



To Go!



2901 W. Radio Dr.
843.669.8399

Lunch Entrées

Cucina Classica (Classic Recipes)

Lasagna Classico

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.** 8.95

Five Cheese Ziti al Forno

Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses. 8.50

Spaghetti with Meat Sauce

Traditional meat sauce seasoned with garlic and herbs over spaghetti.** 8.25

Spaghetti & Meatballs

Traditional meat sauce over spaghetti with meatballs (or Italian sausage).** 9.50

Chicken Parmigiana

Parmesan-breaded chicken breast, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti. 9.75

Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic, served over fettuccine. 8.50

Eggplant Parmigiana

Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti. 8.50

Capellini Pomodoro

Roma tomatoes, garlic, fresh basil and extra-virgin olive oil tossed with capellini. 7.95

Soup, Salad & Breadsticks

Our garden-fresh salad, choice of homemade soup and warm garlic breadsticks. 6.95
Available until 4 pm daily at this special price.

Pasta Ripiena (Filled Pastas)

Braised Beef & Tortelloni

Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. 10.75

Ravioli di Portobello

Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 8.95

Cheese Ravioli

Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.** 8.25

New! Lasagna Rollata al Forno

Lasagna rolls stuffed with ricotta, mozzarella, asiago, parmesan and romano cheese. Topped with mozzarella and seasoned breadcrumbs, baked in five cheese marinara. 9.50

Pollo e Pesce (Chicken & Seafood)

Chicken Scampi

Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 10.75

Chicken Alfredo

Grilled chicken tossed with fettuccine and fresh alfredo sauce. 9.95

Venetian Apricot Chicken

Grilled chicken breast in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes. 9.95

Seafood Alfredo

Sautéed shrimp and scallops tossed with creamy fettuccine alfredo. 11.25

Shrimp Primavera

Shrimp, bell peppers, onions and mushrooms in a bold arrabiata sauce over penne. 10.75

Grilled Chicken Spiedini

Skewered chicken marinated in Italian herbs and extra-virgin olive oil. Served with Tuscan potatoes and grilled vegetables. 10.50

Grilled Shrimp Caprese

Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce. 12.25

Let Olive Garden To Go! help make your family meal special. It's our pleasure to help you relax and enjoy a traditional Italian meal with your family. Just call ahead and we'll have your order hot and ready to pickup at your convenience. *Enjoy*

Antipasti (Appetizers)

Create a Sampler Italiano

Choose from: calamari, stuffed mushrooms, fried zucchini, chicken fingers, fried mozzarella or toasted beef and pork ravioli.

Three Choices 9.75 Two Choices 8.75

Stuffed mushrooms prepared with clams.

Bruschetta

A traditional topping of roma tomatoes, fresh basil and extra-virgin olive oil. Served with toasted ciabotta bread. 6.35

Caprese Flatbread

Mozzarella cheese, tomatoes and basil on flatbread crust with garlic spread. 6.50

Grilled Chicken Flatbread

Grilled chicken, mozzarella cheese, roasted red peppers and basil on flatbread crust with alfredo sauce and garlic spread. 7.50

Mussels di Napoli

Mussels in the shell, simmered with wine, garlic butter and onions. 9.25

Hot Artichoke-Spinach Dip

A blend of artichokes, spinach and cream cheese. Served with Tuscan bread. 7.35

Lasagna Fritta

Parmesan-breaded lasagna pieces, fried and served over alfredo sauce, topped with parmesan cheese and marinara sauce. 7.95

Smoked Mozzarella Fonduta

Oven-baked smoked mozzarella, provolone, parmesan and romano cheese. Served with Tuscan bread. 7.35

Dipping Sauces for Breadsticks

Freshly prepared alfredo or marinara sauce, served warm. 2.95

Sicilian Scampi

Large shrimp sautéed in extra-virgin olive oil with white wine, garlic and lemon. 10.25

Stuffed Mushrooms

Parmesan, romano and mozzarella cheese, clams and herb breadcrumbs baked in mushroom caps. 6.50

Calamari

Tender calamari, lightly breaded and fried. Served with parmesan-peppercorn and marinara sauces. 8.75

Zuppe e Insalate (Soups & Salads)

Chicken & Gnocchi

A creamy soup made with roasted chicken, traditional Italian dumplings and spinach. 4.75

Pasta e Fagioli

White and red beans, ground beef, tomatoes and pasta in a savory broth. 4.75

Grilled Chicken Caesar

Grilled chicken over romaine in a creamy Caesar dressing topped with imported parmesan cheese and croutons. 9.50

Minestrone

Fresh vegetables, beans and pasta in a light tomato broth – a vegetarian classic. 4.75

Zuppa Toscana

Spicy sausage, russet potatoes and cavolo greens in a creamy broth. 4.75

Garden-Fresh Salad

Our famous house salad, tossed with our signature Italian dressing. 5.50

Pizze (Pizzas)

Create Your Own Pizza

Choose up to four toppings. 11.25

Pepperoni, bell peppers, Italian sausage, onions, mushrooms, black olives or roma tomatoes.

Chicken Alfredo Pizza

Pizza topped with grilled chicken, Italian cheeses, alfredo sauce and scallions. 11.25

*These menu items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

**Our meat sauce is made with pan-seared beef and Italian sausage.

Prices and menu items are subject to change.

Cucina Classica (Classic Recipes)

Lasagna Classico

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese.** 12.75

Five Cheese Ziti al Forno

Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses. 11.50

Spaghetti with Meat Sauce

Traditional meat sauce seasoned with garlic and herbs over spaghetti.** 10.50

Spaghetti & Meatballs

Traditional meat sauce over spaghetti with meatballs (or Italian sausage).** 12.50

Chicken Parmigiana

Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti. 13.50

Fettuccine Alfredo

Parmesan cream sauce with a hint of garlic, served over fettuccine. 11.75

Eggplant Parmigiana

Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti. 11.75



Capellini Pomodoro

Roma tomatoes, garlic, fresh basil and extra-virgin olive oil tossed with capellini. 9.95

Tour of Italy

Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo.** 15.75

Carne (Beef & Pork)

Pork Milanese

Pan-seared pork scaloppini crusted with Italian herb breadcrumbs, served with asiago cheese-filled tortelloni pasta tossed in a garlic-butter sauce with fresh spinach. 14.95

Mixed Grill*

Skewers of grilled marinated steak and chicken with a rosemary demi-glaze, served with grilled vegetables and Tuscan potatoes. 15.95
Steak prepared medium unless otherwise requested.

Steak Toscano*

Grilled 12 oz choice center cut Strip steak brushed with Italian herbs and extra-virgin olive oil. Served with Tuscan potatoes and bell peppers. 18.95

Steak Gorgonzola-Alfredo*

Grilled beef medallions drizzled with balsamic glaze, served over fettuccine tossed with spinach and gorgonzola-alfredo sauce. 15.25
Steak prepared medium unless otherwise requested.

Chianti Braised Short Ribs

Tender boneless beef short ribs slow cooked in a chianti wine sauce. Served with portobello mushroom risotto and steamed vegetables. 15.95



Parmesan Crusted Bistecca*

Grilled 8 oz center cut sirloin topped with parmesan-herb breading, baked golden brown. Served with garlic parmesan mashed potatoes and asparagus drizzled with balsamic glaze. 16.25

Pasta Ripiena (Filled Pastas)

Braised Beef & Tortelloni

Tender sliced short ribs and portobello mushrooms tossed with asiago-filled tortelloni in a basil-marsala sauce. 13.50

Ravioli di Portobello

Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 11.75

Cheese Ravioli

Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.** 10.75



Lasagna Rollata al Forno

Lasagna rolls stuffed with ricotta, mozzarella, asiago parmesan and romano cheese. Topped with mozzarella and seasoned breadcrumbs, baked in five cheese marinara. 12.50

All pizza, lunch and dinner entrées include freshly baked breadsticks and your choice of homemade soup or garden-fresh salad.
Please indicate how many soups and salads are in your order.

Visit us at olivegarden.com for more information.

Pollo (Chicken)

Venetian Apricot Chicken

Grilled chicken breasts in an apricot citrus sauce. Served with broccoli, asparagus and diced tomatoes. 13.50

Chicken Alfredo

Grilled chicken tossed with fettuccine and fresh alfredo sauce. 13.75

Garlic-Herb Chicken con Broccoli

Rosemary-seasoned chicken breasts sautéed with fresh broccoli in a garlic cream sauce over orecchiette pasta. 13.25

Chicken & Shrimp Carbonara

Chicken and shrimp with bucatini pasta in a parmesan cream sauce with pancetta bacon and roasted red peppers, baked and topped with seasoned breadcrumbs. 16.25

Chicken Marsala

Sautéed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine. Served with Tuscan potatoes and bell peppers. 14.75

Chicken Scampi

Chicken breast tenderloins sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair. 13.95

Stuffed Chicken Marsala

Oven-roasted chicken breast stuffed with Italian cheeses and sun-dried tomatoes, topped with mushrooms and a creamy marsala sauce. Served with garlic parmesan mashed potatoes. 15.25

Pesce (Fish & Seafood)

Shrimp Primavera

Shrimp, bell peppers, onions and mushrooms in a bold arrabbiata sauce over penne. 14.50

Seafood Alfredo

Sautéed shrimp and scallops tossed with creamy fettuccine alfredo. 14.95

New! Capellini di Mare

Shrimp, clams and mussels sautéed in white wine, garlic and a zesty marinara sauce. Served over capellini and topped with fresh basil. 16.25

Grilled Shrimp Caprese

Grilled marinated shrimp served over angel hair pasta with melted mozzarella, fresh basil and tomatoes in a garlic-butter sauce. 16.25

Seafood Portofino

Mussels, scallops, shrimp and mushrooms with linguine in a garlic-butter wine sauce. 15.50

New! Shrimp & Crab Tortelli Romana

Shrimp, crab and smoked mozzarella-filled ravioli, topped with sautéed shrimp in a three cheese and sun-dried tomato sauce. 16.50

Herb-Grilled Salmon

Salmon filet brushed with Italian herbs and extra-virgin olive oil. Served with seasoned broccoli. 16.95

New! Seafood Brodetto

Scallops, shrimp and delicate tilapia with spinach and mushrooms simmered in a light white wine and marinara-saffron broth. Served with toasted ciabatta bread. 16.25

Parmesan Crusted Tilapia

Oven-baked delicate white fish crusted with parmesan cheese. Served with Italian vegetables over angel hair tossed in a light garlic-butter sauce. 14.75



This olive branch highlights our delicious low fat entrées.

For our Garden Fare® Guide, which includes our low fat and gluten free selections, or for our complete Nutrition Information Guide, please ask your To Go! specialist.

Dolci (Desserts)

Tiramisu

The classic Italian dessert. A layer of creamy custard set atop espresso-soaked ladyfingers. 5.65

White Chocolate Raspberry Cheesecake

Raspberry-swirled white chocolate cheesecake topped with slivers of white chocolate. 5.75

Lemon Cream Cake

Delicate white cake and lemon cream filling with a vanilla crumb topping. 5.75

Black Tie Mousse Cake

Rich layers of chocolate cake, dark chocolate cheesecake and creamy custard mousse. 6.35

New! Triple Chocolate Strata

Classic Italian chocolate torta layered with creamy mousse and topped with dark chocolate ganache. 5.95

Zeppoli

Soft, traditional Italian doughnuts dusted with powdered sugar, served with chocolate sauce for dipping. 5.65

New! Warm Apple Crostata

Sliced apples, rich vanilla cream and caramelized almond biscotti crumble baked atop a shortbread cookie crust. Served warm with vanilla ice cream. 5.95

Please allow 5-10 minutes baking time.

New! Dolcini

Piccoli Dolci "little dessert treats", layered with cake, mousse, pastry creams and berries.

Three Choices 6.35 Each 2.35

Choose from: Chocolate Mousse with Dark Chocolate Cookie Crust • Strawberry & White Chocolate Cream Cake • Limoncello Mousse with Vanilla Cookie Crust • Dark Chocolate Cake with Chocolate Mousse & Caramel Cream • Amaretto Tiramisu with Almond Cookie Crumble

Bevande (Beverages)

Handcrafted Specialties

Lemonades, fruit drinks & sodas made to order

New! Strawberry-Mango Limonata,
New! Bella Limonata, *New!* Berry Acqua Fresca,
Italian Sodas, Cream Sodas

Specialty Coffees & Hot Teas

Caffè la Toscana Coffee, Lavazza Espresso,
Caramel Hazelnut Macchiato, Caffè Mocha,
Cappuccino, Frozen Cappuccino, Caffè Latte,
Herbal & Flavored Hot Teas

Iced Teas & Raspberry Lemonade

Bellini Peach-Raspberry Iced Tea,
Fresh Brewed Iced Tea, Raspberry Lemonade

Bottled Water & Fruit Juices

Acqua Panna Natural Spring Water,
San Pellegrino Sparkling Mineral Water,
Assorted Fruit Juices

Fountain Drinks

Coca-Cola®, Diet Coke®, Sprite®, Dr Pepper®



Share Italian Generosity!

Give the gift of family time together with Olive Garden gift cards.

843-669-8399

We accept: American Express, Mastercard, VISA, Discover, Diners Club International

For other Olive Garden locations visit us at olivegarden.com