DOLCI

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

Cannoli Siciliana 7.95
Pastry horn filled with Traditional Sweetened Ricotta and Chocolate Bits

Cheese Cake 8.95
With Strawberries Add 1.00

Risotta Crema 6.95
Creamy Italian Rice Pudding, Cinnamon Topped

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

Tiramisu 7.95
Creamy Italian Dessert with Lady Fingers; Cappuccino & Chocolate Flavored

Torta Cioccolato 8.95
Chocolate Cake, Creamy Chocolate Layers

Panna Cotta 7.95
"An Italian Favorite" Vanilla Cream Custard with Amaretto/Raspberry Sauce

Limoncello Cake 7.95
Lemon infused sponge cake, mascarpone icing

Caffe Provino 4.50
An exciting Blend of Italian Coffee, Chocolate & Whipped Cream Topped with Chocolate Chips

Bevande

free refills

coffee



tea

soda

Provino's

SERVING ITALIAN FAVORITES SINCE 1977

HOUSE WINES

Our table wines are exclusively selected for Provino's, to complement 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



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 9.25
cheese sticks with marinara

Zucchini 7.95
crispy outside, hot & juicy inside, served with marinara sauce

Ravioli, Fried 8.25
cheese-filled, served with marinara

Sampler Combination of Above - 10.95

Calamari 12.50
served golden brown with marinara

Mussels Marinara 13.95
steamed in white wine and marinara sauce
"enough to share"

Mushrooms Ripieno 9.25
sausage and herb stuffed, baked

Pasta Fagioli 7.95
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 14.95
Italian Meatballs, Italian Sausages or Sauteed Mushrooms add 4.00
Combination of above add 4.50



Pasta Lover's Special 19.50

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

Lasagna Napoletana 19.50
Layers of Pasta, Cheeses, Ground Beef, Baked with Meat Sauce and Mozzarella

Vegetable Lasagna 19.25
Layers of Pasta, Vegetables and Cheese baked with Marinara

Cheese or Meat Ravioli 18.25
Meat Sauce or Marinara, Mozzarella, Baked

Manicotti 18.25
Large Ricotta Stuffed Pasta Baked with Marinara or Meat Sauce

Eggplant Parmigiana or Vegatale 18.25
Layers of Eggplant, Ricotta with Meat Sauce or Vegetables with Marinara, Baked

Penne Pasta Primavera 18.25
Zucchini, Mushrooms, Tomatoes, Broccoli Sauteed with Marinara Sauce

Zita Al Mondo 18.25
Tube Noodles, Sausage, Ground Beef, Ricotta, Meat Sauce and Mozzarella, Baked

Angel Hair Dalvina 19.25
Blend of Artichokes, Tomatoes, Spinach, in Light Garlic Alfredo Sauce

Fettuccine Provino 18.25
Creamy Parmesan Sauce "Alfredo Style"

Fettuccine Daniello 19.25
Pancetta (Italian bacon) and Sweet Peas with Alfredo Sauce

Cannelloni En Bianco 18.25
Cheese filled Pasta, Sliced Mushrooms, Alfredo Sauce and Mozzarella, Baked

Cannelloni Genovese 19.25
Pasta Stuffed with Ground Veal, Spinach and Cheese, Rosatella Sauce, Baked

Spinach Tortellini Florentine 19.25
Creamy Alfredo Sauce with Spinach, Oven Baked with Parmesan

All Pasta Entree Prices include Family Salad & Garlic Rolls

All Entree prices include a Family Salad and Fresh Baked Garlic Rolls

Chicken Parmigiana 20.95
Boneless Breast, Meat Sauce, Melted Mozzarella Cheese

Chicken & Broccoli Fettuccine 20.95
Tender Pieces of Chicken and Broccoli in Alfredo Sauce

Chicken & Eggplant 21.95
Tender Breast Topped with Eggplant, Ricotta, Meat Sauce and Mozzarella

Chicken Ripieno 20.95
Boneless Breast stuffed with Spinach, Sausage, Mushrooms, Mozzarella and Marinara sauce

Chicken Romano 20.95
Tender Boneless Breast, Ham, Cheese, Mushrooms and Wine Sauce

Chicken Francese 21.95
Egg Dipped, Boneless Breast Sauteed Golden in Lemon Butter and Wine Sauce

Chicken Marsala 21.95
Tender Chicken Breast Sauteed with Mushrooms and Marsala Wine Sauce

Sausage Parmigiana 19.95
Italian Sausages, Meat Sauce, Melted Mozzarella Cheese

Sausage and Chicken with Penne Pasta 20.95
In a Spicy Italian Herb Sauce with Tomatoes and Green Peppers

Sausage & Peppers 19.95
Italian Sausages & Bell Peppers in a Rich Spicy Tomato Sauce, over Pasta

Veal Parmigiana 23.95
Tender Breaded Veal, Meat Sauce, Melted Mozzarella Cheese

Veal Marsala 23.95
Scallopini Sauteed with Fresh Mushrooms and Marsala Wine Sauce

Veal Diana 23.95
Breaded Cutlet, Eggplant, Ricotta, Meat Sauce, Mozzarella

Veal Francese 23.95
Scallopini Egg Dipped, Sauteed Golden in Lemon Butter & Wine Sauce

Cioppino 29.95

An Array of Clams, Shrimp, Scallops, Mussels, Snapper, Simmered in a Spicy Tomato Garlic Sauce, Served over Linguine.

Linguine with Clams 19.95
Herbs, Garlic, served with White or Red Clam Sauce

Red Snapper Francese 23.95
Egg Dipped, Sauteed Golden in Lemon Butter and Wine Sauce

Shrimp and Scallops 23.95
Simmered with Herbs, Garlic in our Alfredo Cream Sauce, over Pasta

Mussels Marinara 20.95
Steamed in White Wine, Garlic and Marinara Sauce, over Angel Hair

Scampi Al Forno 23.95
Shrimp, Simmered with Herbs, Garlic Butter and White Wine Sauce over Pasta

Seafood Trio 23.95
Shrimp, Scallops and Clams, Sauteed with Herbs, with Marinara or Rosatella Sauce over Pasta

Shrimp Fra Diavlo 22.95
Spicy Sauteed Shrimp in Marinara Sauce over Angel Hair

Cannelloni Del Mar 20.25
Pasta Horn Stuffed with Lobster, Scallops, and Shrimp in Rosatella Sauce and Baked