



Lunch 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

Minestrone – *pasta, veggies, thyme, oregano*

Di Salmone – *creamy salmon chowder*

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 sm 10.95 lrg 13.95

Insalata Zia's – mixed greens, feta, artichoke hearts, pine nuts, golden raisins, red onion, 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, your choice of house made dressings 18.50

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 10.95

Substitute specialty salads:

Caesar – 16.00 **Zia** – 17.00 **Misto** – 18.00 **Margarita** – 18.00

Panini

Served with regular fries or house salad, sub cup of soup for 4.75 or gorgonzola garlic fries for 3.75

Smoked Turkey- pomegranate jalapeño jelly, tomato, and Fontina 14.95

Tri-tip- steak mushrooms and onion with Fontina cheese, spinach, and roasted garlic aioli 16.50

Applewood Bacon & Grilled Chicken Breast- Roma tomatoes, Gouda, roasted garlic aioli, basil 14.95

Marinated Tomato- Fontina cheese, fresh basil, and a roasted garlic aioli 8.95

Roasted Vegetables- zucchini, red peppers, mushrooms, seasonal veggies, Fontina, aioli pesto 13.95

Basil Tomato Bacon- Smoked bacon, marinated tomatoes, fresh basil, mozzarella, roasted garlic aioli 13.95

Nana's Meatballs- Nana's recipe, marinara, Provolone, fresh basil 14.95

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Split plate charge 3.75

Pasta

Add a cup of soup or a side salad to pasta entrée for 5.75

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

Alfredo – fettuccine, creamy Alfredo sauce, and garlic 17.50

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

Smoked Chicken Fusilli Pasta – light cream, pine nuts, sun dried tomatoes, and caramelized red onions 20.50

Spaghetti and Meatballs – Grandma's marinara recipe 16.50

Bolognese – traditional slow simmered meat sauce from Bologna with Spaghetti pasta 14.50

Add 1 meatball 3.75 Add 2 Meatballs 6.25

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 14.95

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 21.95

Vodka Ravioli – three cheese filled ravioli, tossed in a vodka tomato sauce 19.50

Add Italian Sausage 5.75 Add Shrimp 9.95

Scampi – tender shrimp, linguini pasta, roasted garlic, Roma tomatoes, basil, Parmesan, in white wine lemon butter sauce 22.95

Add mushrooms 1.75

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 \$5.75

Chicken Piccata – sautéed chicken breast, lemon, white wine caper butter sauce, diced tomatoes, wilted spinach with Linguini pasta 20.50

Grilled Vegetable Risotto – Seasonal grilled vegetables tossed with creamy risotto. 14.95

add chicken 5.75 Add shrimp 9.95 Add salmon 10.95

Chicken Parmigiana – parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 19.50

Eggplant Parmigiana – parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 17.50

***Grilled Salmon** – pepper and herb rubbed, with lemon, tomatoes, and capers, wilted spinach, and Linguini pasta 22.95

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 21.95

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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 10.50

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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