



Benvenuti Da

# Molinari's

Inspired by its continental namesake ...Perhaps the finest of Italian Restaurants has been created as a tour of Italy's traditional dishes, without leaving your appointed table. Buona Appetito

## Chianti

full-bodied, lively ruby red wine

29.95

## Chianti Classico

well balanced dry fruity wine

44.95

## Valpolicella

flavorful, smooth, light-dry red Italian Wine

44.95

## Merlot

delightful, medium blended ruby red

29.95

## Cabernet Sauvignon

full-bodied, balanced California red wine

29.95

## Red Zinfandel

fruity, firm and supple

44.95

## Spumante

chilled Italian sparkling white wine

44.95

## Pinot Grigio

medium bodied, fruity dry flavor

29.95

## Cline Viognier

rich and exotic white wine

44.95

## White Zinfandel

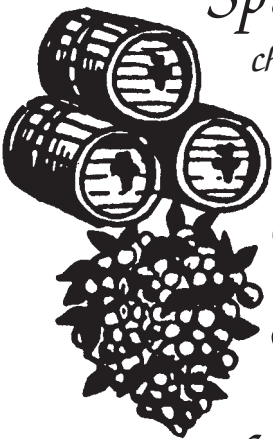
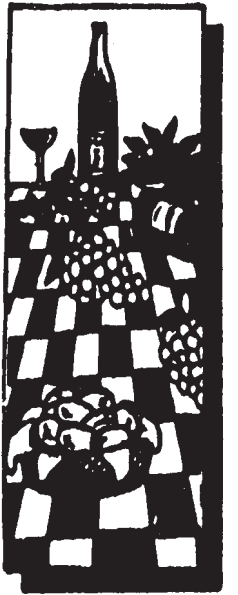
crisp, fresh, elegant chilled wine

29.95

## Chardonnay

full-bodied, smooth, crisp, chilled white wine

29.95



Our table wines were exclusively selected & bottled for Molinari's

Full Bottle

24.95

Glass

6.50

Also available by the glass

Merlot 7.50

Chianti 7.50

Pinot Grigio 7.50

Domestic Beer 3.95

Italian Beer 4.95



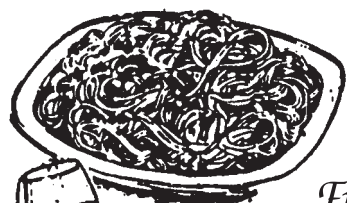
Molinari's Italian Restaurant

330 Mayfield Drive, Suite A-15 • Franklin, Tennessee 37067-7210

615-771-7780



## Antipasta "Before Dinner"



*Fried Artichoke Hearts*  
Sprinkled with parmesan  
cheese, butter sauce 9.25

*Fried Calamari*  
Crisp golden brown, marinara sauce 9.95



*Fritto De Mozzarella*  
Cheese sticks fried golden brown,  
marinara sauce 8.50

*Caprese*  
Fresh mozzarella tomatoes, garlic, pesto sauce,  
olive oil & balsamic vinegar 10.25



*Fried Ravioli*  
Filled with cheese, marinara  
sauce 8.95

## Soup

*Minestrone with Fresh Vegetables* 4.95

*Pasta Fagioli Pasta Bean and Beef* 4.95

## Pasta Specialties

*Served with a Family Salad Bowl and Homemade Garlic Rolls*  
*Spaghetti - Cooked for your order*

*Our Famous Tomato Meat Sauce or Marinara Sauce* 10.50

*Fresh Sauteed Mushroom* add 3.25

*Topped with Ricotta Cheese* add 3.25

*Homemade Italian Sausage* add 3.50

*Spicy Seasoned Meatballs* add 3.50

*Combination of Above* add 4.50

*Lasagna Napoletano*  
*Layers of Pasta, Cheeses, Ground Meats, Tomato Meat Sauce all piping hot and oven baked* 12.95

*Lasagna Molinari*  
*Layers of Pasta, Cheeses, Chicken Tenders with Marinara Sauce and Mozzarella, Oven Baked* 11.95

*Vegetable Lasagna*  
*Layers of Pasta, Vegetables and Cheeses with Marinara sauce and Mozzarella, Oven Baked* 12.50

*Zita Al Mondo*  
*Large Round Noodles, Sausage, Ground Beef, Ricotta, Tomato Meat  
Sauce and Mozzarella* 11.95

*Cheese or Meat Ravioli*  
*Baked with our Homemade Tomato Meat Sauce or Marinara Sauce and Mozzarella* 11.95

*Cannelloni En Bianco*  
*Large Cheese filled Pasta, Sliced Mushrooms, White Cheese Sauce and Mozzarella, Baked* 11.95

*Cannelloni Genovese*  
*Pasta Stuffed with Ground Veal, Spinach and Cheese, Rosatella Sauce, Oven Baked* 12.95

*Eggplant Parmigiana*  
*Layers of Eggplant, Ricotta Cheese, with Meat or Marinara, Oven Baked* 11.95

*Manicotti Verona*  
*Large Stuffed Shells with Ricotta baked with Tomato Meat Sauce or Marinara Sauce  
and Mozzaella, Oven Baked* 11.95

*Penne Pasta Prima Vera*  
*Zucchini, Mushroom, Tomato, Broccoli Sauteed in a Chunky Tomato Sauce* 12.95

*Additional charge for any extras (No substitutions, please)*  
*No Food or Drinks Brought into Restaurant*

Special Orders Special Price

Extras are available at additional cost. No substitutions, please.

All our dinners are served with a family salad bowl, homemade garlic rolls and pasta



**Veal Parmigiana**

Tender Breaded Veal, Meat sauce, Melted Mozzarella Cheese

16.95

**Veal Marsala**

Scallopini Sauteed with Fresh Mushrooms and Red Wine Sauce

17.50

**Veal Isabella**

Breaded Cutlet, Eggplant, Ricotta, Meat Sauce, Mozzarella

17.95

**Veal A La Roma**

Tender Cutlet, Ham, Cheese, Mushrooms, Red Wine Sauce

17.95

**Veal Francese**

Scallopini Egg Dipped, Sauteed Golden Brown in Lemon Butter

17.95

**Veal Picatta**

Scallopini Egg Dipped, Sauteed Golden in Lemon Butter Capers

18.95

**Italian Combinations**

**Milano 14.95**

Veal Cannelloni, Meat Ravioli, and Manicotti, Baked with Creamy Rosatella Sauce

**Romano 14.95**

Lasagna, Manicotti, Zita and Cheese Ravioli Baked with Meat Sauce

(No substitutions please)

**Napoli 14.95**

Vegetable Lasagna, Cheese Ravioli and Manicotti, Baked with Marinara

**Sausage Parmigiana**

Mild Italian Sausage, Tomato Meat Sauce, Melted Mozzarella Cheese

13.95

**Sausage & Peppers**

Homemade Sausage & Bell Peppers In A Rich Spicy Tomato Sauce, Over Pasta

15.95

**Sausage Melazane**

Topped with Eggplant, ricotta, Tomato Meat Sauce & Baked Mozzarella

14.95

**Chicken Parmigiana**

Boneless Breast, Meat Sauce, Melted Mozzarella Cheese

14.95

**Fettuccine Molinari**

Creamy Parmesan Cheese Sauce

11.95

**Chicken and Broccoli Fettuccine**

Tender Pieces of Chicken and Broccoli in Alfredo Sauce

14.95

**Chicken and Eggplant**

Tender Breast Topped with Eggplant, Ricotta, Meat Sauce Mozzarella

16.95

**Chicken Florentine**

Boneless Breast stuffed with Spinach, Sausage, Cheese and Herbs

17.25

**Chicken Romano**

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

16.95

**Chicken Francese**

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

16.95

**Chicken Picatta**

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

17.95

**Chicken Marsala**

Tender Chicken Breast Sauteed with Mushrooms and Red Wine Sauce

16.95

**Ciopino**

An Array Of Steamed Clams, Shrimps, Crab Claws, Scallops, Mussels, Snapper, Simmered in A Spicy Tomato Garlic Sauce Served Over Linguine Noodles

25.95

**Mussels Molinari**

Sauteed in Spicy Marinara Sauce over Pasta

16.95

**Linguine - Vongole with Littleneck Clams**

Herbs, Garlic, served with White Clam Sauce or Spicy red Marinara Clam Sauce

16.95

**Red Snapper Francese**

Egg Dipped, Sauteed Golden in Lemon Butter and Wine Sauce

15.95

**Salmon Ala Molinari**

Sauteed Salmon with Mediterranean Sauce in a light creamy Tomato Sauce with Pasta

17.50

**Shrimp and Bay Scallops Molinari**

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

17.50

**Scampi Al Forno**

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

17.95

**Seafood Trio**

Shrimp, Scallops and Chopped Clams, Simmered with Herbs, in Garlic, Marinara Sauce or Rosatella Sauce

17.25

**Shrimp Fra Diavolo**

Spicy Sauteed Shrimp in Marinara Sauce over Angel Hair

16.95

Ala Carte Salad and Rolls or For Those Sharing a Dinner 5.95 additional plate charge

Extra Meat Sauce \$2.50, Marinara Sauce \$2.50, Alfredo Sauce \$3.75, Rosatella Sauce \$3.75, Sauteed Veggies \$3.75

Extra Cheese \$2.50 Any extras, additional charge

Substitutions may incur an extra charge

# Dolci

*All Molinari's desserts are made with the freshest and finest ingredients.*



**Cannoli Siciliana**  
*Pastry horn filled with Traditional Sweetened Ricotta and Chocolate Bits* 6.95

**Cheese Cake "Italian Style"**  
*A Blend of Ricotta Cheese Baked Daily* 6.95

**Spumoni**  
*Fresh-Dipped Italian Pistachio, Rum Flavored Ice Cream and Cookie* 5.95

**Tiramisu**  
*Creamy Italian Dessert with Lady Fingers; Cappuccino and Chocolate Flavored* 6.95

**Chocolate Cake**  
*Layers of Chocolate* 6.95



**Coffee** 1.95

**Soft Drinks** 1.95

**Tea** 1.95

*(Free Refills)*

**Milk** 1.50

*(no refills)*



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*All Take Out Orders 75¢ extra*