

Our Menu

2390 Cobb Parkway, SE Smyrna, Georgia 30080 ph. 770-952-7222

www.scalinis.com

Antipasto "Before Dinner"

Artichoke Hearts 6.95

breaded, fried, served with butter sauce

Mozzarella di Fritto 7.50

cheese sticks with marinara

Zucchini 6.95

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

Ravioli, Fried 6.95

cheese-filled, served with marinara

Sampler Combination of Above -8.50

Shrimp Oreganata 8.95

baked with seasoned bread crumbs

Calamari 9.25

served golden brown with marinara

Mushrooms Ripieno 7.50

sausage and herb stuffed, baked

Pasta Fagioli 4.95

pasta & bean soup with tomatoes, ground beef in a savory broth

A La Carte Salad 6.95

our famous salad and rolls or for those sharing a meal

Mussels Marinara 9.95

steamed in white wine and marinara sauce "enough to share"

Spaghetti Classica

All Our Dinners are served with a Family Salad Bowl & Fresh Baked Garlic Rolls

Spaghetti Classica

Provino's meat sauce or marinara sauce 10.95

Italian Meatballs, Italian Sausages or Sauteed Mushrooms add 3.50 Combination of above add 3.95

Pasta Lover's Special 14.50

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

Lasagna Napoletana 14.50

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

Vegetable Lasagna 14.50

Layers of Pasta, Vegetables and Cheese baked with marinara

Cheese or Meat Ravioli 13.50

Meat Sauce or Marinara, Mozzarella, Baked

Manicotti 13.50

Large Ricotta Stuffed Pasta Baked with Marinara or Meat Sauce

Eggplant Parmigiana 13.50

Layers of Eggplant, Ricotta with Meat Sauce or Marinara, Baked

Eggplant Vegatale 13.50

Layers of Eggplant, Vegetables with Marinara Sauce, Oven Baked

Penne Pasta Prima Vera 13.50

Zucchini, Mushrooms, Tomatoes, Broccoli Sauteed with Marinara Sauce

Zita Al Mondo 13.50

Tube Noodles, Sausage, Ground Beef, Ricotta, Meat Sauce and Mozzarella, Baked

Angel Hair Dalvina 14.50

Blend of Artichokes, Tomatoes, Spinach, in Light Garlic Alfredo Sauce

Fettuccine Scalini's 13.50

Creamy Parmesan Sauce "Alfredo Style"

Fettuccine Daniello 14.50

"Carbonara" with Pancetta and sweet peas with alfredo sauce

Cannelloni with Broccoli and Chicken 15.50

Cheese filled pasta with our cream sauce and mozzarella, baked

Cannelloni Genovese 14.50

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

Provinos Italian Combo 15.50

Lasagna, Manicotti & cheese ravioli, baked with meat sauce

Spinach Tortellini Florentine 14.50

Creamy Romano Cheese Sauce with Spinach, Oven Baked with Parmesan

Seafood Dinners

Cioppino 24.00

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

Linguine with Baby Clams 15.50

Herbs, Garlic, served with White or Red Clam Sauce

Red Snapper Francese 17.50

Egg Dipped, Sauteed Golden in Lemon Butter and Wine Sauce

Shrimp and Scallops 18.50

Simmered with Herbs, Garlic in our Alfredo Cream Sauce, over Pasta

Mussels Marinara 15.95

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

Scampi Al Forno 18.50

Shrimp, Simmered with Herbs, Garlic Butter and White Wine Sauce over Pasta

Seafood Trio 18.50

Shrimp, Scallops and Clams, Sauteed with Herbs, with Marinara or Rosatella Sauce over

Shrimp Fra Diavlo 17.50

Spicy Sauteed Shrimp in Marinara Sauce over Angel Hair

Cannelloni Del Mar 15.95

Pasta Horn Stuffed with Lobster, Scallops, and Shrimp in Rosatella Sauce and Baked

Dinners

All Our Dinners are served with a Family Salad Bowl & Fresh Baked Garlic Rolls

Chicken Parmigiana 15.50

Boneless Breast, Meat Sauce, Melted Mozzarella Cheese

Chicken & Broccoli Fettuccine 15.50

Tender Pieces of Chicken and Broccoli in Alfredo Sauce

Chicken & Eggplant 16.50

Tender Breast Topped with Eggplant, Ricotta, Meat Sauce and Mozzarella

Chicken Ripieno 15.50

Boneless Breast stuffed with Spinach, Sausage, Mushrooms, Cheese and Herbs

Chicken Romano 15.50

Tender Boneless Breast, Ham, Cheese, Mushrooms and Wine Sauce

Chicken Francese 16.50

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

Chicken Marsala or Florentine (Spinach)16.50

Tender Chicken Breast Sauteed with Mushrooms & Red Wine Sauce

Sausage Parmigiana 15.50

Italian Sausages, Meat Sauce, Melted Mozzarella Cheese

Sausage and Chicken with Penne Pasta

15.95

In a Spicy Italian Herb Sauce with Tomatoes and Green Peppers

Sausage & Peppers 15.50

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

Veal Marsala or Floentine (Spinach) 17.50

Scallopini Sauteed with Fresh Mushrooms & Red Wine Sauce

Veal Parmigiana 17.50

Tender Breaded Veal, Meat Sauce, Melted Mozzarella Cheese

Veal Diana 17.50

Breaded Cutlet, Eggplant, Ricotta, Meat Sauce, Mozzarella

Veal A La Roma 17.50

Tender Cutlet, Ham, Cheese, Mushrooms, Wine Sauce

Veal Francese 17.50

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

Dolci

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

Cannoli Siciliana 5.95

Pastry horn filled with Traditional Sweetened Ricotta and Chocolate Bits

Cheese Cake 6.95

With Strawberries Add .50

Risotta Crema 4.95

Creamy Italian Rice Pudding, Cinnamon Topped

Spumoni 4.95

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

Tiramisu 5.95

Creamy Italian Dessert with Lady Fingers; Cappuccino & Chocolate Flavored

Torta Cioccolato 6.95

Chocolate Cake, Creamy Chocolate Layers

Panna Cotta 5.95

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

Birthdays

We have made quite a name for ourselves when it comes time for a birthday celebration. Come in on your birthday and get any pasta specialty dinner valued up \$12.95 for free, (please show I.D.) this includes our famous salad, garlic rolls and a birthday dessert.

House Wines

Our table wines are exclusively selected for Provino's, to compliment the traditional Italian meal.

Red Table Wine White Table Wine

Blush Table Wine

glass 6.75 **bottle 25.00**

Magnum (double bottle) 46.00

Also available by the glass:

Merlot 7.25

Chianti 7.25 Pinot Noir 7.25 Pinot Grigio 7.25

Riesling 7.25 Moscato 7.25 Chianti 28.00

full-bodied, lively ruby red wine

Chianti Classico 34.00 well balanced, dry fruity finish

Valpolicella 26.00

flavorful, smooth, light-dry red Italian wine

Merlot 28.00 delightful, medium blended ruby red

Cabernet Sauvignon 28.00 full-bodied, balanced red wine

Riesling 28.00

full-bodied, smooth, crisp, chilled white wine

Pinot Grigio 28.00

medium body, fresh fruit aromas

White Zinfandel 28.00

crisp, fresh, elegant chilled wine

Spumante 29.00

chilled Italian sparkling white wine

Gluten Free Entrees

Provino's has created this menu for our gluten-intolerant guests using gluten free pasta. Please be aware that a variety of procedures in our kitchens, cross-contamination with ingredients, and our reliance on suppliers may result in variations with the ingredients of these menu items. Therefore, Provino's makes no guarantees regarding the gluten content of these items.

Chicken Parmigiana 15.50

Boneless Breast sautéed, Meat sauce, Melted Mozzarella Cheese Served with a side dish of gluten free pasta

Spaghetti Prima Vera 13.50

Gluten-free Spaghetti, Zucchini, Mushrooms, Tomatoes, Broccoli sautéed with Marinara Sauce

Spaghetti 10.95

Provino's Meat Sauce or Marinara on gluten free Spaghetti Add Italian Sausages or sautéed mushrooms 3.00

Sausage Parmigiana 15.50

Italian Sausages, Meat Sauce, Melted Mozzarella Cheese Served with a side dish of gluten free pasta

Shrimp Fra Diavlo 17.50

Spicy Sauteed Shrimp in Marinara Sauce over gluten free pasta

Kids Menu

Children 12 & under

All Kids' Menu Items - \$4.25

- Spaghetti
- Fettuccini
- Lasagna

- Cheese or Meat Ravioli
- Manicotti

Special Events

Are you planning a special event such as a birthday party, rehearsal dinner, anniversary, retirement party or maybe just a gathering of friends and family for an enjoyable evening of fine dining together? Consider Scalini's Italian Restaurant as your gathering place! Our restaurant has large semi-private dinning rooms to accommodate you and your party. Please contact Scalini's for information & availability.