



OUR FAMOUS 3 COURSE MEAL

All of our entrees are served as a complete meal with hot fresh baked bread, soup or a crisp green salad with a choice of dressing, and our signature spumoni ice cream for dessert.

Factory Favorites

INCLUDES OUR FAMOUS 3 COURSE MEAL

OUR FAMOUS BAKED LASAGNA

Layers of noodles, Marinara Sauce, ground beef and pork, and four delicious cheeses. 16.50

CHICKEN PARMIGIANA

A perfectly seasoned breast of tender chicken with melted cheese and Pomodoro Sauce. Served with spaghetti and Marinara Sauce. 15.99

FETTUCCINE ALFREDO

Fettuccine noodles in a butter cream sauce with shredded Romano cheese. 14.25

SPINACH & CHEESE RAVIOLI

Ravioli stuffed with spinach and two delicious cheeses, and topped with our savory Marinara Sauce. 14.50

BREAST OF CHICKEN FETTUCCINE

Fettuccine topped with tender diced chicken breast, fresh broccoli, sautéed mushrooms, Alfredo Sauce, and shredded Romano cheese. 15.50

CHICKEN MARSALA

A freshly seasoned breast of tender chicken with a Mushroom and Marsala Wine Sauce. Served alongside spaghetti with Mizithra Cheese & Browned Butter. 15.99

SPINACH TORTELLINI WITH ALFREDO SAUCE

Hat shaped pasta, stuffed with a blend of roasted chicken and Mortadella meats, and Romano cheese. 14.50

Sides

FRESH BROCCOLI

Broccoli lightly flavored with Mizithra Cheese & Browned Butter. A great complement to any entrée!

SMALL (Serves 1-2) 3.99
LARGE (Serves 3-4) 5.99

Broccoli may be substituted for pasta for an extra \$1.99.

TENDERLOIN*

4 oz (2 pieces) 8.75 6 oz (3 pieces) 11.75

BREAST OF CHICKEN PARMESAN 4.99

ITALIAN SAUSAGE 2.99

MEATBALLS

(1) 1.99 (2) 3.99 (3) 4.99

the old spaghetti factory

Pasta Classics

Served over the finest 100% durum semolina spaghetti. See reverse side for Gluten Friendly Menu.

INCLUDES OUR FAMOUS 3 COURSE MEAL

MARINARA SAUCE

Our from scratch recipe of fresh onions, carrots, tomatoes, and garlic sautéed in olive oil and Italian seasonings. 11.50

RICH MEAT SAUCE

Mamma Mia! Our 1969 original from scratch recipe of perfectly ripe tomatoes and ground beef sautéed with freshly chopped onions, celery and garlic, all simmered slowly to perfection with savory Italian herbs and spices. *Delizioso!* 14.25

WHITE CLAM SAUCE

Our from scratch recipe for clam lovers - with hints of wine, fresh garlic, green peppers, onions and parsley. 13.99

MUSHROOM SAUCE

Our from scratch Marinara Sauce topped with freshly sautéed seasoned mushrooms. 13.25

MIZITHRA CHEESE & BROWNED BUTTER

A toothsome treat for cheese lovers - Legend has it that Homer lived on it while composing the Iliad. 14.50

THE MANAGER'S FAVORITE

Pair any two of the above Classic Sauces to create your favorite combination. 14.75

POT POURRI

A sampler of Mizithra Cheese & Browned Butter, Meat, Clam and Marinara Sauces. 14.75

ITALIAN SAUSAGE WITH MEAT SAUCE

Zesty sausage served with our from scratch Rich Meat Sauce. 15.50

SICILIAN MEATBALLS

Two large handmade beef meatballs delicately seasoned with a blend of herbs and spices, then topped with our from scratch Marinara Sauce. 15.50

HEARTY MEAL

We offer a larger serving of our Pasta Classics Entrées for an additional 3.99

Salads

Served with soup and spumoni ice cream.

CHICKEN CAESAR SALAD

Lightly breaded chicken breast strips atop romaine lettuce tossed with Caesar dressing, shredded Romano cheese, Roma tomatoes, and croutons. 11.99

WITHOUT CHICKEN 9.75

BLT SALAD

Chopped hearts of romaine tossed with blue cheese dressing, croutons and crisp bacon, served with diced Roma tomatoes, avocados, and blue cheese crumbles. 10.25

WITH CHICKEN 12.75

Factory Platters

INCLUDES OUR FAMOUS 3 COURSE MEAL

TASTE OF ITALY

Our special recipe Lasagna and Fettuccine Alfredo. 17.99

STUFFED PASTA

Spinach Tortellini* with Alfredo Sauce and Spinach & Cheese Ravioli with Marinara Sauce. 15.99
*contains meat

MEAT LOVER'S TREAT

Sicilian meatballs, Italian sausage and spaghetti with Rich Meat Sauce. 16.99

Signature Selections

INCLUDES OUR FAMOUS 3 COURSE MEAL

CHICKEN PICCATA

A tender breast of chicken topped with a medley of butter, lemon, capers, shallots, and tomatoes. Paired with our famous Mizithra Cheese & Browned Butter on angel hair pasta. 15.99

TENDERLOIN & MIZITHRA*

Three medallions of beef tenderloin seasoned with oregano and lemon juice, sautéed in olive oil and paired with Spaghetti and Broccoli with Mizithra Cheese and Browned Butter. 19.99

SPICY SPAGHETTI VESUVIUS

A spicy blend of tender chicken, sausage, and diced meatballs with green peppers and onions. Seasoned with Tabasco* and Sambal Chili Paste. 14.75

GARLIC SHRIMP FETTUCCINE

Large shrimp on fettuccine with our homemade garlic & cream sauce, hints of shallots, lemon and white wine. Topped with shredded Romano cheese. 17.50

ANGEL HAIR POMODORO

Traditional Style

Diced tomatoes simmered with fresh onions, garlic and basil. Served over angel hair pasta and garnished with shredded Romano cheese. 12.99

GOURMET JUMBO CRAB RAVIOLI

Large ravioli stuffed with savory crab meat and ricotta cheese topped with a rich Pesto Alfredo Sauce. 17.75

APPETIZERS

SHRIMP, SPINACH & ARTICHOKE DIP

A hot cheesy blend of Bay Shrimp, spinach and artichoke hearts sautéed with brandy, cream, fresh herbs and Romano cheese. Served with toasted rustic bread. 8.75

SHRIMP SCAMPI

Broiled tender shrimp, garlic, shallots and butter topped with Romano cheese and served with grilled rustic bread. 9.99

SICILIAN GARLIC CHEESE BREAD

A generous portion of fresh bread topped with a tasty blend of garlic and three melted cheeses served toasted with a side of our homemade Marinara Sauce. 7.50
ADD BACON OR PEPPERONI FOR 1.99

FRIED CALAMARI

Tender calamari rings and tentacles lightly breaded with a blend of Italian seasonings and served with a lemon garlic aioli dipping sauce. 9.99

TOASTED CHEESE RAVIOLI

A breaded blend of ricotta, mozzarella, Asiago and Parmesan cheeses deep fried to a golden brown. Served with our homemade Marinara Sauce, and sprinkled with Romano and Mizithra cheeses. 7.75

OLIVE TAPENADE

A delicious spread of ripe olives, capers, garlic, olive oil, and lemon juice, mixed with the perfect seasonings. Served with toasted rustic bread. 7.50

BEVERAGES

ITALIAN CREAM SODA

Served in your own colorful keepsake glass. 4.75
Blackberry * Cherry
Orange * Vanilla
Raspberry * Strawberry

COTTON CANDY LIMEADE

Cotton candy syrup, Sprite, and a hint of fresh lime served on ice for a refreshing treat. Garnished with real cotton candy! 3.50

STRAWBERRY LEMONADE

3.25 (FREE REFILLS)

MILKSHAKES

Your Choice 4.25

All shakes topped with whipped cream.

MASTERPIECE SHAKE

Featuring OREO® cookie crumbles, sweet chocolate syrup and soft serve ice cream, all whipped together.

ORANGE CREAM SHAKE

Featuring soft serve ice cream with orange and vanilla flavors all whipped together.

FACTORY CLASSIC SHAKE

Chocolate * Vanilla * Strawberry

COCA-COLA, DIET COKE, SPRITE, ROOT BEER, DR PEPPER, LEMONADE, RASPBERRY ICED TEA

2.99 (FREE REFILLS)

HOT TEA, ICED TEA, COFFEE, OR MILK

1.50 (FREE REFILLS)

Desserts

NEW YORK CHEESECAKE

A creamy cheesecake with a traditional graham cracker crust, garnished with a refreshing strawberry purée. 6.95

MUD PIE

A rich chocolate cookie crust filled with Mocha Almond Fudge ice cream, topped with almonds and chocolate syrup. 6.25

CHOCOLATE MOUSSE CAKE

Decadent chocolate cake filled and topped with silky dark chocolate mousse, bittersweet fudge, and finished with fine chocolate curls. 6.25

Gluten Friendly Menu

This menu was created with gluten allergies and gluten sensitivity in mind. Be sure to specify modifications when placing your order. Please be aware however that The Old Spaghetti Factory is not a gluten free establishment and therefore cross contamination or other errors may occur. Always request to speak with a manager when ordering from the Gluten Friendly Menu.

GF pasta is available for an additional 1.25.

SALAD

A fresh house salad with Creamy Pesto or Balsamic Vinaigrette.
Request No Groutons

PASTA CLASSICS

Choose from the following sauces with GF pasta:

MARINARA * RICH MEAT
SAUTÉED MUSHROOM * CLAM
MIZITHRA CHEESE & BROWNED BUTTER

ALFREDO SAUCE

A butter cream sauce over pasta topped with shredded Romano cheese.
Request GF Pasta

SIDE ORDERS

Add any of the following items to the above entrées:

WHOLE, SEASONED CHICKEN BREAST
ITALIAN SAUSAGE
DICED, MARINATED CHICKEN

BEVERAGES

Italian Cream Soda * Soft Drinks
Coffee, Tea, Iced Tea or Milk
Omission Pale Ale
Angry Orchard Crisp Apple Hard Cider
Request Iced Tea Without Lemon

DESSERTS

Ice Cream - Vanilla or Spumoni

JUST FOR KIDS

(12 and under only please)

Choose from the following sauces with GF pasta:

MARINARA * RICH MEAT
SAUTÉED MUSHROOM * CLAM
MACARONI & CHEESE STYLE SAUCE
MIZITHRA CHEESE & BROWNED BUTTER
MEATY MAC & CHEESY

* When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

the old
spaghetti
factory

EST. 1969

For nearly 50 years, The Old Spaghetti Factory has been serving delicious food with exceptional service in a charming atmosphere.

We proudly serve *Our Famous 3 Course Meal* with all of our entrées, in our effort to maximize the value of our guests' dining experience.

We thank you for your loyal support. Cheers!

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