



## ANTIPASTO

<b>STUFFED DATES</b>	12	<b>ANTIPASTO PLATTER</b>	18
<i>Served with gorgonzola &amp; balsamic glaze</i>		<i>Assorted meats, mixed olives, jam, provolone, seasonal fruit &amp; dried fruit</i>	
<b>SAUTÉED CLAMS</b>	20	<b>FRIED CALAMARI</b>	16
<i>Fresh pacific northwest manila clams steamed in white wine, garlic butter, lemon, diced roma tomatoes &amp; chili flakes. Served with grilled hearth bread</i>		<i>Roasted garlic aioli &amp; tomato basil napoli sauce</i>	
<b>GARLIC BREAD</b>	8	<b>FRIED RAVIOLI</b>	11
<i>Pugliese bread, butter, garlic &amp; parmesan cheese</i>		<i>Breaded ravioli filled with parmesan, pecorino romano, mozzarella &amp; ricotta cheese. Served with tomato basil napoli sauce</i>	
<b>ARANCINI</b>	12	<b>ITALIAN MEATBALLS</b>	13
<i>Risotto, parmesan, rosemary focaccia crumbs. Served with basil pesto, tomato basil napoli sauce &amp; aged parmesan</i>		<i>House-made meatballs with tomato basil napoli sauce &amp; pecorino romano</i>	
		<b>TOMATO BRUCHETTA</b>	12
		<i>Roma tomato, fresh basil, garlic, goat cheese &amp; olive oil. Served over herbed crostini</i>	

## ZUPPA & INSALATA

<b>HOUSE MINISTRONE SOUP</b>	cup 4 bowl 7	<b>TOMATO CAPRESE SALAD</b>	15
<b>HOUSE SALAD</b>	Sm 10 Lg 16	<i>Sliced tomato, fresh basil, tomato bruschetta, fresh mozzarella, balsamic glaze &amp; extra virgin olive oil</i>	
<i>Fresh spring mix, tomato, pistachios, gorgonzola cheese. Choice of dressing</i>		<b>GRILLED STEAK SALAD</b>	25
<i>add grilled chicken 9 prawns 11 salmon 11 grilled steak 11</i>		<i>Grilled local grass-fed NY strip, fresh romaine, diced roma tomatoes, red onion, gorgonzola crumbles &amp; toasted pine nuts. Served with shallot vinaigrette</i>	
<b>CAESAR SALAD</b>	Sm 10 Lg 16	<b>WEDGE SALAD</b>	15
<i>Fresh romaine, shredded parmesan &amp; toasted croutons. Tossed in house caesar dressing</i>		<i>Iceberg lettuce, diced roma tomatoes, crispy pancetta, toasted pine nuts, gorgonzola crumbles &amp; house creamy pesto dressing</i>	
<i>add grilled chicken 11 prawns 11 salmon 13 grilled steak 15</i>			
<b>*dressings:</b> house creamy pesto basil, gorgonzola, italian, lemon oregano, shallot vinaigrette & balsamic*			

## POLLO

<b>CHICKEN MARSALA</b>	26	<b>CHICKEN PARMESAN</b>	25
<i>Chicken breast lightly floured &amp; sautéed in mushrooms, garlic, butter &amp; marsala cream sauce. Served over angel hair pasta with seasonal vegetables</i>		<i>Chicken breast breaded with italian bread crumbs &amp; parmesan cheese. Served over angel hair pasta with alfredo, topped with tomato basil napoli sauce &amp; provolone cheese</i>	
<b>CHICKEN PICCATA</b>	24		
<i>Pan seared chicken breast, capers, parsley &amp; chopped garlic in a lemon butter white wine sauce on angel hair pasta &amp; 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

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<b>BUTTERNUT SQUASH RAVIOLI</b>	23
<i>Butternut squash and gorgonzola cheese ravioli in a sage brown butter sauce &amp; topped with grated parmesan</i>	
<b>WILD MUSHROOM RAVIOLI</b>	26
<i>Fresh ravioli filled with wild mushrooms, sautéed leeks. Served with cognac parmesan cream sauce &amp; toasted pine nuts</i>	
<b>FETTUCCHINE ALFREDO</b>	20
<i>Roasted garlic, parmesan cheese &amp; fresh herbs</i>	
<i>add grilled chicken 11 prawns 11 salmon 13 grilled steak 15 seasonal vegetables 8</i>	
<b>SPAGHETTI</b>	18
<i>Tomato basil napoli sauce &amp; pecorino romano</i>	
<i>add meatballs(3) 10 Italian sausage link 8</i>	
<b>PASTA POMODORO</b>	18
<i>Roma tomatoes, fresh basil, minced garlic, olive oil, house tomato basil napoli sauce, pecorino romano &amp; angel hair pasta</i>	
<i>add grilled chicken 11 prawns 11 salmon 13 grilled steak 15 seasonal vegetables 8</i>	

# MANZO

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<b>PENNE CON BOLOGNESE</b>	24
<i>Ground beef, italian sausage, pancetta, roma tomatoes, whole peeled tomatoes, italian red wine, parmesan rinds &amp; parmigiano reggiano</i>	
<b>ITALIAN LASAGNA</b>	25
<i>Ground beef, ground pork, pancetta &amp; fresh herbs cooked in a bolognese sauce with red wine. Layered with basil pesto ricotta, roasted garlic béchamel sauce &amp; blend of italian cheeses</i>	
<b>STEAK GORGONZOLA ALFREDO</b>	38
<i>Grilled local grass fed NY strip served over fettuccini with gorgonzola alfredo, sun-dried tomatoes, spinach &amp; balsamic glaze</i>	

# FRUTTI DI MARE

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<b>CLAMS ALLA VONGOLE</b>	35
<i>Prawns, scallops, clams, capers, castelvetrano olives, sun-dried tomatoes, garlic, fresh herbs, basil anchovy butter, parmesan &amp; spaghetti in a white wine sauce</i>	
<b>PRAWNS &amp; SEA SCALLOPS</b>	32
<i>Marinated in fresh herbs, olive oil &amp; grilled. Served over risotto with pancetta, sautéed onions &amp; parmesan</i>	

# ADD ON'S

GARLIC MASH POTATOES	8
SEASONAL VEGETABLES	8
NY STEAK	15
GRILLED CHICKEN	11
ITALIAN SAUSAGE LINK	8
SALMON	13
PRAWNS	11
MEATBALLS	10

# GELATO & SORBET

CHOCOLATE, VANILLA & SPUMONI	6
SEASONAL SORBET	6

# PASTRY CHEF : DULCE MOLINA

# DESSERT TRAY

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TIRAMISU CHEESECAKE	11	MARION-BERRY LEMON CAKE	11
TIRAMISU	10	CRÈME BRÛLÉE	10
ESPRESSO CHOCOLATE CAKE	11	LAVA CAKE	10
CHOCOLATE CHIP BREAD PUDDING	11	DOUBLE CHOCOLATE TORT	11

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