



Italy

Pasta & Pizza

APPETIZERS ~ ANTIPASTI

Fried Cheese.....	\$6.95
Fried Calamari.....	\$8.95
Fried Mushrooms.....	\$6.95
Fried Zucchini.....	\$6.95
Zuppa de Mussels.....	\$8.95
Muzzerela Fresca.....	\$8.95
Shrimp Scampi.....	\$10.95

SOUPS ~ ZUPPE

	CUP	BOWL
Pasta e Fagioli.....	\$3.95	\$5.95
Fagioli Country Style.....	\$3.95	\$5.95
Minestrone.....	\$3.95	\$5.95
Tortellini Brodo.....	\$3.95	\$5.95

SOUP CUPS NOT AVAILABLE TO-GO

SALADS ~ INSALATE

Italy.....	\$6.50
MUSHROOMS, BLACK OLIVES & CHEESE	
Nick's.....	\$7.95
ITALY SALAD WITH ONIONS, GARLIC & BELL PEPPERS TOSSED IN OLIVE OIL & LEMON DRESSING	
Caesar.....	\$6.50
Antipasto Italy.....	\$9.95
WITH COLD CUTS, HAM, SALAMI & PROVOLONE CHEESE	
Calamari.....	\$10.95
Shrimp Salad.....	\$12.50
Tossed.....	\$2.50
DRESSINGS OFFERED ARE OUR FAMOUS TOMATO VINAIGRETTE OR RANCH	

ADD CHICKEN TO ANY SALAD \$2.95

DRINKS...\$2.50

PEPSI, DIET PEPSI, SIERRA MIST, LEMONADE, DR. PEPPER,
ROOT BEER, RASPBERRY TEA, SWEET & UNSWEET TEA, COFFEE, HOT TEA

DESSERTS ~ DOLCE

Cannoli.....	\$4.50
Tiramisu.....	\$4.95
Cheesecake.....	\$4.50
ORIGINAL, CHOCOLATE OR STRAWBERRY	
Limoncello Mascarpone Cake.....	\$4.95

PASTA ~ IPRIMI

Lasagna	\$8.95
Spinach Lasagna	\$8.95
Baked Ziti	\$8.95
Ravioli Cheese	\$7.95
Ravioli with Meat Sauce	\$9.95
Pasta Sampler	\$7.95
Lasagna, Manicotti, Cannelloni	\$8.95
Eggplant Parmigiana	\$7.95
Eggplant Parmigiana with Spaghetti	\$10.95
Manicotti	\$7.95
Spaghetti or Angel Hair with Red Sauce	\$5.50

ADD OIL & GARLIC OR MEATBALLS (2), SAUSAGES (2), MEAT SAUCE, MUSHROOMS OR BLACK OLIVES \$3.00

PIZZA

FRESH FROM THE OVEN

	8"	14"	16"
Cheese	\$7.95	\$12.95	\$13.95
Special	\$11.95	\$16.95	\$19.95
Mario's Chicken	\$11.95	\$16.95	\$17.95
CHICKEN BREAST, SAUCE & CHEESE			
Alfredo	\$13.95	\$18.95	\$19.95
ALFREDO SAUCE, CHEESE & SPINACH			

AVAILABLE TOPPINGS: CANADIAN BACON, HAMBURGER, ONIONS, SAUSAGE, MUSHROOMS, BELL PEPPERS, BLACK OLIVES, PEPPERONI, JALAPENOS, ANCHOVIES
ADD \$1.00 FOR EACH TOPPING; 4 TOPPINGS = SPECIALBAKE TIME ON PIZZA IS 15-20 MINUTES

KIDS MENU ~ BAMBINOS

12 & UNDER

6" Cheese Pizza	\$5.95
Spaghetti with Meatball	\$4.95
Fried Cheese	\$4.95
Cheese Ravioli	\$4.95
Chicken Tenders	\$4.95

ITALY HERO 12 INCH

ALL SUBS SERVED WITH POTATO CHIPS

Sausage \$7.95

Meatball..... \$7.95

Chicken Parmigiana \$8.95

Cold Cut Sub..... \$7.95

SALAMI, HAM, LETTUCE, TOMATO & PROVOLONE, SERVED HOT OR COLD

Philly Sub \$10.95

ONION, MUSHROOM, RED BELL PEPPERS, MOZZARELLA CHEESE

STUFFED SANDWICHES

Calzone..... \$6.95

SAUSAGE, RICOTTA & MOZZARELLA SERVED WITH A CUP OF MARINARA

Stromboli \$6.95

ALL PIZZA INGREDIENTS SERVED WITH A CUP OF MARINARA

SIDE ORDERS

Fettuccine Alfredo \$5.95

Spaghetti Marinara..... \$4.95

Meatball or Sausage (each) \$1.50

Garlic Bread \$2.95

Extra Rolls (each) \$0.60

Mixed Vegetables \$3.95

Sauteed Spinach \$3.95

Sauteed Mushrooms..... \$3.95

SPECIALTIES ~ SPECIALITA

Penne Niccola..... \$9.95

With Chicken \$11.95

WITH MUSHROOMS, ONIONS, RED BELL PEPPERS, FRESH TOMATO CHUNKS IN CANOLA OIL & GARLIC

Fettuccine Alfredo \$8.95

With Chicken \$10.95

EGG NOODLES IN A CHEESE CREAM SAUCE

Fettuccine Carbonara \$9.95

With Chicken \$11.95

WITH OLIVES, MUSHROOMS & PANCETTA IN A CREAM SAUCE

Linguini Clam Sauce \$9.95

WITH RED OR WHITE SAUCE

Linguini Clam Sauce with Shrimp..... \$15.95

WITH RED OR WHITE SAUCE

Linguini Primavera

with mixed vegetables in a cream sauce \$9.95

with mixed vegetables in olive oil & garlic \$8.95

with Chicken, olive oil & garlic \$10.95

with Chicken in a cream sauce \$11.95

Tortellini Michael Angelo \$10.95

WITH MUSHROOMS, PANCETTA & FRESH TOMATOES IN A PINK SAUCE

Tortellini Bolognese \$10.95

CHEESE FILLED PASTA IN A MEAT SAUCE WITH A TOUCH OF CREAM

Penne Pomodoro \$9.95

with Chicken..... \$11.95

ONIONS & BASIL WITH FRESH TOMATO SAUCE

Al Pacino \$9.95

with Chicken..... \$11.95

WHOLE WHEAT PASTA, BROCCOLI, MUSHROOMS IN OLIVE OIL & GARLIC

GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE FOR AN ADDITIONAL \$2.00

ENTREES

CHICKEN ~ POLLO

Chicken Parmigiana	\$10.50
WITH SPAGHETTI IN A RED SAUCE	
Chicken Piccata	\$10.50
WITH CAPERS, WHITE WINE LEMON SAUCE	
Chicken Marsala	\$10.50
WITH MUSHROOMS IN A MARSALA WINE SAUCE	
Chicken Dame Blanka	\$11.95
WITH BROCCOLI & MUSHROOMS IN A CREAM SAUCE	
Chicken Country Style	\$10.50
WITH MUSHROOMS, SUN DRIED TOMATOES & JALAPENOS, IN A RED SAUCE	
Chicken Niccola	\$11.95
STUFFED WITH SPINACH & CHEESE, TOPPED WITH A MUSHROOM BRANDY SAUCE	
Chicken Arrabiata	\$11.95
WITH ONION & CRUSHED RED PEPPER IN A SPICY RED SAUCE. HOT, HOT!	
Chicken Albanes	\$11.95
WITH MUSHROOMS, LIGHT SHERRY & MELTED MOZZARELLA CHEESE	
Chicken Cacciatore	\$10.50
WITH MUSHROOMS & ONIONS IN A LIGHT RED SAUCE	

VEAL ~ VITELLO

Veal Parmigiana	\$13.95
BREADED VEAL GARNISHED WITH SPAGHETTI IN A RED SAUCE	
Veal Marsala	\$13.95
MEDALLIONS OF VEAL IN A MARSALA WINE SAUCE	
Veal Piccata	\$13.95
SERVED WITH CAPERS IN A LEMON WINE SAUCE	

FISH ~ PESCE

Shrimp Fettuccini	\$15.95
FETTUCCINI ALFREDO WITH SHRIMP	
Shrimp Fra Diavolo	\$15.95
WITH A SPICY SAUCE OVER LINGUINE	
Salmon Piccata	\$15.95
POACHED SALMON & CAPERS IN A LEMON WHITE WINE SAUCE	
Tilapia Piccata	\$13.95
TILAPIA & CAPERS IN A LEMON WHITE WINE SAUCE	
Shrimp Sinatra	\$15.95
BRANDY PINK SAUCE WITH CHUNKS OF FRESH TOMATOES OVER LINGUINE PASTA	
Flounder Lemone	\$13.95
LEMON WHITE WINE SAUCE	
Zuppa di Pesce	\$17.95
MUSSELS, SHRIMP, SCALLOPS, CALAMARI & LIGHT MARINARA OVER LINGUINI	

GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE FOR AN ADDITIONAL \$2.00

CATERING

LET ITALY CATER EVERYTHING YOU NEED TO MAKE YOUR BUSINESS MEETING OR PERSONAL PARTY A SUCCESS.
SERVE OUR PASTAS, PIZZAS, OR OTHER ITEMS IN PLACE OF THE USUAL AND YOUR FRIENDS AND CLIENTS WILL RAVE.

CALL OUR CATERING MANAGER AT 817-457-2444 OUR FANTASTIC PIZZA

\$2 OFF EACH 14" PIZZA OR \$3 OFF EACH 16" PIZZA ON ORDERS TOTALING OF \$150 OR MORE.

CHOOSE ONE OF OUR HOUSE PIZZAS OR BUILD YOUR OWN PIZZA.

CALL US ABOUT OUR GLUTEN FREE PIZZA AND WHOLE WHEAT.

PASTAS

SERVED WITH GARLIC ROLLS

		Serving Sizes
FEEDS	8-10	15-20
Chicken Picatta	80	150
Spaghetti Bolognese	66	126
Pasta Primavera	70	120
Bowtie Chicken & Artichoke	80	150
Chicken Parmesan	80	150
Eggplant Parmesan	66	126
Chicken Fettuccini Alfredo	70	120
Spaghetti & Meat Sauce or Meatballs	60	120
Lasagna	66	126



SALADS

FEEDS	8-10	15-20
House	22	33

APPETIZERS

MEATBALLS IN MARINARA

50 MEATBALLS - 34.99

100 MEATBALLS - 64.99



QUESADILLAS

SANDWICHES 12 INCH

BUILD YOUR OWN

SERVED WITH AMERICAN, SWISS OR CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLE, ONION, MAYO, MUSTARD & KETCHUP.

MINIMUM ORDER IS FOR 10 PEOPLE. 6.99 PER PERSON.

DRAFT BEER \$2.95

ZIEGENBOCK, BUD LIGHT

DOMESTIC BEER \$3.50

COORS LIGHT, COORS ORIGINAL, MILLER LITE, BUDWEISER, BUD LIGHT,
SAM ADAMS, O'DOUL'S (NON-ALCOHOLIC)

IMPORTED BEER \$4.50

HEINEKEN, CORONA, STELLA, PERONI, MORETTI, BLUE MOON

Ask about our Wine Specials!

HOUSE WINES BY THE GLASS \$4.95

WHITE ZINFANDEL, SWEET MOSCATO, CHARDONNAY, RED SANGRIA, PINOT NOIR,
MERLOT, CABERNET SAUVIGNON, SHIRAZ, CHIANTI, MALBEC, BURGUNDY & ZINFANDEL

CALIFORNIA WHITE WINES BY THE BOTTLE

10 Span Central Coast Chardonnay, California\$20

FLAVORS OF CRISP CITRUS WITH A DELICATE, BALANCED PEAR FINISH.

Korbel Brut, California\$25

FLAVORS OF APPLE, PEAR & WHITE PEACHES WITH A MEDIUM, DRY FINISH.

CHILEAN WHITE WINES

Anderra Sauvignon Blanc, Chile.....\$20

FLAVORS OF RIPE CITRUS FRUIT, PASSION FRUIT & POMEGRANATE

WASHINGTON WHITE WINES

Chateau Ste. Michelle Riesling, Washington.....\$19

THE WINE DELIVERS SWEET LIME & PEACH CHARACTER WITH SUBTLE MINERAL NOTES.

14 Hands Chardonnay, Washington\$21

BRIGHT AROMAS OF APPLES & PEARS WITH A TOUCH OF CARAMEL & SPICE.

CALIFORNIA RED WINES BY THE BOTTLE

Napa Cellars.....\$39

La Crema Pinot Noir, Sonoma.....\$32

AROMAS OF RIPE CHERRY, COCOA, ANISE & RICH BAKING SPICES.

Meiomi Pinot Noir, California.....\$36

AROMAS OF RIPE BERRIES, FRESH CRANBERRY, CANDY APPLE & MALTED VANILLA.

Five Rivers Pinot Noir, Central Coast\$34

A UNIQUE NOSE WITH RHUBARB, VIOLETS & CARDAMOM WITH HIBISCUS FLOWERS & NICE, SPICY UNDERTONES.

Bonterra Organic Vineyards, Merlot, California.....\$22

AROMAS OF BLACK PLUMS, DARK CHERRIES & A TOUCH OF OAK WITH FLAVORS OF PLUMS, TOASTY OAK & VANILLA SPICE.

Slow Press Cabernet Sauvignon, Paso Robles\$22

WELL STRUCTURED WITH FIRM TANNINS & RIPE DARK FRUIT FLAVORS OF BLACKBERRY & BLACK CURRANT.

Simi Cabernet Sauvignon, California\$35

AROMAS OF BRIGHT CHERRY, BLACKBERRY, PLUM & CASSIS WITH CHOCOLATE NOTES TO ROUND OUT THE AROMATIC PROFILE.

Heritage Cabernet Sauvignon, California.....\$63

AROMAS OF BLACKBERRIES, DARK PLUMS, VANILLA, ROASTED COFFEE & SPICE LEAD INTO A LINGERING FINISH.

Artezin Zinfandel, California\$25

BRIGHT AROMAS OF FRESH RASPBERRY, BOYSENBERRY & POMEGRANATE FRUIT.

Napa Cellars Pinot Noir, Napa Valley.....\$39

AROMAS OF RIPE CHERRY, SWEET TOBACCO, RASPBERRY, CEDAR & SUBTLE SPICE FOLLOWED BY DEEP RED CHERRY FLAVORS & FANTASTIC ACIDITY.

Darioush Cabernet Sauvignon.....\$180

Kathryn Hall Cabernet Sauvignon\$250

WASHINGTON RED WINES BY THE BOTTLE

14 Hands Cabernet Sauvignon, Washington\$21

AROMAS OF BLUEBERRIES & CURRANTS WITH SUBTLE HINTS OF DRIED HERBS & FLAVORS OF SPICY OAK.

14 Hands Merlot, Washington.....\$21

ITALIAN WHITE WINES BY THE BOTTLE

V. No Pinot Grigio, Italy	\$19
VERY BRIGHT, WITH CRISP ACIDITY & MELON-LIME FLAVORS WITH A BALANCED, MINERAL FINISH.	
Citra Pinot Grigio, Italy	\$20
DELICATE & PLEASING, WITH FRESH FLORAL & FRUIT NOTES.	
Ruffino Orvieto Classico, Italy	\$23
AROMAS OF FRESH FRUIT & FLORAL NOTES WITH HINTS OF GREEN APPLES & MEADOW FLOWERS.	
Chloe Pinot Grigio, Italy	\$24
FLAVORS OF JUICY WHITE PEACH, SOFT MELON, CRISP APPLE & FLORAL HONEYSUCKLE.	
Santa Margherita Pinot Grigio, Italy	\$38
INTENSE AROMAS WITH AN APPEALING FLAVOR OF GOLDEN DELICIOUS APPLES.	

ITALIAN RED WINES BY THE BOTTLE

Placido Chianti, Tuscany	\$18
INTENSE AROMAS OF VIOLETS WITH BLACK FRUIT FLAVORS FOLLOWED BY A LONG FINISH.	
Verdillac Bordeaux Superiore	\$20
AROMAS OF BLACK CURRANT & RASPBERRY FRUIT WITH A SPICY MOUTH FEEL.	
Tommasi Valpolicella, Veneto	\$25
FRESH & FRUITY AT NOSE, WITH LOTS OF CHERRY NOTES & SWEET CHERRY FLAVORS.	
Sanguineti Nessun Dorma IGT, Toscana	\$23
FASCINATING NOTES OF CINNAMON & BLACK FRUIT THAT IS FULL BODIED & DRY.	
Ruffino Chianti Classico Ducale Tan Label, Italy	\$32
INTENSE NOTES OF VIOLET, IRIS & BERRY, ACCOMPANIED BY HINTS OF VANILLA.	
Tommasi Amarone, Veneto	\$130
THE TASTE IS COMPLEX, SMOOTH, FULL BODIED, LOTS OF CHERRY NOTES & PLUM.	
Bolla Amarone, Veneto	\$100
AROMAS OF WILD CHERRY JAM, SPICE & HINTS OF CEDAR WITH BLACK-CHERRY FLAVORS & A LONG FINISH.	
Masi Amarone, Veneto	\$120
AROMAS OF DRIED PLUMS WITH FLAVORS OF BAKED CHERRY, CHOCOLATE & CINNAMON.	

ITALIAN SPARKLING

Ruffino Moscato d' Asti	\$23
SWEET & FRAGRANT WITH DISTINCT NOTES OF PEACH & ORANGE BLOSSOMS.	
Zardetto Prosecco	\$24
LAYERED AROMAS OF ORANGE BLOSSOMS, LEMONGRASS, PEACHES & TROPICAL FRUITS.	

NICK'S CAPTAIN LIST

Achaval Ferrer Malbec, Mendoza	\$45
Mondavi Winery Cabernet Sauvignon	\$225
AROMAS OF BLACKBERRIES, DRIED HERBS & DRIED FLORAL WHICH FOLLOW TO THE PALATE ON A RICH WAVE OF FLAVOR.	
Silver Oak Cabernet Sauvignon, Alexander Valley	\$120
ENTICING NOSE OF CASSIS LIQUEUR, BLUEBERRY, TOBACCO, TARRAGON & ROASTING COFFEE.	
Tenuta Lodola Nuova Vino Nobile di Montepulciano	\$42
FRUITY NOTES PERSIST ACROSS THE PALATE & EVOLVE INTO A LINGERING FINISH OF PLUMS & TOBACCO.	
Tenuta Greppone Mazzi	\$85
SILKY TANNINS & FRUITY BOUQUET WITH BALSAMIC NOTES & HINTS OF COCOA & HAZELNUT.	
Il Poggione Brunello Montalcino	\$160
THE NOSE IS COMPLEX WITH NOTES OF CHERRY, LEATHER & SPICES.	
Chateau Cos d' Estournel, Super Second Growth	\$520
AROMATIC COMPLEXITY, BOTH FRUITY & SPICY. ON THE PALATE, THE TANNINS ARE SILKY & INTENSE.	
Errazuriz Don Maximiano, Chile	\$180
FRESH AROMAS OF GOOSEBERRY, BLACK PEPPER & CLOVES, WITH SOFT TOUCHES OF TRUFFLES & SUBTLE BALSAMIC NOTES.	
Dariouh Signature Cabernet Sauvignon, Napa Valley	\$180
DARK FRUIT FINISH WITH NOTES OF GRAPHITE, TOASTED HAZELNUT & SEAMLESS, FINELY-KNIT TANNINS.	
Hall "Kathryn Hall" Cabernet Sauvignon, Napa Valley	\$250
AROMAS OF COLA, CRUSHED LAVENDER, CORIANDER, PLUM, BLACK PEPPER & EARTH WITH NOTES OF GRAPHITE, BLACKBERRY & BLUEBERRY FRUIT.	
M. Chapoutier, Chateaneuf-du-Pape La Bernadine, Grenache and Syrah, Rhone Valley	\$120
HINTS OF WINE BLOSSOM AND LILY. CANDIED CITRUS AROMAS.	
Lucien le Moine, Nuits-Saint-George 1er Cru Les Vaucrains, Pinot Noir	\$210
FLOWS ACROSS THE PALATE WITH LAYERS OF EXPRESSIVE, NUANCED FRUIT	

Italy

Pasta & Pizza

Monday – Saturday 11am - 10pm

Sunday 12pm - 9pm

Open 7-days a week

(817) 457-2444

(817) 457-2475

**Since 1990, we've been serving
Fort Worth East-siders made to order pasta,
pizza & salad dishes using only the
freshest ingredients.**

*** ITALY OFFERS CATERING OFF PREMISE. PLEASE CALL TO SCHEDULE AN APPOINTMENT.**

*** RESERVATIONS ACCEPTED. SAME DAY RESERVATIONS NOT ACCEPTED AFTER 5 PM.**

*** WE ACCEPT AMERICAN EXPRESS, MASTERCARD, VISA & DISCOVER.
PERSONAL CHECKS NOT ACCEPTED.**

*** YOU ARE WELCOME TO BRING IN YOUR OWN SPECIAL OCCASION CAKE.
THERE WILL BE A CHARGE OF \$1 PER PERSON.**

*** OUR ENTIRE MENU IS AVAILABLE FOR TAKE OUT.**

*** GIFT CARDS ARE AVAILABLE ***

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.