add salmon 11.50

Chicken Parmigiana – parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 20.50

Eggplant Parmigiana – parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 18.50

***Grilled Salmon** – pepper and herb rubbed, with lemon, tomatoes, and capers, wilted spinach, and Linguini pasta 23.95

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 risotto 22.95

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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 (1 refill)

Coffee 3.75 (1 refill)

Hot Tea 3.75 (1 refill)

Espresso 3.95 ea,

Latte or Cappuccino 5.50 ea,

San Pellegrino 5.50 ea.

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

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

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541.776.3500

1251 E. McAndrews Road #110,

Medford, Oregon 97504