

Delicious Discoveries

Montevina White Zinfandel
Hints of strawberry and vanilla cream make this refreshing wine a guest favorite.
0.00 glass 00.00 bottle

Antinori Campogrande Orvieto Classico
Citrus fruit flavors make this crisp Italian white popular.
0.00 glass 00.00 bottle

Bottega Vinaia Chardonnay
A Gold Medal Winner. Rich flavor, hints of tropical fruit and a buttery finish.
0.00 glass 00.00 bottle
Limited quantities. Subject to availability.

Ecco Domani Merlot
Spicy fruit flavors make this a smooth red worth sharing.
0.00 glass 00.00 bottle

Our Signature Principato Wines

<p>Bianco Our #1 selling white. Crisp with hints of fresh fruit flavors. <i>0.00 glass 00.00 magnum</i></p>	<p>Rosato Our most popular blush. Refreshing with a light, semi-sweet taste. <i>0.00 glass 00.00 magnum</i></p>	<p>Rosso A delightful red. Pleasant and soft with ripe fruit flavors. <i>0.00 glass 00.00 magnum</i></p>
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A Great Value! Our Signature Principato wines are available in magnum bottles, which serve 8.

Perfect pairings!

Delicious Choices!

Enjoy our warm, garlic breadsticks with fresh, creamy alfredo or zesty marinara sauce – perfect for dipping.



Ravioli di Portobello



Tour of Italy

Discovering wines!

Some things just go together, like friends and family, and great food and wine. That's why Olive Garden searches for exceptional wines to complement our flavorful Italian dishes.

Enjoy one of our suggested wine pairings or discover a new favorite from our award-winning wine list featuring over forty wines.



Our Restaurant Managers discovered this remarkable wine in Italy and wanted to share it with you. This special wine won the gold medal at the Chardonnay du Monde – the most prestigious Chardonnay competition in the world.

Available for a limited time only!
0.00 glass 00.00 bottle

antipasti appetizers

Mussels di Napoli

Mussels in the shell, simmered with wine, garlic-butter and onions. 0.00

suggested wine: **Antinori Campogrande Orvieto Classico**
0.00 glass 00.00 bottle

Calamari

Tender calamari, lightly breaded and fried. Served with garlic-mustard aioli and marinara sauces. 0.00

suggested wine: **Montevina White Zinfandel**
0.00 glass 00.00 bottle

piatti entrées

Ravioli di Portobello

Portobello mushroom-filled ravioli in a creamy smoked cheese and sun-dried tomato sauce. 0.00

suggested wine: **Antinori Campogrande Orvieto Classico**
0.00 glass 00.00 bottle

New! Parmesan Crusted Chicken

Chicken breast tenderloins crusted with parmesan cheese sautéed with broccoli, mushrooms and penne in a garlic-herb cream sauce. 0.00

suggested wine: **Principato Rosso**
0.00 glass 00.00 bottle

Tour of Italy

Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo. 0.00

suggested wine: **Ecco Domani Merlot**
0.00 glass 00.00 bottle

New! Parmesan Crusted Shrimp

Oven-baked large shrimp crusted with parmesan cheese over alfredo sauce. Served with tri-color spaghetti tossed in a bold arrabbiata sauce. 0.00

suggested wine: **Montevina White Zinfandel**
0.00 glass 00.00 bottle



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