LUNCH SPECIALS

MON-FRI FROM 11 AM - 3 PM DINE IN ONLY

IMPORTED PASTA

Spaghetti or Rigatoni or Angel Hair		Fettuccine Alfredo	\$5.95 \$7.95
Marinara	\$5.95	with Grilled Chicken	
with meatballs, meat sauce or sausage	\$7.95	Penne Romano	\$6.95
Tortellini with Marinara or Alfredo sauce	\$6.95	with sausage, green peppers, onions and marinara	φοισο
Angel Hair Pesto	\$5.95	Linguini with Red or White Clam Sauce	\$6.95
Fettuccine w/ Sausage, Garlic, Green Onions with Alfredo or Marinara	\$6.95	Linguini Carbonara with onions, bacon, sweet peas and cream sauce	\$6.95
Fettuccine Primavera with fresh veaetables, earlie and olive oil	\$6.95	·	

HOMEMADE PASTA

Baked Lasagna with meat, tomato sauce, mozzarella and ricotta cheese	\$5.95	Manicotti Pasta Rolls stuffed with ricotta and parmigiano cheese	\$5.95	
Eggplant Rollatini	\$6.95	Baked Eggplant Parmigiana		
rolls of eggplant, stuffed with ricotta cheese		Baked Ravioli	\$5.95	
Beef Cannelloni Pasta Rolls stuffed with beef, spinach and ricotta cheese	\$5.95	cheese or meat with tomato sauce		
<i>v v</i> ,	\$6.95	Baked Ziti	\$5.95	
Chicken Parmigiana	\$0.95	with ricotta, mozzarella and parmigiano cheese and marina	ıra	

Coca Cola, Diet Coke, Sprite, Dr. Pepper)	
Pink Lemonade, Fanta Orange, Root Beer Sweet Tea & Unsweet Tea	\$1.85	1. Spaghetti with meat sauce or meat balls	\$3.00 add \$1.50
Hot Tea/Coffee/Milk		2. Ravioli meat or cheese	\$4.25
DESSERTS Spumoni Cheesecake	\$5.00	3. Fettuccine Alfredo with grilled chicken	\$4.00 add \$1.50
Tiramisu	\$5.00	4. Penne Pasta with marinara or butter	\$3.00

KIDS MENU

\$4.00

add \$0.50

Chocolate Mousse Cake \$5.00
Plain Cheesecake \$4.00
Amaretto Cheesecake \$4.00
Black Forest Cheesecake \$4.00
Cannoli \$4.00

DRINKS

CUSTOMERS ARE WELCOME TO BRING OWN BEER OR WINE GLASSES AND OPENER PROVIDED EVERYTHING ON THE MENU AVAILABLE FOR TAKE-OUT CATERING FOR ALL OCCASIONS

HOURS OF OPERATION

MONDAY-THURSDAY & SUNDAY: 11 AM - 10 PM, FRIDAY & SATURDAY: 11 AM - 11 PM ITALIAN GARDEN 415 N. LBJ DRIVE, SAN MARCOS, TX 78666

512.392.8730 512.392.8735



ITALIAN GARDEN

ITALIAN GARDEN IMPORTED PASTA

		CALABO	0.17.170.0		INTO CITED TABLE				
APPETIZERS		SALADS	5		Spaghetti or Rigatoni or Angel Hair Marin	ara \$6.95	Fettuccine w/ Sausage, Garlic and Onion	s \$7.95	
						with meatballs, meat sauce or Italian sausage	\$8.95	in alfreдo or marinara sauce	
Fried Calamari		\$6.95		Small	Large	Tortellini with marinara or alfredo sauce	\$7.95	Penne Romano	\$7.95
Fried Mushrooms		\$5.95	Tossed Salad w/ Entrée	\$1.00	\$2.00	Fettuccine Alfredo	\$6.95	with sausage, bell peppers, onions and marinara sauce	
Fried Mozzarella Sticks		\$6.95	Greek Salad	\$3.00	\$5.95	Fettuccine Alfredo w/ Grilled Chicken	\$8.95	Linguini Carbonara	\$7.95
Cheese and Tomato Bread		\$4.95		·	ψοινο	Fettuccine Primavera	\$7.95	with onions, bacon, sweet peas and creamy alfredo	4400
			(Mixed greens, onions, olives, tomatoes, feta c	theese		with fresh vegetables, garlic and olive oil		Angel Hair Pesto	\$6.95
Crab Cakes		\$6.95	and red wine vinaigrette dressing)			C		ENTRÉES	
			Caesar Salad	\$3.00	\$4.95	alti n ti	All entrées served		do 05
PIZZA			(Romaine lettuce, parmigiano cheese, Caesar	dressing,		Chicken Parmigiana	\$7.9 5	Chicken Carciofi arilled or sautéed chicken breast, in a white wine cream so	\$8.95
			garlic croutons)		\$3.00	grilled or lightly breaded chicken breast, with marinara s and mozzarella cheese	auce	gruee or sauteee cnicken breast, in a write wine cream so with garlic, artichoke hearts, mushrooms and onions	шсе,
P	Personal (10")	Large (16")	Add Grilled Chicken	¢4.0F		Chicken Marsala	\$7.95	Chicken Portofino	\$8.95
Cheese	\$6.00	\$9.50	Antipasto Salad	\$4.95	\$6.95	sautéed chicken breast with mushrooms, in a sweet	Ψ1.50	sautéed chicken breast, with mushrooms and onions, in a	
White Alfredo, Ricotta,	ψ0.00	Ψ7.30	(Mixed greens, onions, olives, tomatoe		п,	marsala wine sauce		dill cream sauce	5
Mozzarella	\$7.50	\$13.00	salami, with tomato vinaigrette dress	0.		Chicken Picatta	\$7.95	Chicken Siciliano	\$7.95
	•		Spinach Salad	\$3.00	\$5.95	sautéed chicken breast, in a lemon, butter and white wine	sauce,	grilled or lightly breaded chicken breast, pan fried and top	<i>рред</i>
Supreme	\$10.50	\$17.50	(Fresh spinach, tomatoes, mushrooms, onic	ions and feta cheese,		with capers and mushrooms		with bell peppers, mushrooms and mozzarella	
Margarita Pizza	\$7.50	\$12.50	with balsamic herb vinaigrette dressing)			Chicken Cacciatore	\$7.95	Chicken Cremora	\$8.95
Barbeque Chicken Pizza	\$8.50	\$13.00	Italian Salad	\$3.00	\$5.95	grilled or sautéed chicken breast, in marinara sauce, with	1	grilled or lightly breaded chicken breast, pan fried and top	рред
Gluten Free	\$8.00	N/A	(Mixed greens, onions, tomatoes, olives and	d mazzarella		mushrooms, bell peppers and onions Chicken Tetrazini	\$8.95	with mozzarella cheese and alfredo sauce	
Toppings:	\$1.00	\$1.50		л тоггитени,		grilled chicken, bacon, mushrooms and onions in a sherry	,	,	
sausage, pepperoni, black olives, beef, bell peppers, onions, jalapeños,		cream sauce over bowtie pasta	VEAL EN	NTRÉES					
Canadian bacon, mushrooms, fresh garlic, anchovies, extra cheese, All Dressings: Ranch, Greek, House, Thousand Island, Caes			** I	All entrées served		\$12.95			
pineapple			Blue Cheese, Balsamic, Fat-Free Ranch, Italia	ian and Dijon Mustar	d.	Veal Parmigiana Scallopini	\$12.95	Veal Portofino Scallopini	
			SIDE ORD	ERS		lightly breaded with marinara sauce and mozzarella chee		sautéed with mushrooms and onions, in a brandy dill crea	am sauce \$12.95
Specialty Ingredients:	\$1.50	\$3.00	Pink Sauce (marinara and alfredo sauc	ce)	\$2.00	Veal Marsala Scallopini sautéed with mushrooms, in a sweet marsala wine sauce	\$12.95	Veal Siciliano Scallopini	Ψ12.70
artichoke hearts, sliced tomatoes, spinach,			Marinara Sauce	,	\$1.00	Veal Picatta Scallopini	\$12.95	lightly breaded pan fried and topped with bell peppers, mushrooms and mozzarella	
egaplant, roasted peppers, ricotta cheese, u	,		Sautéed Mushrooms		\$3.00	sautéed in a lemon, butter and white wine sauce,	\$12.90	Veal Cremora Scallopini	\$12.95
sausage, alfredo sauce, grilled chicken			Alfredo Sauce		\$2.00	with capers and mushrooms		lightly breaded pan fried and topped with	
			Grilled Chicken		\$3.00	Veal Carciofi Scallopini	\$12.95	mozzarella cheese and alfredo sauce	
HOMEMADE	DACTA		Meatballs			sautéed in a white wine cream sauce, with aarlic.	•	CELECOD ELIZAÉEC	
ПОМЕМАЛЕ	I'AS IA				\$3.00	artichoke hearts, onions and mushrooms		SEAFOOD ENTRÉES	
			Italian Sausage		\$3.00	Tour of Italy	\$14.95	Shrimp Scampi	\$13.95
Baked Lasagna		\$6.95	Shrimp each		\$1.50	Chicken Parmigiana, 1/2 Lasagana, and Fettuccine Alfr	edo	sautéed with garlic and artichoke hearts, lemon sauce, ov	
with meat, tomato sauce, mozzarella and r	ricotta cheese		Sautéed Vegetables		\$4.00			Shrimp Marinara	\$13.95
Eggplant Rollatini		\$7.95	Sautéed Spinach		\$3.00	LOW CARB, LOW FAT ENT	RÉES	sautéed with garlic and basil, with marinara sauce, over	
stuffed with mozzarella, parmigiano and rico	rtta cheese		Side of Dressing		\$1.00	,		Shrimp Alfredo sautéed with mushrooms, onions, garlic over angel hair	\$13.95
Beef Cannelloni Pasta Rolls		\$6.95	HOT SUI	RC		1. Grilled Chicken	\$9.95	Shrimp and Scallops Calabrese	\$13.95
stuffed with beef, spinach, mozzarella, parmi	igiano and ricotta ci			БЗ		with spinach, artichoke hearts, garlic, olive oil and pine n		sautéed with mushrooms, basil, jalapeños, garlic, white w	
Manicotti Pasta Rolls		\$6.95	Chicken Parmigiana Sub		\$5.95	2. Grilled Chicken	\$9.95	sauce, over angel hair	and terriori
stuffed with mozzarella, ricotta and parmigia	ano cheese	7 - 1 / 2	Eggplant Parmigiana Sub		\$5.95	with mushrooms, garlic, onions and olive oil 3. Grilled Chicken Primavera	\$9.95	Mixed Seafood (white wine or marinara sauce)	\$14.95
Baked Eggplant Parmigiana		\$7.95	Italian Sausage Sub		\$5.95	with mixed vegetables, garlic and olive oil	\$9.90	shrimp, scallops, calamari, garlic and basil, over angel h	
with a side of spaghetti marinara			Meatball Sub		\$5.95	4. Shrimp Primavera	\$13.95	Scallops Portofino	\$12.95
Baked Ravioli (cheese or meat)		\$6.95	Philadelphia Cheese Steak Su	ıb	\$5.95	with mixed vegetables, sautéed with garlic and olive oil	ψ10.50	sautéed with mushrooms and onions in a brandy dill crea	т заисе
Baked Ziti		\$6.95	with peppers, mushrooms and onions			5 Grilled Chicken	\$9.95	over angel hair pasta	
Trio Cannelloni		\$9.95	Calzone		\$5.95	with tomatoes, artichoke hearts, olives, pine nuts, garlic	42.20	Scallops Marinara	\$11.95
1 Manicotti, 1 Chicken, and I Beef with a pink	sauce		with sausage, pepperoni, ricotta and mozzare	ella		and olive oil		sautéed with garlic, basil and white wine marinara, over	
Pasta Combo		\$6.95	COLIB			6. Sautéed Shrimp	\$13.95	Linguini with Red or White Clam Sauce	\$8.95
Chicken Spinach Cannelloni		\$7.95	SOUP			with tomatoes, artichoke hearts, garlic, pine nuts and olis	ve oil	Tilapia and Shrimp	\$12.95
with marinara and alfredo sauce			Tortellini Soup		\$5.00			Roasted peppers, capers in a lemon wine sauce over lingu	
			spinach, carrots, tortellini					Greek Chicken and Shrimp olives, tomato, with a marsala wine sauce over bowtie pac	\$11.95
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