DOLCI

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

6.95

CANNOLI SICILIANA

Pastry horn filled with Traditional Sweetened Ricotta and Chocolate Bits

CHESE CAKE 7.95

With Strawberries Add 1.00

RISOTTA CREMA 5.95

Creamy 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 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

CAFFE PROVINO 4.25

An exciting Blend of Italian Coffee, Chocolate & Whipped Cream Topped with Chocolate Chips

2252 E. Main Street Snellville, GA 770-972-8411 www.provinos.com



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 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 36.00

well balanced, dry fruity finish

VALPOLICELLA 28.00

flavorful, smooth, light-dry red Italian wine

MERLOT 30.00

delightful, medium blended ruby red

PINOT NOIR 30.00

full-bodied, balanced red wine

RIESLING 30.00

full-bodied, smooth, crisp, chilled white wine

PINOT GRIGIO 30.00

medium body, fresh fruit aromas

CHARDONNAY 35.00

crisp, fresh, elegant chilled wine

Prosecco 31.00

chilled Italian sparkling white wine



ANTIPASTO "BEFORE DINNER"

ARTICHOKE HEARTS 7.95

7.95 ZUCCHINI

breaded, fried, served with butter sauce crispy outside, hot & juicy inside, served with marinara sauce

MOZZARELLA DI FRITTO 8.95 cheese sticks with marinara

RAVIOLI, FRIED 7.95 cheese-filled, served with marinara

SAMPLER COMBINATION OF ABOVE - 9.95

CALAMARI 11.95 served golden brown with marinara

MUSHROOMS RIPIENO sausage and herb stuffed, baked

MUSSELS MARINARA 12.95 steamed in white wine and marinara sauce "enough to share"

PASTA FAGIOLI 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 18.95

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

LASAGNA NAPOLETANA 18.95

ANGEL HAIR DALVINA 18.95 Layers of Pasta, Cheeses, Ground Beef, Blend of Artichokes, Tomatoes, Spinach, Baked with Meat Sauce and Mozzarella in Light Garlic Alfredo Sauce

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

FETTUCCINE PROVINO Creamy Parmesan Sauce "Alfredo Style"

FETTUCCINE DANIELLO

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

Pancetta (Italian bacon) and Sweet Peas with Alfredo Sauce

18.95

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

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

Cannelloni Genovese 18.95

EGGPLANT PARMIGIANA OR VEGATALE 17.95

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 Tube Noodles, Sausage, Ground Beef, Ricotta, Meat Sauce and Mozzarella, Baked Pasta Stuffed with Ground Veal, Spinach and Cheese, Rosatella Sauce, Baked

SPINACH TORTELLINI FLORENTINE

Creamy Romano Cheese Sauce with Spinach, Oven Baked with Parmesan All Entree prices include a Family Salad, Fresh Baked garlic Rolls and Pasta

CHICKEN PARMIGIANA Boneless Breast, Meat Sauce, Melted Mozzarella Cheese

Italian Sausages, Meat Sauce, Melted Mozzarella Cheese

SAUSAGE AND CHICKEN WITH

In a Spicy Italian Herb Sauce with Tomatoes

Italian Sausages & Bell Peppers in a Rich

Spicy Tomato Sauce, over Pasta

Tender Breaded Veal, Meat Sauce,

Melted Mozzarella Cheese

and Marsala Wine Sauce

19.95 VEAL MARSALA

VEAL DIANA

19.95

19.95

19.95

22.95

22.95

22.95

22.95

19.95

22.95

19.95 SAUSAGE PARMIGIANA

and Green Peppers

19.95 PENNE PASTA

Tender Pieces of Chicken and Broccoli in Alfredo Sauce

CHICKEN & BROCCOLI FETTUCCINE

CHICKEN & EGGPLANT 20.95 SAUSAGE & PEPPERS Tender Breast Topped with Eggplant, Ricotta. Meat Sauce and Mozzarella

CHICKEN RIPIENO 19.95 VEAL PARMIGIANA Boneless Breast stuffed with Spinach, Sausage,

Mushrooms, Mozzarella and Marinara sauce

CHICKEN ROMANO Tender Boneless Breast, Ham, Cheese, Mushrooms and Wine Sauce

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

CHICKEN MARSALA Tender Chicken Breast Sauteed with Mushrooms and Marsala Wine Sauce

Breaded Cutlet, Eggplant, Ricotta, Meat Sauce, Mozzarella

20.95 VEAL A LA ROMA

Tender Cutlet, Ham, Cheese, Mushrooms, Wine Sauce

Scallopini Sauteed with Fresh Mushrooms

VEAL FRANCESE

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

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

21.95

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

MUSSELS MARINARA 19.95 **CANNELLONI DEL MAR**

Pasta Horn Stuffed with Lobster, Scallops, and Shrimp in Rosatella Sauce and Baked