## DOLCI

All Provino's desserts are made with the freshest and the finest ingredients

## CANNOLI SICILIANA

6.95

Pastry horn filled with Traditional Sweetened Ricotta and Chocolate Bits

## Cheese Cake <br> 7.95

With Strawberries Add 1.00

## RISOTTA CREMA

 5.95Creamy Italian Rice Pudding, Cinnamon Topped

## Spumoni

### 6.95

Fresh-Dipped Italian Pistachio, Rum Flavored Ice-Cream \& Cookie
Tiramisu
6.95

Creamy Italian Dessert with Lady Fingers; Cappuccino \&
Chocolate Flavored

## TORTA Cioccolato <br> 7.95

Chocolate Cake, Creamy Chocolate Layers
PANNA COTTA 6.95
"An Italian Favorite" Vanilla Cream Custard
with Amaretto/Raspberry Sauce
Limoncello CAKE
6.95

Lemon infused sponge cake, mascarpone icing

[^0]

SERVING ITALIAN FAVORITES SINCE 1977

## HOUSE WINES

Our table wines are exclusively selected for Provino's, to compliment the traditional Italian meal.

| Red Table Wine | glass 7.50 |  |
| :--- | :--- | :--- |
| White Table Wine | bottle $\quad 28.00$ |  |
| Blush Table Wine | Magnum (double bottle) 52.00 |  |

also available by the glass

| Merlot | 7.95 | Pinot Grigio 7.95 |  |
| :--- | :--- | :--- | :--- |
| Chianti | 7.95 | Riesling | 7.95 |
| Pinot Noir | 7.95 | Chardonnay 8.25 |  |

CHIANTI ..... 30.00
full-bodied, lively ruby red wine
Chianti Classico ..... 36.00well balanced, dry fruity finish
VALPOLICELLA ..... 28.00flavorful, smooth, light-dry red Italian wine30.00delightful, medium blended ruby red
PINOT NOIR30.00
ull-bodied, balanced red wine
RIESLING ..... 30.00
full-bodied, smooth, crisp, chilled white wine
Pinot Grigio ..... 30.00medium body, fresh fruit aromas
CHARDONNAY35.00

crisp, fresh, elegant chilled wine

## PROSECCO 31.00

chilled Italian sparkling white wine

Whatever the occasion.. Let Provino's help plan that special event in our traditional Italian style.

## ANTIPASTO "BEFORE DINNER"

ARTICHOKE HEARTS 7.95
breaded, fried, served with butter sauce
MOZZARELLA DI FRITTO 8.95 cheese sticks with marinara

ZUCCHINI 7.95
crispy outside, hot \& juicy inside, served with marinara sauce
RAVIOLI, FRIED $\quad 7.95$
cheese-filled, served with marinara
TION OF ABOVE - 9.95
CALAMARI
served golden brown with marinara
rved golden brown with marinara
MUSSELS MARINARA 12.95
steamed in white wine and marinara sauce
"enough to share"
MUSHROOMS RIPIENO $\mathbf{8 . 9 5}$ sausage and herb stuffed, baked

## PASTA FAGIOLI $\quad 5.95$

pasta \& bean soup with tomatoes, ground beef in a savory broth

## A La Carte Salad 8.95

our famous salad and rolls or for those sharing a dinner

## Spaghetti Classica

PROVINO'S MEAT SAUCE OR MARINARA SAUCE 14.50
Italian Meatballs, Italian Sausages or Sauteed Mushrooms add 3.50 Combination of above add 4.00

## PASTA LOVER'S SPECIAL <br> 18.95

Four different pastas with meat sauce, meatball, sausage and sauteed mushrooms

LASAGNA NAPOLETANA 18.95
Layers of Pasta, Cheeses, Ground Beef,
Baked with Meat Sauce and Mozzarella

VEGETABLE LASAGNA 18.95 Layers of Pasta, Vegetables and Cheese baked with Marinara

CHEESE OR MEAT RAVIOLI 17.95 Meat Sauce or Marinara, Mozzarella, Baked

MANICOTTI<br>17.95<br>Large Ricotta Stuffed Pasta Baked with<br>Marinara or Meat Sauce

EgGPLANT PARMIGIANA
OR VEGATALE
Layers of Eggplant, Ricotta with Meat Sauce or Vegetables with Marinara, Baked

Penne Pasta Prima Vera 17.95 Zucchini, Mushrooms, Tomatoes, Broccoli Sauteed with Marinara Sauce

ZITA AL MONDO 17.95<br>Tube Noodles, Sausage, Ground Beef,<br>Ricotta, Meat Sauce and Mozzarella, Baked

ANGEL HAIR DALVINA 18.95 Blend of Artichokes, Tomatoes, Spinach, in Light Garlic Alfredo Sauce

FETTUCCINE PROVINO 17.95 Creamy Parmesan Sauce "Alfredo Style"

FETTUCCINE DANIELLO 18.95 Pancetta (Italian bacon) and Sweet Peas with Alfredo Sauce

CANNELLONI EN BIANCO 17.95 Cheese filled Pasta, Sliced Mushrooms, Alfredo Sauce and Mozzarella, Baked

CANNELLONI GENOVESE 18.95 Pasta Stuffed with Ground Veal, Spinach and Cheese, Rosatella Sauce, Baked

## SPINACH TORTELLINI

FLORENTINE 18.95
Creamy Romano Cheese Sauce with
Spinach, Oven Baked with Parmesan

CHICKEN PARMIGIANA Boneless Breast, Meat Sauce, Melted Mozzarella Cheese

## CHICKEN \& BROCCOLI FETTUCCINE

19.95

Tender Pieces of Chicken and Broccoli in Alfredo Sauce

CHICKEN \& EGGPLANT
Tender Breast Topped with Eggplant, Ricotta,
Meat Sauce and Mozzarella
19.9

Boneless Breast stuffed with Spinach, Sausage
Mushrooms, Mozzarella and Marinara sauce
CHICKEN ROMANO
Tender Boneless Breast, Ham, Cheese,
Mushrooms and Wine Sauce
19.95 VEAL MARSALA

Scallopini Sauteed with Fresh Mushrooms and Marsala Wine Sauce

CHICKEN FRANCESE 20.95
Egg Dipped, Boneless Breast Sauteed Golden
in Lemon Butter and Wine Sauce
CHICKEN MARSALA
20.95

Tender Chicken Breast Sauteed with Mushrooms
and Marsala Wine Sauce
VEAL DIANA
22.95

Breaded Cutlet, Eggplant, Ricotta,
Meat Sauce, Mozzarella
eal A La Roma
22.95

Tender Cutlet, Ham, Cheese, Mushrooms Wine Sauce

VEAL FRANCESE
22.95

Scallopini Egg Dipped, Sauteed Golden in
Lemon Butter \& Wine Sauce

## CIOPPINO

### 27.95

AN ARRAY OF CLAMS, SHRIMP, SCALLOPS, MUSSELS, SNAPPER, Simmered in a Spicy Tomato Garlic Sauce, Served over Linguine.

LINGUINE WITH BABY CLAMS 19.95 SCAMPI AL FORNO
Herbs, Garlic, served with White or
Red Clam Sauce
Red Snapper Francese 21.95
Egg Dipped, Sauteed Golden in Lemon Butter
and Wine Sauce

SHRIMP AND SCALLOPS
21.95

Simmered with Herbs, Garlic in our
Alfredo Cream Sauce, over Pasta
MUSSELS MARINARA
19.95

Steamed in White Wine, Garlic and
Marinara Sauce, over Angel Hair

Shrimp, Simmered with Herbs
Garlic Butter and White Wine Sauce over Pasta

## SEAFOOD TRIO 21.95

Shrimp, Scallops and Clams, Sauteed with Herbs with Marinara or Rosatella Sauce over Pasta

SHRIMP FRA DIAVLO 21.95
Spicy Sauteed Shrimp in Marinara Sauce over Angel Hair

CANNELLONI DEL MAR 19.95
Pasta Horn Stuffed with Lobster, Scallops, and Shrimp in Rosatella Sauce and Baked


[^0]:    CAFFE PROVINO
    An exciting Blend of Italian Coffee, Chocolate \&
    Whipped Cream Topped with Chocolate Chips

