

Dinner Menu – Entrees

Pasta

Spaghetti	12
With our Napoli tomato basil sauce, and pecorino romano.	
Add meatballs or Italian sausage.....	15
Pasta Pomodoro	12.5
Angel hair with Roma tomatoes, fresh basil, garlic, extra virgin olive oil and Napoli tomato basil sauce.	
Add prawns	17.5
Add chicken breast	16.5
Fettuccine Alfredo	13
With our delicious garlic cream sauce and pecorino romano.	
Add prawns	18
Add chicken	17
Cannelloni.....	15.5
Chicken breast, garlic, spinach, onions, pancetta, ricotta and mozzarella accompanied by Napoli tomato basil and bechamel sauces.	
Risotto - Chef's Selection.....	17
Penne Con Bolognese	16
Penne pasta with ground Italian sausage, lean ground sirloin, our house made Napoli tomato basil sauce, and a touch of cream.	
Add meatballs or Italian sausage.....	19

Entrees

Eggplant Parmesan.....	16.5
Lightly breaded and sauteed, then finished with Napoli tomato basil sauce with mozzarella over angel hair pasta and parmesan cheese.	
Chicken Piccata	17
Natural boneless chicken breast pan seared with capers, parsley and roasted garlic in a delicious white wine butter sauce. Served over angel hair pasta with grilled seasonal vegetables.	
Italian Meatloaf.....	16.5
Made with ground sirloin, sausage, pancetta, bell peppers, onions, topped with a rich tomato demi-glace, served with garlic mashed potatoes and marsala glazed carrots.	
Grilled Alaskan Salmon.....	20
Finished with white wine, garlic, red grapes, leeks and butter. Served with angel hair pasta and grilled seasonal vegetables.	
8 oz. Cascade Natural Flat Iron Steak.....	19
Rubbed with fresh oregano, toasted pistachios and orange zest with sautéed mushrooms and gorgonzola butter. Served with grilled seasonal vegetables and garlic mashed potatoes.	
Large Prawns & Sea Scallops.....	20
Seasoned with herbs and olive oil then grilled and served over pancetta risotto.	

Sides Dishes –

Garlic Mashed Potatoes 4 ♦ Marsala Glazed Carrots 4 ♦ Mushroom Risotto 5
 Grilled Seasonal Vegetables 4 ♦ Baked Gnocchi with Napoli tomato basil sauce and Pecorino Romano 6 ♦ Add a caesar or house salad 4

Tortellini alla Panna.....	16
Cheese tortellini with sautéed garlic, artichoke hearts, prosciutto, pesto cream sauce and pecorino romano.	
Seafood Ravioli.....	17
Filled with dungeness crab and served with basil pesto sauce and parmesan cheese.	
Butternut Squash Ravioli.....	15
With a blend of parmesan cheese finished with sage brown butter and parmesan cheese.	
Lasagna.....	17
With ground sirloin, pancetta and Italian sausage with ricotta, parmesan, mozzarella cheese, and Napoli tomato basil and bechamel sauces.	
Spaghetti alla Carbonara.....	15.5
Pancetta, onion, peas, egg and cream tossed with spaghetti and pecorino romano.	

Sole Milanese.....	16
Petrale sole pan seared with lemon butter sauce and fried capers. Served with angel hair and seasonal vegetables.	
Chicken Marsala.....	16.5
Natural boneless chicken breast lightly floured, then sautéed with wild mushrooms, garlic and butter, finished with a marsala cream sauce, served over angel hair pasta and grilled seasonal vegetables.	
Chicken Parmesan.....	17
Natural boneless chicken breast with Napoli tomato basil sauce and mozzarella over angel hair with alfredo sauce.	
Veal Scallopine	20
Lightly breaded and sauteed veal with lemon, butter, white wine, garlic, capers, mushrooms & artichoke hearts. Served with garlic mashed potatoes and seasonal vegetables.	
Tenderloin and Pasta.....	19.5
Aged choice filet with shallots, mushrooms and gorgonzola cream sauce over ziti.	

Whole wheat or gluten free pasta available for an additional 1.50

18% gratuity added for parties of 6 or more.

Chef Luis Cruz

Owners Mark and Sue Nelson

01-04-2012