



Weekday Lunch (11-3 P.M. Monday-Friday)

Unlimited Soup, Salad & Breadsticks

Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (V)
Weekday Lunch Special 10.99

Lunch-Sized Favorites

\$10.99

Spaghetti

with marinara (V) 310 cal
with meat sauce** 360 cal

Fettuccine Alfredo (V) 650 cal

Eggplant Parmigiana (V) 660 cal

\$11.99

Cheese Ravioli

with marinara 450 cal
with meat sauce** 500 cal

Spaghetti & Meatballs (2)
with meat sauce** 680 cal

Five Cheese Ziti al Forno 640 cal

\$12.99

Lasagna Classico** 500 cal

Chicken Parmigiana 660 cal

Shrimp Scampi 480 cal



Appetizers

Calamari

Lightly breaded and fried. Served with marinara and spicy ranch. 670 cal, marinara 45 cal, ranch 250 cal 12.99

Fried Mozzarella

Fried mozzarella cheese, served with marinara sauce. 750 cal, marinara 45 cal 9.99

Lasagna Fritta NEW RECIPE

Parmesan breaded lasagna, served with alfredo and meat sauces.** 1130 cal 12.99

Toasted Ravioli

Lightly fried ravioli filled with seasoned beef. Served with marinara sauce. 650 cal, marinara 45 cal 10.79

Soups & Salad

Unlimited Soup, Salad & Breadsticks

Our famous house salad (150 cal per serving), breadsticks (V) (140 cal each) and your choice of homemade soup. Regular 13.99 Lunch Special 10.99 (11-3 p.m. Mon - Fri)

Pasta e Fagioli White and red beans, ground beef, tomatoes and tubetti pasta in a savory broth. 150 cal per serving

Zuppa Toscana Spicy Italian sausage, kale and potatoes in a creamy broth. 220 cal per serving

Classic Shrimp Scampi Fritta

Lightly breaded, fried and tossed in our signature scampi sauce. 600 cal 12.99

Stuffed Ziti Fritta

Crispy fried ziti filled with five cheeses. 500 cal, alfredo 220 cal, marinara 45 cal 9.99

Spinach-Artichoke Dip

A blend of spinach, artichokes and five cheeses served with flatbread crisps. 1100 cal 11.79

Dipping Sauces for Breadsticks (V)

Homemade marinara, alfredo or five cheese marinara. 90-870 cal, one breadstick (V) 140 cal
Large 7.49 Regular 5.49



Minestrone (V) Fresh vegetables, beans and pasta in a light tomato broth. 110 cal per serving

Chicken & Gnocchi A creamy soup made with roasted chicken, Italian dumplings and spinach. 230 cal per serving

Dinner Entrées

Tour of Italy

Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo.** 1550 cal cal 24.99

Chicken Parmigiana

A classic with our homemade marinara and a side of spaghetti. 1060 cal 22.49

Eggplant Parmigiana (V)

Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with a side of spaghetti. 1060 cal 18.79

Lasagna Classico

Layers of pasta, parmesan, mozzarella, pecorino romano and our homemade meat sauce.** 940 cal 20.99

Grilled Chicken Margherita

Topped with tomatoes, mozzarella, basil pesto and a lemon garlic sauce. Served with parmesan garlic broccoli. 520 cal 21.99

Five Cheese Ziti al Forno

A baked blend of Italian cheeses, pasta and our signature five cheese marinara. 1220 cal 18.99

Shrimp Scampi

Shrimp sautéed in a garlic sauce, tossed with asparagus, tomatoes and angel hair. 510 cal 22.99

Chicken Scampi

Bell peppers and red onions sautéed with chicken in a creamy scampi sauce, over angel hair. 1260 cal 22.49

Chicken & Shrimp Carbonara

Spaghetti tossed in a creamy sauce with bacon and roasted red peppers. 1390 cal 24.99

NEW Chicken Marsala

Lightly floured grilled chicken breasts topped with savory mushroom and marsala wine sauce. Served with a side of fettuccine alfredo. 1080 cal 24.49

Herb-Grilled Salmon

Filet grilled to perfection and topped with garlic herb butter. Served with parmesan garlic broccoli. 460 cal 23.99

STUFFED PASTAS

NEW Asiago Tortelloni Alfredo with Grilled Chicken

Asiago cheese-filled tortelloni baked in alfredo with a blend of Italian cheeses and toasted breadcrumbs, topped with sliced grilled chicken. 2030 cal 23.99

Cheese Ravioli

Topped with melted mozzarella and your choice of marinara or meat sauce.** with marinara 780 cal, with meat sauce 860 cal 17.99

Giant Cheese Stuffed Shells (V)

Five shells filled with four-cheeses and topped with marinara and alfredo. 1140 cal 18.99

Add Grilled Chicken 150 cal 4.99

Add Sautéed Shrimp 150 cal 5.99

AMAZING ALFREDOS

Fettuccine Alfredo (V)

Our signature sauce is made fresh every morning. Served over fettuccine. 1310 cal 17.99

Seafood Alfredo

Fettuccine alfredo tossed with sautéed shrimp and scallops. 1440 cal 24.49

Shrimp Alfredo

Fettuccine alfredo tossed with sautéed shrimp. 1450 cal 23.99

Chicken Alfredo

Sliced grilled chicken and our signature alfredo sauce over fettuccine. 1620 cal 22.99

Steak Alfredo*

Grilled 6 oz sirloin topped with garlic herb butter. Served with a side of fettuccine alfredo. 930 cal 23.99

Create Your Own Pasta - Starting at \$14.99

CHOOSE A PASTA

Spaghetti (V) 340 cal

Rigatoni (V) 440 cal

Angel Hair (V) 350 cal

Gluten-Free Rotini (G) (V) 380 cal

CHOOSE A SAUCE

Traditional Marinara (G) (V) 190 cal

Five Cheese Marinara (V) 440 cal

Creamy Mushroom (V) 860 cal

Meat Sauce** (G) 300 cal

ADD A TOPPING (additional price)

Meatballs (3) 480 cal +4.79

Italian Sausage (G) 470 cal +4.79

Crispy Chicken Fritta 240 cal +4.99

Grilled Chicken (G) 150 cal +4.99

Sautéed Shrimp (G) 150 cal +6.49

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(V) Vegetarian Options (G) Made without gluten-containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Before placing your order, please inform us if a person in your party has a food allergy. Not all ingredients are listed in the menu.

**Our meat sauces include pan-seared beef and Italian sausage.



Take Home Entrées

**Purchase ANY Entrée then
TAKE HOME one of these
CLASSICS FOR JUST \$7**

Spaghetti with Meat Sauce** 640 cal

Fettuccine Alfredo (V) 1010 cal

Five Cheese Ziti al Forno 1220 cal

Freshly prepared then chilled for your convenience

Dine-in only. No substitutions please.

\$7 Take Home entrées do not include soup, salad or breadsticks. Limited to five \$7 Take Homes per entrée. Take Home entrées are freshly prepared then chilled so they are ready to take home.

Wine

Glass: White & Rosé 150 cal, Red & Sparkling 160 cal
Grande Pour: White & Rosé 220 cal, Red 230 cal
Bottle: White & Rosé 630 cal, Sparkling & Red 660 cal

ENJOY MORE WITH A GRANDE POUR!

Upgrade to a glass and a half for just \$2.00 more. It's a great value!



WHITE	GLASS (6 OZ)	GLASS AND A HALF (9 OZ)	BOTTLE (4 GLASSES)
Moscato Primo Amore, Italy	7.99	9.99	20.00
Castello del Poggio, Italy	8.99	10.99	31.50
Pink Moscato Blend Confetti, Italy	7.99	9.99	20.00
White Zinfandel Sutter Home, California	7.50	9.50	25.50
Riesling Chateau Ste. Michelle, Washington	8.50	10.50	29.75
Sparkling Prosecco Maschio, Italy	9.25		31.99
Pinot Grigio Cavit, Italy	7.75	9.75	26.50
Sauvignon Blanc Starborough, New Zealand	9.99	11.99	34.90
Chardonnay Chateau Ste. Michelle, Washington	8.75	10.75	30.75

REDS

Sweet Red Roscato Rosso Dolce, Italy	7.99	9.99	20.00
Pinot Noir Meiomi, California	9.50	11.50	32.99
Merlot Beringer, California	8.25	10.25	28.75
Red Blend Porta Vita, Italy	6.99	8.99	23.99
Apothic Red, California	9.25	11.25	31.99
Chianti Classico Rocca delle Macie, Italy	8.99	10.99	31.50
Cabernet Robert Mondavi Private Selection, California	9.50	11.50	32.99
Dreaming Tree, California	10.50	12.50	36.25

FEATURED WINES

\$20 Wines by the Bottle

- Sweet Red Roscato** Rosso Dolce, Italy
7.99 glass 20.00 bottle
- Pink Moscato Blend** Confetti, Italy
7.99 glass 20.00 bottle
- Moscato** Primo Amore, Italy
7.99 glass 20.00 bottle



Beer

Light Draft: 16 oz 140 cal, 22 oz 190 cal Reg Draft: 16 oz 230 cal, 22 oz 310 cal
Light Bottle 100 cal, Reg Bottle 150-220 cal, Non-Alcoholic Bottle 70 cal

DRAFT SELECTIONS

Available in 16 or 22 oz

Blue Moon	Bud Light
Coors Light	Modelo Especial
Lagunitas	Bikini Blond
805	Heineken

DOMESTIC BOTTLES

Budweiser	Coors Light
Bud Light	Miller Lite
Michelob Ultra	

IMPORT & SPECIALTY BOTTLES

Modelo Especial	Samuel Adams Lager
Corona	Angry Orchard Hard Cider (gluten-free)
Stella Artois	O'Doul's (Non-Alc)
Peroni	
Heineken	

FEATURED COCKTAILS

(Ask your server about other great cocktails)

Italian Margarita
Inspired by the flavors of Italy, our Margarita is made with Jose Cuervo Especial Silver tequila, triple sec, and topped with amaretto, a sweet Italian liqueur. 380 cal 8.99
UPGRADE TO PREMIUM WITH PATRÓN SILVER - \$2.75

NEW Italian Rum Punch
An Italian-twist on a favorite. The perfect blend of Bacardi Silver rum, amaretto and strawberry-passion fruit. 320 cal 7.25

Spiked Strawberry Lemonade
Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 6.75

NEW Peach Bellini
Originating in Italy, a refreshing mixture of sparkling prosecco and peach purée. 210 cal 8.99

NEW Strawberry Bellini
Known in Italy as a Rossini, a refreshing blend of sparkling prosecco and strawberry purée. 210 cal 8.99

NEW Amaretto Sour
The perfect combination made up of amaretto, a sweet Italian liqueur, and sour mix. 260 cal 6.75

Blue Hawaiian
Malibu Coconut rum with Blue Curacao and pineapple juice. 190 cal 6.75



Sangrias

Green Apple Moscato Sangria
Chilled moscato blended with Granny Smith apple purée and a splash of pineapple juice. Pitcher (serves 4) 830 cal 25.50 Glass 200 cal 7.50

Berry Sangria
A blend of red wine, fresh fruit and a splash of fruit juices. Pitcher (serves 4) 870 cal 25.50 Glass 210 cal 7.50

Watermelon Moscato Sangria
Chilled moscato blended with watermelon and a splash of ginger ale. Pitcher (serves 4) 720 cal 25.50 Glass 180 cal 7.50

Beverages (non-alcoholic)

REFRESHING FAVORITES (unlimited refills)

- Lemonade** Raspberry or Classic. 170 cal
- Fresh Brewed Iced Tea** 0 cal
- Flavored Iced Teas** Bellini Peach-Raspberry or Mango-Strawberry. 80-100 cal
- Strawberry-Passion Fruit Limonata** A refreshing blend of lemonade and sparkling water. 180 cal 4.79



Desserts

- Tiramisu** (V)
Creamy custard and sweet cocoa over espresso-soaked ladyfingers. 470 cal 9.79
- Black Tie Mousse Cake**
Chocolate cake, dark chocolate cheesecake and creamy custard with icing. 750 cal 10.79
- Sicilian Cheesecake** (V)
Ricotta cheesecake with a shortbread cookie crust, topped with seasonal strawberry sauce. 730 cal 9.99
- Dolcini** (V)
Chocolate Mousse 240 cal or Strawberry White Chocolate 190 cal Select Three 10.99 Each 3.99

FOUNTAIN DRINKS (unlimited refills)

140 cal	0 cal	0 cal	140 cal	150 cal	170 cal

Fruit Punch 150 cal

ITALIAN BOTTLED WATER

Acqua Panna Spring or San Pellegrino Sparkling 0 cal 4.99

COFFEE

- Iced Coffee** Sweetened and blended with milk. Choose vanilla, caramel or traditional. 210-250 cal 4.79
- Hot Coffee** 0 cal 3.99
- Hot Tea** 0 cal 3.99

Warm Italian Doughnuts (V)
Fried doughnuts tossed in vanilla sugar. Served with raspberry or chocolate sauce. 810 cal, chocolate sauce 220 cal, raspberry sauce 210 cal 9.99

Chocolate Brownie Lasagna
Eight layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, with a chocolate drizzle. 910 cal 9.79

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
When sharing an entrée and salad or soup, there will be an additional charge for salad and soup refills.
Not all menu items are available for To Go.



Online To Go Ordering is Now Available



<https://olivegarden.rrtusa.net>



1. ORDER ONLINE

View our online menu and add your favorites to your cart.



2. PAY ONLINE

For the safest, most convenient service.



3. PICKUP

Your Olive Garden favorites are ready for pickup.

Olive Garden
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