

“Authentic Recipes
from the Regions of Italy.”

TITO
MACARONI'S
Spirits and pasta merchant



DINNER

TITO MACARONI

FROM VAL D'AOSTA TO COEUR D'ALENE

Tito Macaroni (Maccheroni) was born in the Egadi Isles off the coast of Sicilia to L. Beau and Bellini Maccheroni. He was the eldest of the five children, three brothers (Guido, Chitarra and Boy R.D.) and one sister (Polipo)

Tito was a child of humble beginning, growing up on the windward side of Egadi. In fact, Tito still walks with a tilt developed from the strong winds that buffeted the island during his youth. His father Leonardo, who went by the name L, was a pasta blower by trade. In fact, L descended from a long line of pasta blowers, a skill developed by his family, taking bigoli pasta (a thick spaghetti), inserting a hallowed olive branch and blowing a hole through the begoli to create the familiar pasta which today bears the Macaroni name.

Tito was born short of the wind, so sought a trade outside the family's traditional pasta blowing business and soon developed a reputation for his uncanny abilities at shaking his father's olive trees, then catching the ripened fruit before it hit the ground. Word of Tito's skills spread and he was soon summoned to Roma where he was given a Papal apprenticeship at the Vatican. It was while in Roma that Tito developed his love for cooking, honing his skills under some of the great Italian chefs of the era.

From Roma, Tito and his brother Guido, who was also a short-of-breath Macaroni, headed north to the mountains of the Val d'Aosta, famous for soups, wild game and castles. It is here that the Macaroni Brothers perfected the pizza oven and the pizza pies which would become their staples in America. The mountain's of Val d'Aosta also provided Tito the resources to develop his antipastos, minestrone, zuppa pavese and other Northern Italian specialties, each rich in the mountain herbs that grow wild across the region.

Armed with an impressive knowledge of Italian cooking, and unmatched expertise in pizza ovens, Tito and his brother Guido left Italy for America. The fond remembrance of the Egadi winds drew the Macaroni's to Chicago and the home of fellow Sicilians and long-time friends, the Corleone family. With the Corleone's influence, Tito opened his first American restaurant, creating a unique eatery which soon became one of the Windy City's top spots.

But alas, Tito and Guido longed for the quieter times they had enjoyed in the Italian Alps, so they began a search of America for a tourist spot which included a small "d" in its name, as did their beloved Val d'Aosta. A place where the winds blow strong and olive trees cover the mountain slopes. Settling for two out of three, the Macaroni's selected Coeur d'Alene, famed for its steady winds that so delighted area sailors. So it was that Tito and Guido headed West with their pizza oven, a barrel of Chianti and a keg of extra virgin olive oil, arriving in Coeur d'Alene to begin the next chapter of their lives. And for the good people of the Inland Northwest, dining out would never be the same.



wine

BLANCO	glass	bottle
Dolce		
Riesling, Ste Michelle, WA	5	19
White Zinfandel, Fosse, CA	5	19
Huck. Huckleberry Blush, WA	6	23
Tre Donne, Moscato d'Asti (Italy) (1/2 Bottle)	16	32
Pinot Grigio		
Ecco Domani	6.50	24
Chardonnay		
Columbia Crest, WA	5.75	21
Estancia, CA	6	23
Waterbrook, WA	6.50	26
Kendall Jackson, CA	8	32
ROSSO		
Chianti, Tuscany		
Gabbiano, Italy	5.50	21
Antinori Sangiovese, Italy	6.25	25
Banfi Reserve, Italy	8	38
Cabernet Blend		
Townshend "T3", WA	10	45
Merlot		
14 Hands, WA	5.25	20
Santa Ema, Chile	6	24
Red Diamond, WA	8	38
Cabernet Sauvignon		
Rawson's Retreat, Australia	5.25	22
Columbia Crest "Grand Estate", WA	6.25	27
Shiraz		
Little Penguin, Australia	6.50	26
Six Gill, CA	8	38

specialty drinks

Italian Margarita

Classically made with Jose Cuervo tequila, Triple Sec, fresh lemon and lime juices, topped with a float of Italian amaretto. 7.50

Huckleberry Drop

We add pure huckleberry puree to our classic lemon drop made with Absolut Citron, fresh lemon juice and sugar. 7.50

Long Island Peach Tea

A refreshing top shelf "Strong Island" ice tea made with a blend of the finest liquors and peach Schnapps that's sure to delight. 7.75

Tuscan Slam

A brisk blend of Bacardi light rum, Myers dark rum, Absolut Mandarin vodka and amaretto mixed with a blend of pineapple and orange juices. 8

Guido's Coffee

A cozy drink made with Frangelico, Kahlua, and fresh brewed Starbucks coffee, served with a sugar rim, cinnamon, nutmeg and whipped cream. 7.75



antipasto

BRUSCHETTA

Toasted country Italian bread topped with fresh-diced roma tomatoes, red onions, fresh basil, and garlic olive oil. 6.50

STUFFED MUSHROOMS

Jumbo mushrooms stuffed with ricotta, pancetta, spinach and parmesan cheese. 7

CALAMARI FRITTE

Tender pieces of crispy calamari coated with our herb breading, fried golden brown and served with our lemon garlic aioli and house-made marinara sauce. 8.75

BAKED SPINACH & ARTICHOKE DIP

Artichoke hearts, spinach, diced onions and our house blend cheese, baked together and served bubbling hot with crispy crostini. 8.75

FRIED MOZZARELLA

Slices of our whole milk mozzarella cheese breaded and fried to golden brown. Topped with provolone cheese and marinara sauce. 7.50

SAMBUCA PRAWNS

Pan seared prosciutto wrapped prawns marinated in Sambuca liquor and served on top of crispy focaccia points. 11

CRISPY ZUCCHINI

Hand battered strips of zucchini fried to a golden brown and served with a zesty lemon aioli sauce. 6.50

TITO'S ANTIPASTI PLATTER

An assortment of our best appetizers, bruschetta, calamari fritte, fried mozzarella and stuffed mushrooms. 16

soup & salad

MINISTRONE

House-made hearty Italian country soup served with a dollop of pesto and finished with romano cheese. 4.75

MOZZARELLA A LA CAPRESE

Fresh mozzarella cheese, vine ripe tomatoes and fresh basil drizzled with balsamic vinaigrette. 6.75

TITO'S CHOP-CHOP SALAD

Chopped lettuce, diced tomatoes, diced red onions, diced provolone cheese, salami, garbanzo beans, black olives and pepperoncini tossed with our zesty Italian vinaigrette. 9.50

CAESAR SALAD

Crisp romaine lettuce with homemade caesar dressing, croutons and topped with parmesan cheese. 7.50

Add grilled chicken 3.75 Add fried calamari 5.75 Add salmon 6.75

TITO'S GARDEN SALAD

Mixed greens with red onion, artichoke hearts, grape tomatoes and a lemon vinaigrette. 6.50

Add grilled chicken 3.75 Add fried calamari 5.75 Add salmon 6.75



pasta

Add our house cheese blend to any pasta. 1.50

SPAGHETTI POMODORI

Spaghetti served with our homemade marinara sauce. 10.50

SPAGHETTI BOLOGNESE

Spaghetti pasta tossed in our Italian meat sauce. 12.95

SPAGHETTI, MEATBALL OR SAUSAGE

Spaghetti with your choice of Tito's meatball or Italian sausage served with our Italian meat or marinara sauce. 13.95

TOMATO BASIL CAPELLINI

Angel hair pasta tossed in a chunky plum tomato sauce with roasted garlic, extra virgin olive oil and fresh basil. 12

FETTUCCINE ALFREDO

Traditional fettuccine pasta tossed with broccoli and a creamy alfredo sauce. 12.95

SEAFOOD FETTUCCINE

Fresh salmon, prawns, calamari, bay scallops, baby clams and sun-dried tomatoes tossed with our creamy alfredo sauce. 17

SMOKED CHICKEN FETTUCCINE

House-made smoked chicken tossed with mushrooms, roasted peppers, spinach, pine nuts and balsamic cream sauce. 15

LINGUINE & CLAMS

Linguine pasta tossed with baby and chopped clams and garlic with your choice of spicy marinara or white wine-herb sauce. 15

TITO'S LASAGNA

Towering layers of lasagna noodles, crumbled meatballs, Italian sausage, ricotta, mozzarella, parmesan and romano cheese. Served with your choice of our homemade meat or marinara sauce. 15.95

BAKED PENNE WITH SAUSAGE & PEPPER

Baked penne pasta tossed with Italian sausage, red and green peppers, onions and mushrooms, in a spicy marinara sauce. 14.95

PENNE ROMANO CHICKEN

Grilled hand breaded chicken breast served atop of a bed of penne pasta tossed with sun-dried tomato sauce. 14.95

ARTICHOKE & MUSHROOM CANNELLONI

Hand-rolled pasta stuffed with a blend of artichokes, mushrooms, spinach, and our house cheese blend served with alfredo and pomodoro sauce. 13.95

SEAFOOD MANICOTTI

Crab and our house cheese blend mix, stuffed in manicotti tubes and served topped with baby shrimp, bay scallops and our tomato cream sauce. 16.50

CHEESE RAVIOLI

Home made ravioli stuffed with ricotta cheese, cream cheese, mozzarella and provolone served in a pesto alfredo cream sauce and topped with a touch of marinara. 13

CHEF'S RAVIOLI

Ask our server what our Chef has planned for today's special.

Private Parties Available.
Ask Server for Details.

“At Tito's, we set ourselves apart by using the freshest ingredients to make our homemade from scratch soups, sauces, and pasta.”

pizza

FOUR CHEESE PIZZA

A favorite of all ages! Mozzarella, romano, fontina and parmesan cheese with our homemade pizza sauce and fresh herbs. 12

MARGHERITA PIZZA

A traditional Italian classic, prepared with our home made pizza sauce, roma tomatoes, fresh mozzarella cheese and chopped fresh basil. 11.75

PEPPERONI & SAUSAGE PIZZA

Hot pepperoni and Italian sausage over mozzarella cheese and our homemade pizza sauce. 13

ALL MEAT PIZZA

This substantial pizza features Italian sausage, pepperoni, salami, Canadian bacon and mozzarella cheese on top of our homemade pizza sauce. 13.50

BARBECUED CHICKEN PIZZA

BBQ chicken, mozzarella cheeses, sliced red onions and cilantro on top of our BBQ sauce smothered pizza crust. 13

THAI CHICKEN PIZZA

A bold, flavorful pizza featuring grilled chicken, mushrooms, peppers and scallion with spicy Thai peanut sauce. 13

MEDITERRANEAN PIZZA

Artichoke hearts, black olives, roma tomatoes, red onions, feta cheese and toasted pine nuts atop of our pesto sauce covered pizza crust make this pizza everybody's favorite. 12.50

HAWAIIAN PIZZA

Canadian bacon, pineapple, smoked gouda cheese and mozzarella cheeses atop of our homemade pizza sauce. 12.75

GOAT CHEESE PIZZA

Mild goat cheese, mozzarella, sun-dried tomatoes, roasted red peppers and fresh basil atop of our homemade pizza sauce. 13

THE WORKS

This pizza starts out with our freshly homemade pizza sauce, then we add mozzarella cheese, sliced pepperoni, Italian sausage, Canadian bacon, sliced onions, sliced mushrooms, black olives, peperoncini, diced tomatoes and parmesan cheese!
A pizza from heaven. 14.50

specialties

CHICKEN PARMESAN

Lightly breaded chicken breast, pan fried and topped with provolone cheese and marinara sauce. 16.95

CHICKEN MARSALA

Chicken breasts sautéed with Marsala wine, chicken sauce, mushrooms, onions and basil. 16.95

CHICKEN PICCATA

Chicken breasts sautéed with capers, lemon, white wine and parsley. 16.95

VEAL SALTIMBOCCA

Veal scallopini lightly breaded and topped with fresh sage, prosciutto and provolone cheese; served in a light veal sauce with caramelized onions. 18

BAKED SALMON OREGANATA

Baked salmon with gratin butter, roasted tomatoes, oregano and basil served with a white wine sauce. 18.95

TUSCAN RIB-EYE

A Certified Choice Rib Eye steak broiled to perfection and topped with mushrooms and a roasted garlic and herb balsamic sauce. 22.95

