

FLATBREADS

Called by some the "original bread", flatbreads have been around long before European bakers were known for their bread baking skills. We bake ours fresh and top them with the most flavorful ingredients. You'll find these new millennium versions irresistible.

Muffuletta Flatbread Our version of the New Orleans classic. Fresh baked flatbread with fontina and provolone cheeses, a thin layer of Alfredo, olive salad and the traditional muffuletta mix with mortadella ham, genoa salami, and provolone cheese. \$10.99

Double Pepperoni Flatbread Fresh baked flatbread with fontina and provolone cheeses, our homemade marinara, a layer of pepperoni slices, and finished with a layer of pepperoni bacon and Parmesan cheese. \$10.99

Tomato & Basil Pesto Fresh baked flatbread with fontina and provolone cheeses, a touch of marinara, sweet grape tomatoes, and our homemade Parmesan and basil pesto sauce. \$ 9.99

Roasted Mushroom Fresh baked flatbread with roasted wild mushrooms, sweet caramelized onions, sun dried tomatoes and a blend of fontina, provolone and creamy mascarpone cheeses. \$10.99

Italian Sausage and Peppers Fresh baked flatbread with fontina & provolone cheeses, our homemade marinara sauce, sweet Italian sausage, and roasted sweet peppers. \$10.99

BURGERS & CIABATTAS

This rustic Italian bread with its thin, crisp crust creates the perfect stage for this classic Italian sandwich. All of our sandwiches are served warm on a rosemary ciabatta bread and come accompanied by a side of your choice: baked potato salad, pasta salad or vegetable of the day.

Semolina Burger The great American burger, served Semolina style. 100% fresh Angus beef on a brioche bun garnished with a delicious sun dried tomato aioli and melted provolone cheese and dressed with lettuce, tomato and a pickle. \$8.99

Ciabatta Burger 100% fresh Angus beef burger on traditional Italian ciabatta bread topped with lettuce tossed in Caesar dressing, provolone cheese and a sun dried tomato aioli. \$8.99

Shrimp Ciabatta Shrimp served over our creamy blend of spinach and artichokes, topped with fontina and provolone cheeses and dressed with baby field greens. \$ 9.99

Sausage and Pepper Ciabatta Italian sausage and sautéed red, green and yellow peppers with a mix of fontina and provolone cheeses and dressed with baby field greens. \$8.99

Parmesan Crusted Chicken Ciabatta A succulent breast of chicken rolled in Parmesan cheese and bread crumbs for a nice crisp crust and dressed with marinated tomatoes, mascarpone cheese and baby field greens. \$9.99

Prices subject to change.

Wild Mushroom Ciabatta A selection of portobello, shiitake and white mushrooms, sautéed in garlic butter, and served over pesto topped with fontina and provolone cheeses. Dressed with caramelized onions, marinated tomatoes and baby field greens. \$9.99

Meatball Ciabatta Classic Italian meatballs ladled with homemade marinara, topped with fontina, provolone and Parmesan cheeses. \$9.99

FAMILY STYLE DINNERS

Feeds a family of 2 to 4

It's a great way to serve your family a home style meal when you don't have the time to cook.

Choose from one of three Semolina favorites. Dinner includes a large Caesar Salad, bread and garlic butter.

\$24.99

Meatballs and Pasta

Traditional meatballs served atop marinara tossed angel hair pasta.

Chicken Parmesan

Parmesan-crusted chicken breast topped with provolone and our marinara sauce, on a bed of Pasta Alfredo.

Pasta Chicago

Sweet Italian sausage, red onions, bell peppers and garlic in a red sauce. Served over angel hair pasta with Parmesan cheese.

DESSERTS

Semolina's Famous Bread Pudding Made fresh daily, this Semolina favorite is a warm, towering wedge drenched in butter rum sauce. \$5.79

Cheesecake New York style cheesecake with a splurge of whipped cream and choice of chocolate or caramel topping. \$5.79

Kahlua Toffee Mousse Golden toffee crunches float among clouds of creamy rich Kahlua chocolate mousse. \$5.79

Tiramisu Ladyfingers soaked in espresso with a mascarpone cream cheese, topped off with whipped cream and chocolate syrup. \$6.49

Bistro Brownie A rich warm brownie perched on a scoop of pistachio ice cream, drizzled in chocolate sauce and sprinkled with chopped pistachios. \$6.99

DRINKS

Coke®, Diet Coke®, Sprite®, Barq's Root Beer®, Mr. Pibb®, Minute Maid Pink Lemonade®, Iced Tea, Bottled Water, Coffee



SEMOLINA™ TO GO MENU

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APPETIZERS

Mediterranean Nachos Crisp fried tortillas layered with crumbled Italian sausage, meatballs, onions, and peppers in a rich cheese sauce topped with marinated grape tomatoes, provolone and fontina cheeses and fresh basil. \$7.99

Meatball Appetizer Classic Italian meatballs topped with fontina and provolone cheeses, homemade marinara, Parmesan cheese and fresh basil. \$7.99

Crab Cakes Two succulent white meat crab cakes pan seared to perfection, drizzled with creamy Dijon sauce. Served with baby field greens. \$9.99

Shrimp and Artichoke Cake Pan-seared artichoke cake, tail-on jumbo shrimp, with a garlic lemon butter sauce. \$8.99

Spinach & Artichoke Quattro Formaggio A creamy blend of spinach, artichokes & four cheeses baked and surrounded with crisp garlic crostinis. \$8.79

Mascarpone Marinara Cotta Hot baked mascarpone and feta cheeses, blended in marinara garnished with bread spears. \$6.79

Garlic Cheese Bread A loaf of Italian bread brushed with garlic butter and smothered with provolone and cheddar cheeses, baked and served with marinara sauce. \$6.49

SOUP & SALADS

Shrimp Bisque Velvety, rich, creamy bisque loaded with Gulf shrimp and sweet corn. \$5.79

House Salad Fresh seasonal mixed greens layered with provolone and fontina cheese, diced roma tomatoes and sliced carrots with your choice of dressing. \$4.99

Sante Fe Chicken Salad Marinated grilled chicken breast served over fresh seasonal greens mixed with black beans, green chilis and tossed in an ancho chili Caesar dressing. Topped with tortilla strips and garnished with cilantro leaves. \$11.99

Greek Salad Fresh baby spinach leaves mixed with crushed walnuts, caramelized onions, sundried tomatoes, yellow bell pepper, kalamata olives and artichoke hearts topped with a Greek feta dressing. \$9.99

Asian Grilled Chicken Salad Grilled marinated chicken breast, crushed peanuts, cilantro, fresh mung bean sprouts, carrot sticks, crispy shoestring potatoes, basil ribbons and mixed greens tossed with a spicy sesame vinaigrette. \$10.79

Parmesan Chicken Salad Parmesan and breadcrumb-crusted chicken breast slices, marinated diced tomatoes and provolone cheese atop our Semolina Caesar. \$11.79

Malibleu Beach Salad Crisp green apples, raisins, walnuts and sesame seeds in a wave of balsamic vinaigrette tossed with fresh greens and topped with gorgonzola and sun dried tomatoes. Small \$5.79 / Large \$9.79

Capri Shrimp Salad Chilled Gulf shrimp tossed with olive oil, garlic, Parmesan cheese, roma tomatoes, walnuts, sun dried tomatoes & artichoke hearts, served over Semolina Caesar. \$11.79

Our Semolina Caesar Salad Crisp, chilled romaine lettuce tossed in our classic Parmesan & garlic dressing. \$6.79 / Add chicken \$4.29 / Add shrimp \$5.29

Salad Dressings: Semolina Caesar, Balsamic Vinaigrette, Asian Vinaigrette, Greek Feta, Ranch and Bleu Cheese

ENTRÉES

Add a small Caesar Salad or House Salad to any entrée for \$3.49

Italian Sampler A generous sampling of three of our favorites: Lasagna Bolognese, Meatballs and Pasta, and Chicken Parmesan. \$16.99

Parmesan Trio Hand breaded, Parmesan-crusted chicken breast, veal and eggplant medallions served on a bed of linguini with marinara sauce, topped with fontina and provolone cheeses. \$19.99

Shrimp Au Gratin Succulent shrimp and mushrooms tossed with pasta in a velvety sherry cream sauce. Topped with fontina and provolone cheeses and crusted with parmesan bread crumbs. \$12.99

Grilled Chicken Alfredo Grilled marinated chicken breast with a generous portion of linguine tossed with Alfredo sauce and topped with Parmesan cheese. \$13.99

Grilled Trout Fresh Idaho Rainbow Trout filet grilled to perfection with a light amount of seasoning to gently grace your tastebuds and a side of pasta, vegetables or salad. \$16.99

Crab Stuffed Redfish A succulent crab cake layered between two thin filets of grilled fresh fish, topped with sautéed shrimp and a lemon caper sauce. Served with the vegetable of the day. \$17.99

Panned Pork Tenderloin Parmesan crusted pork tenderloin medallions served over Linguine Alfredo \$13.79

Veal Parmesan Parmesan and breadcrumb-crusted veal medallions on a bed of linguine pasta with marinara sauce and provolone and fontina cheeses. \$15.79

Chicken Parmesan A towering presentation of this classic dish. Parmesan-crusted chicken breast topped with provolone and our marinara sauce, on a bed of Pasta Alfredo. \$14.79

Redfish Chauvin Fresh grilled Redfish filet on a bed of spinach, mushrooms, garlic and angel hair pasta. Topped with shrimp sautéed in a spicy cream sauce. \$16.79

Chicken Florentine Two lightly seasoned chicken breasts grilled with fresh spinach, mushrooms and cream sauce. Tossed with linguine. \$14.79

Veal Marsala Tender veal sautéed with fresh mushrooms and Marsala wine sauce served over Pasta Alfredo. \$15.79

Chicken Marsala Tender chicken breast sautéed with fresh mushrooms in Marsala wine sauce served over Pasta Alfredo. \$13.79

Eggplant Parmesan Tender eggplant medallions over pasta, topped with a rich marinara, finished with provolone, Parmesan and fontina cheeses. \$10.79 / Add chicken \$4.29 / Add shrimp \$5.29

SEMOLINA CLASSICS

Add a small Caesar Salad or House Salad to any entrée for \$3.49

Double Cheeseburger Pasta Sautéed 100% Angus beef and caramelized red onions in a BBQ marinara sauce over penne pasta with a cheese sauce topped with sesame seeds, lettuce, pickles, tomatoes, French fry sticks and mustard on the rim. 10.99

Scampi Sicilia Tail-on jumbo shrimp, tossed with angel hair pasta, mushrooms and lemon garlic sauce. \$16.79

Pad Thai Sweet and spicy stir-fry of shrimp, Shiitake mushrooms and tofu tossed with ricestick noodles and covered with crushed peanuts, fresh mung bean sprouts, carrot sticks and cilantro. \$15.79

Shrimp Roban Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions. \$12.99

Shrimp Portofino Tender shrimp, mushrooms, fresh basil and garlic sautéed in olive oil and a light marinara, tossed with linguine. \$12.79

BBQ Chicken Pasta Tender chicken slow simmered in a light, tangy BBQ sauce with bell peppers and onions, topped with provolone cheese and cilantro. Served over penne pasta. \$11.79

Chicken Enchilada Pasta Tender seasoned chicken sautéed with onions, green peppers and black beans in a tortilla cheese sauce tossed with penne pasta, topped with cheddar cheese, jalapeños, sour cream and crunchy tortilla strips. \$11.79

Pasta Alfredo The Roman classic, linguine tossed in a rich butter and Parmesan cream sauce. \$9.99 / Add chicken \$4.29 / Add shrimp \$5.29

Marinara Quattro Formaggio Alfredo tossed penne pasta with marinara sauce and four cheeses - Parmesan, fontina, provolone and gorgonzola. \$10.79 / Add chicken \$4.29 / Add shrimp \$5.29

Pasta Jambalaya Andouille sausage and chicken tossed in a Creole sauce, served over penne pasta garnished with chopped green onions \$12.79

Fresh Baked Lasagna Bolognese Traditional oven-baked layers of imported pasta with a blend of fontina and provolone cheeses, layered with a hearty meat sauce. \$13.79

Pasta Chicago Sweet Italian sausage, red onions, bell peppers and garlic in a hearty red sauce. Served over angel hair pasta with Parmesan cheese. \$10.79

Pesto Pasta Fresh mushrooms and garlic tossed in a rich, creamy pesto sauce with a touch of marinara and Parmesan tossed with penne pasta. \$9.99

Meatballs and Pasta Traditional meatballs served atop marinara tossed angel hair pasta. \$11.79

Semolina's Original Macaroni & Cheese Cake This medley of baked macaroni and cheeses is served in a standing wedge, draped with rich, creamy cheese sauce. \$8.99