



NUTRITION INFORMATION

(U.S. Restaurants, excludes Hawaii)

At Olive Garden, choice is always on the menu, and today there are more ways than ever to eat healthier while sharing moments together with friends and family. In addition to our Classic entrées, we're committed to providing a wide range of delicious options so you can enjoy the meal that's right for you. We're committed to giving you easy access to the nutrition information you need, whether in our restaurants or online, and we're always innovating our menu, so check back often.

Olive Garden attempts to provide nutrition information regarding its menu items that is as complete as possible. Some menu items may not be available at all restaurants; limited time offers, regional items, or test products may not be included. While menu item nutrition analysis is based on standard recipes, variations between the nutrition info reported here and what is actually served may occur due to the handcrafted nature of our menu items, substitutions, natural variability that occurs within ingredients, region of the country and season of the year.

This listing is updated periodically in an attempt to reflect the current data and suggest you check each time you dine with us. All items are listed as-served, unless otherwise noted. If you have any questions about this information, please contact one of our Guest Relations Representatives by phone at 1-800-331-2729 (Monday - Friday, 10:00 AM to 4:00 PM Eastern Time), or by visiting

www.olivegarden.com/contact-us

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Never-Ending Pasta Bowl											
Pastas:											
Fettucine	350	25	25	0	0	0	10	67	3	2	12
Spaghetti	340	30	35	0	0	0	10	67	3	4	12
Angel Hair	350	25	25	0	0	0	10	67	3	2	12
Rigatoni	440	50	6	0.5	0	0	10	83	3	5	14
Rotini	380	30	35	0	0	100	260	77	5	0	9
Sauces:											
Alfredo	870	780	87	54	2	285	1200	11	0	2	15
Meat sauce	300	170	19	7	0	60	1040	19	2	13	14
Five Cheese Marinara	400	300	33	17	1	80	1300	17	3	10	11
Marinara	150	80	9	0.5	0	0	1280	17	4	10	4
Creamy Mushroom	860	780	87	54	2	250	1090	13	0	7	10
Toppings:											
Chicken Fritta	240	110	12	1.5	0	50	730	14	1	less than 1 g	20
Meatballs	480	360	40	19	2	65	1060	7	3	0	23
Italian sausage	470	360	39	14	0	115	1140	2	less than 1 g	2	27
APPETIZERS											
Calamari	670	380	42	3.5	0	300	1600	48	2	3	24
add marinara	35	20	2	0	0	0	320	4	less than 1 g	2	less than 1 g
add spicy ranch	240	230	26	4.5	0	15	740	2	0	less than 1 g	1
Shrimp Fritto Misto	1280	710	79	5	0	240	5010	101	9	9	41
add marinara	35	20	2	0	0	0	320	4	less than 1 g	2	less than 1 g
add spicy ranch	240	230	26	4.5	0	15	740	2	0	less than 1 g	1
Fried Mozzarella	800	450	49	17	0	65	1990	57	4	3	33
add marinara	35	20	2	0	0	0	320	4	less than 1 g	2	less than 1 g
Lasagna Fritta	1130	680	76	31	1.5	185	1800	75	5	6	39
Meatballs Parmigiana	1040	750	83	40	3.5	145	2800	27	6	5	51
Spinach-Artichoke Dip with flatbread crisps	1160	730	81	21	1	70	2440	75	7	8	33
Stuffed Ziti Fritta	500	240	26	11	0	60	1040	40	3	less than 1 g	27
add alfredo	220	190	22	14	0.5	70	300	3	0	less than 1 g	4
add marinara	35	20	2	0	0	0	320	4	less than 1 g	2	less than 1 g
Toasted Ravioli	650	280	31	10	0	45	1330	69	4	5	25
add marinara	35	20	2	0	0	0	320	4	less than 1 g	2	less than 1 g
Dipping Sauces for Breadsticks:											

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Alfredo	440	390	43	27	1	140	600	5	0	1	8
Alfredo (Large)	870	780	87	54	2	285	1200	11	0	2	15
Five Cheese Marinara	200	150	17	9	0.5	40	650	9	1	5	5
Five Cheese Marinara (Large)	400	300	33	17	1	80	1300	17	3	10	11
Marinara	70	40	4.5	0	0	0	640	8	2	5	2
Marinara (Large)	150	80	9	0.5	0	0	1280	17	4	10	4
SOUPS, SALAD & BREADSTICKS											
Breadstick with garlic topping (1 ea.)	140	20	2.5	0.5	0	0	460	25	less than 1 g	1	4
Breadstick, plain (no garlic topping, 1 ea.)	130	10	1	0	0	0	280	25	1	2	4
Chicken & Gnocchi Soup	230	100	12	4.5	0	55	1290	22	1	4	11
Minestrone Soup	110	10	1	0	0	0	810	17	4	4	5
Pasta Fagioli Soup	150	50	5	2	0	15	710	16	3	4	8
Zuppa Toscana Soup	220	130	15	7	0	40	790	15	2	2	7
Stellini Soup (Regional)	200	70	7	2.5	0	20	1240	22	1	2	9
Salad with Signature Italian Dressing	150	90	10	1.5	0	less than 5 mg	770	13	2	4	3
Salad without Dressing	70	15	2	0	0	0	250	11	2	2	2
Italian Dressing	80	70	8	1.5	0	less than 5 mg	520	2	0	2	0
Low-Fat Italian Dressing	30	20	2	0	0	5	410	2	0	2	0
CREATE YOUR OWN PASTA											
Angel Hair	350	25	2.5	0	0	0	10	67	3	2	12
Gluten-Free Rotini	380	30	3.5	0	0	100	260	77	5	0	9
Rigatoni	440	50	6	0.5	0	0	10	83	3	5	14
Spaghetti	340	30	3.5	0	0	0	10	67	3	4	12
Creamy Mushroom Sauce	860	780	87	54	2	250	1090	13	0	7	10
Five Cheese Marinara	400	300	33	17	1	80	1300	17	3	10	11
Marinara	150	80	9	0.5	0	0	1280	17	4	10	4
Meat Sauce	300	170	19	7	0	60	1040	19	2	13	14
Crispy Chicken Fritta	240	110	12	1.5	0	50	730	14	1	less than 1 g	20
Grilled Chicken	130	25	2.5	0.5	0	75	540	less than 1 g	0	0	26
Italian Sausage (2 Links)	470	360	39	14	0	115	1140	2	less than 1 g	2	27
Meatballs (3)	480	360	40	19	2	65	1060	7	3	0	23
Sauteed Shrimp	170	30	3.5	0	0	245	410	1	less than 1 g	0	33
Seasoned Broccoli	150	110	13	1	0	0	220	8	3	2	4
ENTRÉES											
Lunch-Sized Favorites											

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Cheese Ravioli with Marinara Sauce	440	200	22	11	0	75	1330	38	3	4	25
Cheese Ravioli with Meat Sauce	500	230	26	14	0	100	1240	39	2	6	29
Chicken Parmigiana	630	260	29	7	0	75	1970	61	5	10	36
Eggplant Parmigiana	660	290	32	7	0	30	1540	75	7	13	21
Fettuccine Alfredo	650	410	45	27	1	140	610	47	2	3	15
add seasoned broccoli	130	110	12	1	0	0	200	4	2	1	2
Five Cheese Ziti al Forno	630	310	35	18	0.5	85	1220	57	4	9	24
Lasagna Classico	500	270	30	16	0.5	105	1290	33	3	7	29
Shrimp Scampi	460	160	18	7	0	100	1020	52	4	5	20
Spaghetti with Marinara Sauce	290	60	6	0	0	0	650	50	4	7	9
Spaghetti with Meat Sauce	360	100	12	3.5	0	30	530	51	3	9	14
Spaghetti with Meat Sauce & Meatballs	680	340	38	17	1.5	75	1230	56	4	9	30
Dinner Entrées											
Cheese Ravioli with Marinara Sauce	750	340	38	19	0	125	2370	63	5	8	41
Cheese Ravioli with Meat Sauce	860	410	46	24	0	170	2190	65	4	11	50
Chicken & Shrimp Carbonara	1370	820	91	47	2.5	390	2050	75	3	10	64
Chicken Alfredo (with crispy chicken frita)	1790	1030	114	57	2	385	2670	123	6	7	70
Chicken Alfredo (with grilled chicken)	1570	860	95	56	2	430	2290	96	5	6	81
add Broccoli	150	110	13	1	0	0	220	8	3	2	4
Chicken Marsala Fettuccine	1400	690	77	36	2	225	2580	112	4	12	55
Chicken Parmigiana	1020	460	51	14	0	155	3300	80	7	13	64
Chicken Scampi	1050	400	45	16	1	130	2470	106	5	8	49
Chicken Tortelloni Alfredo	1980	1180	131	76	2.5	650	3720	95	5	9	112
Eggplant Parmigiana	1070	520	58	14	0	60	2440	108	11	20	35
Fettuccine Alfredo	1310	810	90	55	2	285	1210	95	4	5	30
add Broccoli	150	110	13	1	0	0	220	8	3	2	4
Five Cheese Ziti al Forno	1170	620	69	36	1.5	170	2440	98	6	16	46
Grilled Chicken Margherita	650	350	39	11	0	185	2120	15	5	5	65
Herb-Grilled Salmon	610	400	45	11	0	130	1360	9	4	3	45
Herb-Grilled Salmon Coho (Regional)	510	270	31	9	0	130	1020	9	4	2	50
Lasagna Classico	940	490	55	30	1	200	2260	61	6	11	54
Ravioli Carbonara	1390	930	104	63	2.5	325	2660	63	3	6	53
Seafood Alfredo	1450	840	93	55	2	435	1690	97	4	5	56
Shrimp Alfredo	1470	840	93	55	2	525	1620	96	4	6	63
Shrimp Scampi	490	160	18	7	0.5	165	1120	52	4	5	29

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Spaghetti with Marinara	490	110	12	1	0	0	1290	83	6	13	15
Spaghetti with Meat Sauce	640	200	22	7	0	60	1050	85	4	17	26
Spaghetti with Meat Sauce & Meatballs (3)	1120	560	62	27	2.5	130	2110	92	7	17	49
Spaghetti with Meat Sauce & Sausage (2)	1110	560	62	21	0	180	2190	87	5	19	52
Tour of Italy	1550	880	97	50	1.5	325	3220	99	7	12	72
6 oz. Sirloin	980	560	62	36	2	275	1840	49	2	3	57
SIDES											
Meatballs (3)	480	360	40	19	2	65	1060	7	3	0	23
Grilled Chicken	130	25	2.5	0.5	0	75	540	less than 1 g	0	0	26
Seasoned Parmesan Garlic Broccoli	150	110	13	1	0	0	450	8	3	2	5
DESSERTS											
Pumpkin Cheesecake	790	460	51	30	2	220	640	70	4	45	13
Black Tie Mousse Cake	750	450	50	30	1	155	290	76	4	59	9
Chocolate Brownie Lasagna	910	470	52	27	1.5	135	580	144	6	103	13
Sicilian Cheesecake with Strawberry Topping	730	380	42	26	1.5	155	450	78	2	63	12
Strawberry Cream Cake	540	240	26	17	0.5	170	370	69	2	47	9
Tiramisu	470	240	27	17	0	215	125	54	0	35	6
Warm Italian Doughnuts	810	250	28	3.5	0	0	510	119	6	25	20
add chocolate sauce	220	25	3	2	0	10	110	48	less than 1 g	42	2
add raspberry sauce	210	0	0	0	0	0	10	51	0	35	0
KIDS MENU											
Create Your Own Pasta											
Fettuccine	220	15	1.5	0	0	0	5	42	2	2	7
Small Shells	210	20	2	0	0	0	5	42	2	2	7
Spaghetti	170	15	1.5	0	0	0	5	33	1	2	6
Alfredo Sauce	440	390	43	27	1	140	600	5	0	1	8
Meat Sauce	110	60	7	2.5	0	25	390	7	less than 1 g	5	5
Tomato Sauce	80	45	5	0.5	0	0	420	8	1	5	1
Grilled Chicken	130	25	2.5	0.5	0	75	540	less than 1 g	0	0	26
Crispy Chicken Fritta	240	110	12	1.5	0	50	730	14	1	less than 1 g	20
Meatball	160	120	13	6	0.5	20	350	2	less than 1 g	0	8
Shrimp	45	0	0	0	0	75	130	0	0	0	10
Entrees											
Cheese Ravioli	340	150	16	8	0	50	980	33	3	6	17
Cheese Pizza	400	120	13	7	0	25	720	54	3	4	17

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
add Pepperoni	60	50	5	2	0	15	210	0	0	0	2
Chicken Fingers	300	140	15	1.5	0	65	580	15	0	0	25
Macaroni & Cheese	360	120	14	8	0	40	870	45	2	6	16
Sides											
Grapes	40	0	0	0	0	0	0	11	less than 1 g	9	0
Seasoned Broccoli	150	110	13	1	0	0	220	8	3	2	4
French Fries	290	130	14	1	0	0	310	37	5	0	5
add ketchup	80	0	0	0	0	0	640	20	less than 1 g	16	less than 1 g
Spaghetti with Tomato Sauce	180	40	4.5	0.5	0	0	290	30	2	5	5
Drinks											
Milk, 1%	100	20	2.5	1.5	0	10	105	12	0	12	8
Chocolate Milk, 1%	180	25	2.5	1.5	0	10	135	31	0	29	8
Raspberry Lemonade	110	0	0	0	0	0	10	30	0	28	0
Fruit Juices											
Juice, Apple	170	0	0	0	0	0	50	42	0	42	0
Juice, Cranberry	180	0	0	0	0	0	50	45	0	45	0
Juice, Orange	180	0	0	0	0	0	10	40	0	36	3
Juice, Pineapple	200	0	0	0	0	0	5	48	less than 1 g	45	1
Dessert											
Smoothie, Strawberry	220	0	0	0	0	0	0	60	0	55	0
Smoothie, Peach	190	0	0	0	0	0	10	49	0	47	0
GLUTEN SENSITIVE MENU											
Zuppa Toscana Soup (U.S. only)	220	130	15	7	0	40	790	15	2	2	7
Salad without Croutons	110	80	8	1.5	0	less than 5 mg	670	7	2	3	2
6 oz. Tuscan Sirloin	480	260	30	10	1	135	1680	9	4	2	46
Grilled Chicken Parmigiana with Rotini & Marinara	810	290	33	13	0	250	3040	59	7	10	75
Herb-Grilled Salmon	610	400	45	11	0	130	1360	9	4	3	45
Herb-Grilled Salmon Coho (Regional)	510	270	31	9	0	130	1020	9	4	2	50
Rotini Pasta with Marinara	530	110	12	0.5	0	100	1530	94	8	10	13
Rotini Pasta with Meat Sauce	680	200	22	7	0	160	1300	96	6	13	23
Kids Grilled Chicken with Rotini Pasta & Marinara	430	80	9	1	0	120	1310	58	5	14	33
Kids Rotini Pasta with Marinara	260	50	6	0	0	50	770	47	4	5	6
Kids Rotini Pasta with Meat Sauce	340	100	11	3.5	0	80	650	48	3	7	12
DRINKS											
Cocktails											

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Amaretto Sour	260	0	0	0	0	0	20	44	2	38	0
Blue Amalfi	210	0	0	0	0	0	10	23	0	22	0
Italian Margarita	380	0	0	0	0	0	30	58	4	49	less than 1 g
Italian Rum Punch	320	0	0	0	0	0	30	48	3	41	0
Spiked Strawberry Lemonade	-	-	-	-	-	-	-	-	-	-	-
Peach Bellini	210	0	0	0	0	0	10	23	0	21	less than 1 g
Strawberry Bellini	210	0	0	0	0	0	10	22	less than 1 g	20	less than 1 g
Sangrias											
Green Apple Moscato Sangria (Glass)	200	0	0	0	0	0	15	39	0	37	0
Green Apple Moscato Sangria (Pitcher)	830	0	0	0	0	0	50	161	3	150	2
Berry Sangria (Glass)	210	0	0	0	0	0	5	30	0	27	0
Berry Sangria (Pitcher)	870	0	0	0	0	0	25	126	3	112	1
Watermelon Moscato Sangria (Glass)	180	0	0	0	0	0	15	34	0	31	0
Watermelon Moscato Sangria (Pitcher)	720	0	0	0	0	0	60	138	3	128	less than 1 g
Wines											
Whites And Rosé - Glass	150	0	0	0	0	0	10	4	0	2	0
Whites And Rosé - Grande Pour	220	0	0	0	0	0	15	6	0	3	0
Whites And Rosé - Bottle	630	0	0	0	0	0	35	16	0	7	less than 1 g
Reds - Glass	160	0	0	0	0	0	0	5	0	1	0
Reds - Grande Pour	230	0	0	0	0	0	0	8	0	2	0
Reds - Bottle	660	0	0	0	0	0	0	21	0	5	less than 1 g
Sparkling Prosecco - Glass	160	0	0	0	0	0	10	10	0	10	less than 1 g
Sparkling Prosecco - Bottle	660	0	0	0	0	0	0	21	0	5	less than 1 g
Beers											
Light Draft (16 oz)	140	0	0	0	0	0	15	6	0	6	1
Light Draft (22 oz)	190	0	0	0	0	0	20	8	0	8	2
Regular Draft (16 oz)	230	0	0	0	0	0	5	16	0	14	3
Regular Draft (22 oz)	310	0	0	0	0	0	5	22	0	20	4
Bottle, Light	100	0	0	0	0	0	10	5	0	5	less than 1 g
Bottle, Regular	150	0	0	0	0	0	10	11	0	11	1
Bottle, Angry Orchard Hard Cider	220	0	0	0	0	0	10	31	0	23	0
Bottle, Non-Alcoholic	70	0	0	0	0	0	10	13	0	13	less than 1 g
NON-ALCOHOLIC DRINKS											
Coffee	0	0	0	0	0	0	0	0	0	0	0
Tea	0	0	0	0	0	0	5	less than 1 g	0	0	0

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Cappuccino	150	60	6	3	0	30	70	13	less than 1 g	10	9
Iced Coffee - Caramel	250	60	7	4	0	20	90	40	0	31	7
Iced Coffee - Traditional	210	60	7	4	0	20	90	29	0	21	7
Iced Coffee - Vanilla	240	60	7	4	0	20	90	38	0	30	7
Lavazza Espresso	60	10	15	0	0	15	15	6	less than 1 g	3	5
Iced Tea, Bellini Peach-Raspberry	80	0	0	0	0	0	10	18	0	17	0
Iced Tea, Mango-Strawberry	100	0	0	0	0	0	10	24	0	22	0
Italian Bottled Water	0	0	0	0	0	0	0	0	0	0	0
Lemonade, Classic	170	0	0	0	0	0	20	43	0	42	0
Lemonade, Raspberry	160	0	0	0	0	0	15	45	0	42	0
Limonata, Strawberry-Passion Fruit	180	0	0	0	0	0	30	48	0	44	0
Fountain Drinks											
Coke	140	0	0	0	0	0	45	39	0	39	0
Coke Zero	0	0	0	0	0	0	40	0	0	0	0
Diet Coke	0	0	0	0	0	0	40	0	0	0	0
Dr. Pepper	150	0	0	0	0	0	55	41	0	41	0
Minute Maid Lemonade	170	0	0	0	0	0	20	43	0	42	0
Sprite	140	0	0	0	0	0	65	38	0	38	0
Fruit Juices											
Juice, Apple	210	0	0	0	0	0	65	53	0	53	0
Juice, Cranberry	230	0	0	0	0	0	65	56	0	56	0
Juice, Grapefruit	190	0	0	0	0	0	45	42	0	32	4
Juice, Orange	230	0	0	0	0	0	10	51	0	45	4
Juice, Pineapple	250	0	0.5	0	0	0	10	60	less than 1 g	56	2
Juice, Tomato	90	0	0	0	0	0	1280	19	4	13	4
TO GO & CATERING MENU											
Take Home Entrées											
Fettuccine Alfredo	1010	500	56	34	1.5	155	850	97	7	5	30
Five Cheese Ziti al Forno	940	460	52	27	1	125	1820	89	6	14	36
Spaghetti with Meat Sauce	640	200	22	7	0	60	1050	85	4	17	26
To Go - Soups & Salad											
Famous House Salad To Go	290	150	17	2.5	0	10	1380	30	6	10	8
Chicken & Gnocchi (Per One Serving, Serves Two)	230	100	12	4.5	0	55	1290	22	1	4	11
Minestrone (Per One Serving, Serves Two)	110	10	1	0	0	0	810	17	4	4	5
Pasta Fagioli (Per One Serving, Serves Two)	150	50	5	2	0	15	710	16	3	4	8

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Zuppa Toscana (Per One Serving, Serves Two)	220	130	15	7	0	40	790	15	2	2	7
Stellini Soup (Per One Serving, Serves Two)	200	70	7	2.5	0	20	1240	22	1	2	9
Catering - Soups & Salad											
Jumbo Famous House Salad (Serves 6)	1650	1020	114	17	1.5	55	8260	134	17	36	30
Half-Gallon Soups (Serves 6):											
Chicken & Gnocchi	1870	840	93	38	2	460	10280	177	10	31	88
Minestrone	850	80	9	1.5	0	0	6460	140	31	31	40
Pasta Fagioli	1170	390	44	17	2	140	5690	131	24	29	62
Zuppa Toscana	1760	1060	117	52	1.5	300	6350	123	15	17	59
Stellini Soup Catering (Regional)	1570	530	59	21	1.5	160	9910	180	11	15	73
One-Gallon Soups (Serves 12):											
Chicken & Gnocchi	3750	1670	186	76	4	915	20570	353	20	63	175
Minestrone	1700	150	18	2.5	0	0	12920	279	63	63	81
Pasta Fagioli	2350	790	87	33	4	280	11380	261	47	59	124
Zuppa Toscana	3520	2110	234	105	2.5	600	12700	246	29	33	118
Stellini Soup Catering (Regional)	3130	1060	118	43	3	320	19820	359	22	31	145
Catering - Pans (Serves 4 - 6)											
Asiago Tortelloni with Grilled Chicken	7930	4700	523	305	11	2600	14870	380	20	35	446
Cheese Ravioli with Marinara	2990	1370	153	78	0.5	500	9490	254	21	33	166
Cheese Ravioli with Meat sauce	3510	1780	198	98	2	660	9790	246	16	22	195
Chicken Alfredo	6050	3240	360	209	8	1645	8870	381	19	22	322
Chicken and Shrimp Carbonara	5460	3270	365	190	10	1560	8190	300	14	39	255
Chicken Parmigiana	4790	1680	188	37	0.5	510	13070	529	40	71	266
Chicken Scampi	4190	1600	178	65	3.5	530	9900	424	21	32	196
Fettuccine Alfredo	5010	3050	339	205	8	1065	4550	376	15	20	116
Five Cheese Ziti al Forno	4680	2470	276	144	6	685	9750	391	26	65	183
Lasagna Classico (Serves up to 12)	6470	3280	364	208	7	1380	13900	448	36	71	370
Lasagna Classico (Serves up to 8)	3420	1760	196	110	3.5	730	7640	230	19	38	196
Shrimp Alfredo	5680	3160	352	207	8	2040	6200	382	18	22	248
Shrimp Scampi	1980	640	72	29	2	650	4470	208	16	20	114
Spaghetti with Marinara Sauce	2270	440	49	3	0	0	4840	396	27	55	72
Spaghetti with Marinara & Italian Sausage	4260	1920	214	58	0	465	10360	417	33	69	181
Spaghetti with Marinara Sauce & Meatballs	3980	1700	190	69	7	225	9340	433	39	62	153
Spaghetti with Meat Sauce	2840	790	88	27	1	230	3950	403	20	68	112
Spaghetti with Meat Sauce & Italian Sausage	4830	2270	252	82	1	695	9470	424	25	82	221

Menu Item	Calories	Calories from Fat	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Total Carbs. (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Spaghetti with Meat Sauce & Meatballs	4550	2050	228	93	8	455	8440	440	31	76	193
Catering - Create Your Own Pasta Station (Serves 10)	17280	8490	944	387	21	2480	45250	1531	103	206	702
Catering - Appetizers (Serves 4 - 6)											
Fried Mozzarella	3450	1910	212	72	2	290	8540	243	18	13	141
Toasted Ravioli	2590	1100	123	40	2	175	5310	274	17	18	98
add marinara	110	60	7	0.5	0	0	960	13	3	7	3
Spinach-Artichoke Dip with flatbread crisps	2310	1450	161	43	2	145	4880	151	14	17	66
Dipping Sauces (1 Pint):											
Alfredo	1750	1560	173	109	4	570	2400	21	0	4	30
Five Cheese Marinara	800	600	67	34	2	160	2610	35	5	20	21
Marinara	290	150	17	1.5	0	0	2550	33	7	19	7
Meat sauce	600	340	38	14	0.5	125	2070	37	3	26	28
Catering - Perfect Additions (Serves 4 - 6)											
Chicken Fingers	1350	620	69	7	0	305	2620	70	0	0	112
Grilled Chicken	810	160	17	3.5	0	440	4530	7	3	3	156
Italian Meatballs	1710	1260	140	65	7	225	4500	37	11	8	81
Italian Sausage	1990	1480	164	55	0	465	5520	21	6	14	109
Catering - Desserts (Half or Whole, Serves 6 or 12)											
Pumpkin Cheesecake, per slice	770	450	50	29	2	215	630	69	4	45	13
Black Tie Mousse Cake, per slice	750	450	50	30	1	155	290	76	4	59	9
Sicilian Cheesecake, per slice	730	380	42	26	1.5	155	450	78	2	63	12
Tiramisu, per slice	470	240	27	17	0	215	125	54	0	35	6
Catering - Beverages											
Iced Tea, Bellini Peach-Raspberry, 1 Gallon	800	0	0	0	0	0	105	191	0	180	0
Iced Tea, Mango-Strawberry, 1 Gallon	1070	0	0	0	0	0	115	266	0	244	0
Iced Tea, Raspberry, 1 Gallon	830	5	0	0	0	0	115	210	0	193	0
Iced Tea, Fresh Brewed, Unsweetened, 1 Gallon	40	0	0	0	0	0	115	12	0	0	0
Lemonade, Classic, 1 Gallon	1770	0	0	0	0	0	230	463	0	448	0
Lemonade, Raspberry, 1 Gallon	1760	0	0	0	0	0	170	475	0	443	0
Coke, 2 Liter	790	0	0	0	0	0	250	220	0	220	0
Diet Coke, 2 Liter	0	0	0	0	0	0	230	0	0	0	0
Sprite, 2 Liter	790	0	0	0	0	0	370	214	0	214	0