



ANTIPASTO

MIXED OLIVES	8	TOMATO BRUSCHETTA	10
		<i>Roma tomato, fresh basil, garlic, goat cheese & olive oil.</i>	
		<i>Served over herbed crostini</i>	
STUFFED DATES	10	ANTIPASTO PLATTER	16
<i>Served with gorgonzola & balsamic glaze</i>		<i>Assorted meats, mixed olives, jam, provolone, seasonal fruit & dried fruit</i>	
SAUTÉED CLAMS	17	FRIED CALAMARI	16
<i>Fresh pacific northwest manila clams steamed in white wine, garlic butter, lemon, diced roma tomatoes & chili flakes. Served with grilled hearth bread</i>		<i>Roasted garlic aioli & tomato basil napoli sauce</i>	
FRIED ARTICHOKE HEARTS	13	FRIED RAVIOLI	11
<i>Marinated artichoke hearts, breaded with italian breadcrumbs & deep fried. Served with house tomato napoli sauce</i>		<i>Breaded ravioli filled with parmesan, pecorino romano, mozzarella & ricotta cheese. Served with tomato basil napoli sauce</i>	
GARLIC BREAD	6	ITALIAN MEATBALLS	11
<i>Pugliese bread, butter, garlic & parmesan cheese</i>		<i>House-made meatballs with tomato basil napoli sauce & pecorino romano</i>	
ARANCINI	14		
<i>Risotto, parmesan, rosemary focaccia crumbs. Served with basil pesto, tomato basil napoli sauce & aged parmesan</i>			

ZUPPA & INSALATA

HOUSE MINISTRONE SOUP	cup 4 bowl 7	TOMATO CAPRESE SALAD	15
		<i>Sliced tomato, fresh basil, tomato bruschetta, fresh mozzarella, balsamic glaze & extra virgin olive oil</i>	
HOUSE SALAD	Sm 9 Lg 15	GRILLED STEAK SALAD	22
<i>Fresh spring mix, tomato, pistachios, gorgonzola cheese. Choice of dressing</i>		<i>Grilled local grass-fed NY strip, fresh romaine, diced roma tomatoes, red onion, gorgonzola crumbles & toasted pine nuts. Served with shallot vinaigrette</i>	
CAESAR SALAD	Sm 9 Lg 15	WEDGE SALAD	14
<i>Fresh romaine, shredded parmesan & toasted croutons. Tossed in house caesar dressing</i>		<i>Iceberg lettuce, diced roma tomatoes, crispy pancetta, toasted pine nuts, gorgonzola crumbles & house creamy pesto dressing</i>	
<i>add grilled chicken 9 prawns 11 salmon 11 grilled steak 11</i>			
dressings: house creamy pesto basil, gorgonzola, italian, lemon oregano, shallot vinagagrette & balsamic			

POLLO

CHICKEN MARSALA	24	CHICKEN PARMESAN	24
<i>Chicken breast lightly floured & sautéed in mushrooms, garlic, butter & marsala cream sauce. Served over angel hair pasta with seasonal vegetables</i>		<i>Chicken breast breaded with italian bread crumbs & parmesan cheese. Served over angel hair pasta with alfredo, topped with tomato basil napoli sauce & provolone cheese</i>	
CHICKEN PICCATA	23		
<i>Pan seared chicken breast, capers, parsley & chopped garlic in a lemon butter white wine sauce on angel hair pasta & served with seasonal vegetables</i>			

Gluten free options available: zucchini noodles, GF pene pasta or GF flour

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

PASTA

BUTTERNUT SQUASH RAVIOLI <i>Butternut squash and gorgonzola cheese ravioli in a sage brown butter sauce & topped with grated parmesan</i>	23
WILD MUSHROOM RAVIOLI <i>Fresh ravioli filled with wild mushrooms, sautéed leeks. Served with cognac parmesan cream sauce & toasted pine nuts</i>	22
FETTUCCHINE ALFREDO <i>Roasted garlic, parmesan cheese & fresh herbs</i> <i>add grilled chicken 9 prawns 11 salmon 11 grilled steak 11 seasonal vegetables 6</i>	20
SPAGHETTI <i>Tomato basil napoli sauce & pecorino romano</i> <i>add meatballs (3) 8 italian sausage link 6</i>	18
SPAGHETTI ALLA CARBONARA <i>Creamy parmesan sauce with pancetta, sautéed onion, peas & egg</i> <i>add fried egg 2</i>	25
PASTA POMODORO <i>Roma tomatoes, fresh basil, minced garlic, olive oil, house tomato basil napoli sauce, pecorino romano & angel hair pasta</i> <i>add grilled chicken 9 prawns 11 salmon 11 grilled steak 11 seasonal vegetables 6</i>	18

MANZO

PENNE CON BOLOGNESE <i>Ground beef, italian sausage, pancetta, roma tomatoes, whole peeled tomatoes, italian red wine, parmesan rinds & parmigiano reggiano</i>	24
ITALIAN LASAGNA <i>Ground beef, ground pork, pancetta & fresh herbs cooked in a bolognese sauce with red wine. Layered with basil pesto ricotta, roasted garlic béchamel sauce & blend of italian cheeses</i>	23
STEAK GORGONZOLA ALFREDO <i>Grilled local grass fed NY strip served over fettuccini with gorgonzola alfredo, sun-dried tomatoes, spinach & balsamic glaze</i>	30
TRI -TIP MANICOTTI <i>Tri-tip beef braised in fresh herbs and mixed with ricotta & pecorino-romano, stuffed in a manicotti shell. Topped with roasted garlic béchamel & fresh mozzarella. Served on a bed of tomato basil napoli sauce</i>	29

FRUTTI DI MARE

CLAMS ALLA VONGOLE <i>Prawns, scallops, clams, capers, castelvetro olives, sun-dried tomatoes, garlic, fresh herbs, basil anchovy butter, parmesan & spaghetti in a white wine sauce</i>	32
PRAWNS & SEA SCALLOPS <i>Marinated in fresh herbs, olive oil & grilled. Served over risotto with pancetta, sautéed onions & parmesan</i>	30

ADD ON'S

GARLIC MASH POTATOES	6
SEASONAL VEGETABLES	6
NY STEAK	11
GRILLED CHICKEN	9
ITALIAN SAUSAGE LINK	6
SALMON	11
PRAWNS	11
MEATBALLS	8

DESSERT TRAY

TIRAMISU CHEESECAKE	10
TIRAMISU	10
ESPRESSO CHOCOLATE CAKE	10
CHOCOLATE CHIP BREAD PUDDING	10

GELATO & SORBET

CHOCOLATE, VANILLA & SPUMONI	6
SEASONAL SORBET	6

PASTRY CHEF : DULCE MOLINA

MARION-BERRY LEMON CAKE	10
CRÈME BRÛLÉE	10
LAVA CAKE	10
DOUBLE CHOCOLATE TORT	10

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