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2002

Olive Garden

Olive Garden

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Olive Garden's Culinary Institute of Tuscany in Italy

Benvenuto!



We proudly serve a selection of specialties inspired by our Culinary Institute of Tuscany. Olive Garden chefs train at this cooking school located at Riserva di Fizzano, an eleventh century village in the heart of Italy's Tuscany region.

Antipasti (Appetizers)

Create a Sampler Italiano

Choose from: calamari, stuffed mushrooms, fried zucchini, chicken fingers, fried mozzarella or toasted meat ravioli.
Three Choices 8.95 Two Choices 7.75

Bruschetta

A traditional topping of roma tomatoes, fresh basil and extra-virgin olive oil. Served with toasted ciabatta bread. 5.50

Stuffed Mushrooms

Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushroom caps. 6.25

Hot Artichoke-Spinach Dip

A blend of artichokes, spinach and cream cheese. Served with Tuscan bread. 6.75

Zuppe e Insalate (Soups & Salads)

Pasta e Fagioli

White and red beans, ground beef, tomatoes and pasta in a savory broth. 4.25

Minestrone

Fresh vegetables, beans and pasta in a light tomato broth - a vegetarian classic. 4.25

Zuppa Toscana

Spicy sausage, russet potatoes and cavolo greens in a creamy broth. 4.25

Pizze (Pizzas)

Create Your Own Pizza

Enjoy your pizza entrée with unlimited homemade soup or garden-fresh salad. Choose up to four toppings. 9.95

- Pepperoni
- Bell peppers
- Italian sausage
- Black olives
- Mushrooms
- Roma tomatoes
- Onions

Smoked Mozzarella Fonduta

Oven-baked smoked mozzarella, provolone, parmesan and romano cheese. Served with Tuscan bread. 6.75

Mussels di Napoli

Mussels in the shell, simmered with wine, garlic-butter and onions. 8.25

Dipping Sauces for Breadsticks

Freshly prepared alfredo or marinara sauce, served warm. 2.75

Sicilian Scampi

Large shrimp sautéed in extra-virgin olive oil with white wine, garlic and lemon. 9.25

Calamari

Tender calamari, lightly breaded and fried. Served with parmesan-peppercorn and marinara sauces. 7.50

Garden-Fresh Salad

Our famous house salad, tossed with our signature Italian dressing. 4.75
(Unlimited refills!)

Grilled Chicken Caesar

Grilled chicken over romaine in a creamy Caesar dressing topped with imported parmesan cheese and croutons. 8.50

Chicken Alfredo Pizza

Pizza topped with grilled chicken, Italian cheeses, alfredo sauce and scallions. Served with unlimited homemade soup or garden-fresh salad. 9.95

Pizzas are also available as an appetizer. 8.50

Cucina Classica (Classic Recipes)

Lasagna Classico

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese. 11.75

Five Cheese Ziti al Forno

Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses. 10.50

Spaghetti with Meat Sauce

Traditional meat sauce seasoned with garlic and herbs over spaghetti. 9.50

Linguine alla Marinara

Pasta with a zesty blend of ripe tomatoes, onions and herbs. 9.25

Chicken Parmigiana

Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. 12.50

Carne (Beef & Pork)

Pork Filetino

Grilled pork tenderloin marinated in extra-virgin olive oil and rosemary. Served with Tuscan potatoes and bell peppers. 15.50

Chianti Braised Short Ribs *New!*

Tender boneless beef short ribs slow cooked in a chianti wine sauce. Served with portobello mushroom risotto and steamed vegetables. 14.95

Tuscan T-Bone

Grilled 18 oz choice T-bone brushed with Italian herbs. Served with Tuscan potatoes and bell peppers.* 19.50

Pasta Ripiena (Filled Pastas)

Braised Beef & Tortelloni *New!*

Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. 12.50

Cheese Ravioli

Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses. 9.75

Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic, served over fettuccine. 10.75

Eggplant Parmigiana

Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. 10.75

Capellini Pomodoro

Roma tomatoes, garlic, fresh basil and extra-virgin olive oil tossed with capellini. 9.25

Spaghetti & Meatballs

Traditional meat sauce over spaghetti with meatballs (or Italian sausage). 11.50

Tour of Italy

Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo. 14.75

Steak Gorgonzola-Alfredo

Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce.* 14.25
Steak prepared medium unless otherwise requested.

Mixed Grill

Skewers of grilled marinated steak and chicken with a rosemary demi-glace, served with grilled vegetables and Tuscan potatoes.* 14.95
Steak prepared medium unless otherwise requested.

Ravioli di Portobello

Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 10.75

Manicotti Formaggio

Ricotta, mozzarella, parmesan cheese and herbs, baked in pasta rolls with marinara sauce. 11.50

Pollo (Chicken)

Chicken Giardino

Fresh vegetables and chicken tossed with farfalle pasta in a lemon-herb sauce. 10.75

Chicken Vino Bianco

Pan-seared chicken breasts with mushrooms, tomatoes, onions and garlic in a white wine butter sauce over linguine. 12.50

Garlic-Herb Chicken con Broccoli

Rosemary-seasoned chicken breasts sautéed with fresh broccoli in a garlic cream sauce over orecchiette pasta. 12.25

Stuffed Chicken Marsala

Oven-roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy marsala sauce. Served with garlic parmesan mashed potatoes. 14.25

Pesce (Fish & Seafood)

Shrimp Primavera

Shrimp, bell peppers, onions and mushrooms in a bold arrabbiata sauce over penne. 13.50

Mediterranean Shrimp Scampi

Large shrimp sautéed with vine-ripened cherry tomatoes and olives in a garlic-butter sauce, served over linguine. 14.95

Parmesan Crusted Tilapia

Oven-baked delicate white fish crusted with parmesan cheese. Served with Italian vegetables over angel hair tossed in a light garlic-butter sauce. 13.75

Chicken Marsala

Sautéed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with Tuscan potatoes and bell peppers. 13.75

Chicken Alfredo

Grilled chicken tossed with fettuccine and fresh alfredo sauce. 12.75

Tuscan Garlic Chicken *New!*

Pan-seared chicken breasts with roasted garlic, red peppers and spinach in a white wine and garlic cream sauce, tossed with curly fettuccine. 12.75

Chicken Scampi

Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 12.95

Herb-Grilled Salmon

Salmon filer brushed with Italian herbs and extra-virgin olive oil. Served with seasoned broccoli. 14.95

Seafood Alfredo

Sautéed shrimp and scallops tossed with creamy fettuccine alfredo. 13.95

Shrimp & Asparagus Risotto *New!*

Large sautéed shrimp served over creamy parmesan risotto with asparagus. 14.25

Seafood Portofino

Mussels, scallops, shrimp and mushrooms with linguine in a garlic-butter wine sauce. 14.50

Seafood selections subject to availability.

Garden Fare®

For years Italians have turned fresh ingredients into flavorful, balanced meals. Our Garden Fare choices allow you to personalize your Italian meal to help meet your needs.

If You're Looking For Low Fat Options...

This olive branch will lead you to our delicious low fat entrées.

If You're Watching Carbohydrates...

- ~ Savor one of our grilled entrées with fresh vegetables in place of potatoes.
- ~ Enjoy our pasta entrées with whole wheat linguine.

Ask your server for our Nutrition Information Guide.



Specialties inspired by our Culinary Institute of Tuscany.

*These menu items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

An optional 18% gratuity will be added to parties of 8 or more.

Enjoy our freshly baked garlic breadsticks and your choice of homemade soup or garden-fresh salad with any entrée.

Bevande Speciale (Specialty Drinks)

Signature Beverages & Martinis

Limoncello Lemonade

A frozen blend of lemonade, Smirnoff Citrus Vodka and Caravella Limoncello - an Italian lemon liqueur. 5.75

Cosmopolitan Martini

Smirnoff Vodka, Cointreau and cranberry juice. 6.50

Sour Apple Martini

Smirnoff Vodka and DeKuyper Pucker Sour Apple Schnapps. 6.50

Tuscan Breeze

Smirnoff Vodka, orange and banana liqueurs with pineapple and orange juices. 5.75

Venetian Sunset

Martini & Rossi Asti with pineapple and cherry juices. 5.25

Italian Margarita

Sauza Gold Tequila, Triple Sec and DiSaronno Amaretto. 6.25

Frozen Margaritas — Strawberry, Wild Berry or Strawberry-Mango

A frozen margarita made with Sauza Gold Tequila and fresh fruit. 5.75

Antipasto Bloody Mary

Smirnoff Vodka with our signature antipasto skewer. 5.75

Sangrias — Peach, Berry or Tropical

A refreshing blend of chilled wine, fresh fruit and a splash of fruit juices. 4.25 glass 15.00 pitcher

Frozen Specialties

Bellinis — Strawberry, Peach or Wild Berry

A frozen blend of Martini & Rossi Asti and fresh fruit. 5.50

Strawberry Siciliano

Captain Morgan Spiced Rum, banana liqueur, strawberries and ice cream. 5.95

Frozen Tiramisu

Kahlúa, DiSaronno Amaretto, Tuaca - an Italian vanilla liqueur and ice cream. 5.95

Daiquiris — Strawberry, Peach, Mango or Wild Berry

Bacardi Rum and fresh fruit. 5.75

Tangerine Palermo

Bacardi Rum blended with orange liqueur and ice cream. 5.95

Chocolate Almond Amore

Baileys Irish Cream, DiSaronno Amaretto, Kahlúa and ice cream. 5.95

Frozen specialties also available without spirits.

We proudly feature these premium spirits:

Smirnoff, Sauza Gold, Bacardi, Beefeater, Jim Beam, J&B, Hiram Walker Cordials

Birra (Beer)

Imports & Specialties

Peroni • Heineken
Killian's Red • Samuel Adams
Corona • Corona Light

Domestic

Budweiser • Bud Light • Miller Lite
Michelob Ultra • Miller Genuine Draft
Coors Light • O'Doul's (Non-Alcoholic)

Ask your server for additional offerings of local favorites.

Draft

Budweiser • Bud Light
Available in 14 oz or 22 oz.

Caffè (Coffee)

Specialty Coffees

Lavazza Espresso • Cappuccino
Caffè Latte • Caffè Mocha
Caramel Hazelnut Macchiato

Coffee & Hot Teas

Caffè la Toscana Coffee
Herbal and Flavored Hot Teas

Bevande (Beverages)

Iced Teas & Lemonade

Fresh Brewed Iced Tea
Bellini Peach-Raspberry Iced Tea
Raspberry Lemonade

Bottled Water

Acqua Panna Natural Spring Water
San Pellegrino Sparkling Mineral Water
Available in full and half liter bottles.

Specialty Beverages

Sicilian Splash
Italian Sodas and Cream Sodas
Choice of cherry, raspberry, caramel, orange, vanilla or lemon.

Juices

Orange • Apple • Pineapple • Grapefruit
Red Cranberry • White Cranberry

Fountain Drinks

Coca-Cola Classic® • Diet Coke® • Sprite® • Dr Pepper®

Complimentary refills of Coca-Cola Classic®, Diet Coke®, Sprite®, Dr Pepper®, lemonade, fruit juices, teas and Caffè la Toscana coffee.

