

STARTERS

- Crispy Fried Calamari** 9.99
Lemon aioli and fresh marinara sauce.
- Fire Roasted Asparagus** 7.49
Tender asparagus spears roasted with olive oil and garlic in our wood-fired oven, finished with fresh lemon zest.
- Bruschetta** 6.99
Toasted crostini brushed with olive oil, garlic and herbs, topped with diced Roma tomatoes, fresh basil and cracked pepper.
- Garlic Fries** 4.99
Premium golden fried potatoes tossed with a garlic-herb infused olive oil and Parmesan cheese.
- Italian Sausage and Cheese Raviolis** 8.49
Crispy pasta pillows stuffed with mozzarella cheese and Italian sausage. Fresh marinara and gorgonzola cream sauce for dipping.
- Mozzarella Sticks** 7.99
Lightly breaded mozzarella fried to a golden brown with fresh marinara sauce and basil ranch.
- Garlic Cheese Bread** 3.49
Toasted garlic butter and mozzarella cheese.
- Wood-Fired Garlic Prawns** 11.99
Sautéed in olive oil and finished in the wood-fired oven with fresh garlic and chili oil.

FLATBREADS

- Southwest Carnitas** 9.99
Your choice of roasted pork or chicken, salsa verde, green peppers, red onion, cilantro, cheddar cheese, crème fraiche, desert pear nectar.
- Sicilian** 9.99
Chopped pepperoni and salami, Italian sausage, pepperoncini, mozzarella and parmesan cheese, Arrabiata sauce.
- Wild Mushroom** 9.99
Sautéed wild mushrooms, goat cheese, herbed garlic olive oil, chopped scallions, truffle oil drizzle.

SOUPS

- Café Alfresco Classic Minestrone**
Housemade & hearty. Topped with grated Parmesan.
Cup/Bowl 3.49 / 4.99
- Cream of Asparagus Soup**
A delicious cream soup, topped with garlic croutons and grated Parmesan.
Cup/Bowl 4.49 / 5.49

SALADS

Garden House Salad 4.59

Seasonal greens with your choice of dressing.

With any pizza or pasta entrée 2.49

Shrimp & Walnut Salad 13.99

Grilled shrimp, candied walnuts, mixed greens and sesame dressing.

Tomato Caprese 8.99

Vine-ripened tomatoes and buffalo mozzarella with fresh basil, olive oil and balsamic glaze.

Spicy Thai Crunch Salad 11.99

Shredded cabbage, cashews, red peppers, julienne carrots and diced chicken tossed in a spicy Thai peanut dressing.

Italian Cobb Salad 13.99

Italian marinated chicken, Roma tomatoes, Italian ham, marinated artichoke hearts, banana peppers, Kalamata olives, hard-boiled egg and provolone cheese on a bed of romaine lettuce.

Caesar Salad 9.99

Crisp romaine lettuce, Parmesan cheese, croutons and housemade Caesar dressing.

With marinated, charbroiled chicken breast 11.99

With grilled salmon fillet 15.99

With grilled shrimp 15.99

Mediterranean Salad 9.99

Crisp romaine hearts, Roma tomatoes, Kalamata olives, red onions, feta cheese, extra virgin olive oil, fresh lemon, red wine vinegar and fresh cracked pepper.

Southwest Santa Fe Chicken 11.29

Chipotle chicken breast, corn, black beans, tomatoes, shredded cheddar cheese and cilantro in a spicy chipotle-ranch dressing.

Chopped Antipasto Salad 12.99

Iceberg and romaine lettuces, pepperoni, salami, Canadian bacon, artichokes, Kalamata olives, red onions, Parmesan cheese and Italian dressing.

SANDWICHES

Roasted Vegetable Panini 8.99

Portobello mushroom cap, zucchini, red bell pepper, buffalo mozzarella and fresh basil on a Ciabatta roll with garlic aioli.

Hot Pastrami 11.99

Thinly sliced pastrami piled high and smothered in melted provolone cheese with basil ranch on a freshly baked roll.

Tuscan Chicken Panini 10.99

Charbroiled chicken breast on a grilled Ciabatta roll with roasted red bell peppers, caramelized onions with basil ranch and provolone cheese.

Italian Meatball 9.99

Savory meatballs open-faced on a French roll topped with housemade marinara and melted provolone cheese.

Clubhouse Panini 9.99

Turkey, bacon, avocado, provolone cheese, lettuce, tomatoes and mayo served on a grilled Ciabatta roll.

Italian Sausage Torpedo 10.49

Italian sausage, sautéed onions and peppers, spicy Arrabiata sauce, and provolone cheese on a torpedo roll.

Chicken Caesar Wrap 9.99

Herb marinated chicken breast, romaine lettuce, sliced red onions, and grated Parmesan with Caesar dressing in a spinach wrap.

Italian Deli Sub 10.99

Freshly baked French roll loaded with salami, Italian ham, Capicola, thinly sliced red onions, provolone cheese, lettuce and tomatoes.

Add a cup of minestrone soup or garden salad 2.49

Add a cup of cream of asparagus soup 3.49

Add a side of garlic fries 2.99

BRICK OVEN PIZZAS

Substitute Gluten-free Pizza Crust 2.00

Pepperoni **15.99**
Our traditional cheese pizza topped with pepperoni.

The Four Cheese **12.99**
Smoked Gouda, mozzarella, Jack and cheddar cheese with our zesty, housemade pizza sauce.

Butcher Boy **16.99**
Pepperoni, Italian sausage, salami and Canadian bacon with our housemade pizza sauce.

Margherita **12.99**
Vine-ripened tomatoes, mozzarella cheese and fresh sweet basil.

Maui Delight **14.99**
Ham, bacon, pineapple, red and green onions, and Roma tomatoes with a housemade Polynesian sauce.

Roasted Garlic Chicken **15.99**
Roasted garlic chicken, red onion, cilantro and garlic butter sauce.

Barbeque Chicken **15.99**
Tangy barbeque sauce, charbroiled chicken, green onions and smoked Gouda cheese.

Mediterranean Pizza **13.99**
Pesto sauce, roasted red peppers, mushrooms, black olives, red onions, mozzarella and feta. Anchovies available upon request (.99)

Add a cup of minestrone soup or garden salad **2.49**
Add a cup of cream of asparagus soup **3.49**
Additional toppings **1.99**

BRICK OVEN PIZZAS (CONT'D)

Garden Pizza **15.99**
Spinach, zucchini, yellow squash, red onion, asparagus, tomato, feta, Parmesan and mozzarella cheeses, EVOO.

Chicken & Artichoke Pizza **15.99**
Marinated chicken, roasted artichokes, spinach and mozzarella cheese with a garlic cream sauce.

Café Alfresco Combo **16.99**
Traditional combination of pepperoni, Italian sausage, salami, mushrooms, onions, black olives and bell peppers.

Add a cup of minestrone soup or garden salad **2.49**

Add a cup of cream of asparagus soup **3.49**

Additional toppings **1.99**

SAMPLERS

Can't decide?

Try one of our Samplers and get the best of soup, salads, pizzas and pasta!

Soup & Salad Sampler **13.99**
A cup of housemade minestrone soup and a half-size serving of any specialty salad.

Pizza Sampler **14.99**
A personal-size pizza of your choice with a cup of housemade minestrone soup or garden salad.

Pasta Sampler **14.99**
A half-size serving of pasta of your choice with a cup of housemade minestrone soup or garden salad.

Substitute cream of asparagus soup with any sampler **1.49**

PASTAS

Substitute Whole Wheat Penne Pasta 1.29

Pasta Romano 15.99

Shrimp and grilled chicken sautéed with red peppers, pine nuts, mushrooms and penne pasta in a garlic cream sauce.

Rustica 14.99

Grilled chicken and capicola sautéed with sun-dried tomatoes, mushrooms, green onions and penne pasta in a garlic cream sauce.

Spaghetti alla Puttanesca 11.99

A zesty Sicilian-style sauce of tomatoes, capers, olives, anchovies, garlic and chili peppers

Pasta with Grilled Salmon 16.99

A seasonal salmon fillet in olive oil, capers, sun dried tomatoes, asparagus, white wine and garlic. Choice of spaghetti, linguine or penne.

Chicken Broccoli Alfredo 14.99

Chicken breast and fresh, sautéed broccoli with linguine noodles in a garlic cream sauce.

Atlantis Classico 17.99

Spaghetti, shrimp and scallops, sautéed in white wine, garlic, parsley and finished with a cream sauce.

Linguine & Clams 14.99

Whole and chopped clams sautéed in olive oil with garlic, white wine, parsley and clam broth. *Marinara or cream sauce upon request.*

Cajun Pasta 15.49

Chicken and shrimp sautéed with Andouille sausage, peppers and onions with penne pasta in a spicy tomato cream sauce.

Create Your Own Pasta 11.99

Choice of spaghetti, linguine or penne pasta with choice of marinara, Alfredo or pesto sauce.

Add Bolognese sauce, meatballs, Italian sausage, chicken or fresh seasonal vegetables for 1.50 each.

Add a cup of minestrone soup or garden salad 2.49

Add a cup of cream of asparagus soup 3.49

CHEF SPECIALTIES

Mushroom Ravioli	14.49
Fresh pasta filled with porcini mushrooms, herbs and Parmesan cheese in a porcini cream sauce.	
Chicken Parmesan	15.99
Lightly breaded chicken breast with our housemade marinara sauce and Mozzarella cheese. Served with a side of linguine.	
Lasagna	15.99
Wide pasta ribbons layered with ricotta cheese and meat sauce.	
Manicotti	13.99
Cheese-stuffed pasta with a trio of pesto, marinara and garlic cream sauces	
Chicken Piccata	15.99
Lightly breaded chicken breast sautéed in a white wine, cream and caper sauce. Served with a side of linguine and a medley of artichokes, roasted peppers and zucchini.	
Chicken Marsala	17.99
Lightly floured chicken breast sautéed in olive oil and Marsala wine with mushrooms, garlic and parsley. Served over linguine with fresh seasonal vegetables.	

DESSERTS

Gelato	
Rich and creamy Italian ice cream, made fresh daily in the Atlantis bakery. Ask for a taste if you can't decide!	
By the scoop	
One	3.99
Two	4.99
Three	5.49
<i>Served in housemade chocolate-almond brittle basket</i>	
	Add 1.99
Tiramisu	6.99
Delicate sponge cake layered with Mascarpone cheese, rum liqueur and espresso-dipped lady fingers.	
Warm Cookie Sundae	5.99
A housemade cookie warmed in the wood burning oven topped with your choice of gelato and chocolate sauce. <i>Whipped cream upon request.</i>	
Chocolate Alla Milano	4.99
Decadent chocolate layer cake, rich chocolate mousse and a dark chocolate ganache.	
<i>Add a Scoop of Gelato</i>	1.99
Manhattan Deli Cheesecake	6.99
<i>With your choice of strawberry, blueberry or chocolate sauce</i>	7.49

COFFEES

Espresso

Short creamy shot of concentrated and finely ground dark-roast coffee.

<i>Single</i>	3.99	<i>Double</i>	4.99
<i>With Gelato Float</i>	5.99		

Cappuccino

4.99

Espresso served with a dash of steamed milk and a healthy topping of foamed milk.

Café Latte

4.99

Espresso layered with steamed milk and a dollop of foam.

Café Mocha or White Mocha

5.49

Espresso, steamed milk and dark or white chocolate.

Caramel Mocha

5.49

White mocha with caramel syrup.

BEVERAGES

Iced, Hot or Specialty Teas

3.25

Freshly Brewed Coffee

3.25

Soft Drinks

3.25

Milk

3.25

Fiji Water

4.00

Pellegrino

500ml / Liter

3.00 / 5.00

WINE MENU

Sommelier Selections — Special Value

	<i>Glass</i>	<i>Bottle</i>
William Hill, Chardonnay	7.00	27.00
The Seeker, Sauvignon Blanc	7.00	27.00
Red Rock, Merlot	7.00	27.00
Root 1, Cabernet Sauvignon	7.00	27.00

Sparkling

	<i>Glass</i>	<i>Bottle</i>
Domaine Chandon, Brut 187 ML	12.00	39.00
Bocelli, Prosecco, 187 ML	11.00	—

White

Mirassou, Chardonnay	6.50	24.00
Charles Krug, Chardonnay	—	35.00
ZD, Chardonnay	14.00	55.00
Chateau Ste. Michelle, Chardonnay	7.50	28.00
La Crema, Chardonnay	9.75	38.00
Trefethen, Chardonnay	13.00	50.00
Sonoma Cutrer, Chardonnay	11.50	45.00
Kenwood, Sauvignon Blanc	7.00	27.00
St. Supéry, Sauvignon Blanc	7.50	29.00
Veramonte, Sauvignon Blanc	8.00	33.00
Fetzer, Gewürztraminer	5.50	21.00
Chateau Ste Michelle, Riesling	7.5	28.00
Santa Margherita, Pinot Grigio	11.00	45.00
Conundrum, White Blend	12.50	49.00
Beringer, White Zinfandel	5.25	20.00

Red

Mirassou, Cabernet Sauvignon	6.50	24.00
Geyser Peak, Cabernet Sauvignon	8.75	35.00
Rombauer, Cabernet Sauvignon	—	69.00
Mirassou, Merlot	6.50	24.00
Clos Du Bois, Merlot	9.00	35.00
Trefethen, Merlot	14.00	55.00
Chloe, Red Blend No. 249	8.25	32.00
Meiomi, Pinot Noir	12.00	49.00
Clos Du Bois, Pinot Noir	8.00	32.00
MacMurray Ranch, Pinot Noir	9.25	36.00
Mirassou, Pinot Noir	6.50	24.00
Rodney Strong, Merlot	10.00	39.00
Bocelli, Sangiovese	9.50	37.00
Renwood “Sierra Series,” Zinfandel	7.00	27.00
Ruffino “Ducale,” Chianti Classico	12.75	50.00

Drinking alcoholic beverages while pregnant may negatively impact the health of your unborn child.

ALFRESCO COOLERS

Alcohol-free Libations 4.50

Italian Sodas

A refreshing combination of Italian sparkling water and naturally flavored Monin syrups including Watermelon, Passion Fruit, Wild Raspberry, Ruby Red Grapefruit and Mango.

Desert Pear Lemonade

Cactus fruit and citrus make a pleasing flavor pairing.

Hibiscus Spritzer

A lively combination of cranberry juice, hibiscus syrup and soda water.

Iced Chai

A creamy infusion of exotic spices and black tea.

Pomegranate Arnold Palmer

Persephone's favorite fruit brightens up this golf course classic.

LA DOLCE VITA

Italian-inspired Cocktails 8.00

Classic Bellini

Prosecco and white peach puree. An international favorite made famous at Harry's Bar in Venice.

Modena Amore

Prosecco with a purée of balsamic-glazed strawberries.

Rosa di Sicilia

Jack Daniel's, Campari, orange juice and a hint of rose water.

Tiramisu Martini

A liquid version of the classic Italian dessert featuring Stoli Vanil, Frangelico, Kahlua and Godiva Dark Chocolate Liqueur.

Sorrento Alfresco

Tanqueray gin, Limoncello, Cointreau and Italian sweet vermouth.

Milano Mojito

Bacardi white rum, Prosecco, freshly muddled mint and lime.

BEER

Draft 6.00 / Domestic 5.00 / Microbrews & Imported 6.00

Draft

Coors Light, Heineken, Old Tankard Ale, Icky IPA, Leinenkugel's Summer Shandy, Modelo Especial

Domestic

Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, MGD, Miller Lite and O'Douls.

Microbrews

Anchor Steam, Blue Moon, Sam Adams, Pyramid Hefeweizen and Sierra Nevada Pale Ale.

Imported

Amstel Light, Stella Artois, Corona, Newcastle Ale, Heineken and Guinness Stout.

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