

# Dinner Menu ~ Entrees

## PASTA

### SPAGHETTI

With our Napoli tomato basil sauce, garnished with pecorino romano.

13

add meatballs or italian sausage 17

### PASTA POMODORO

Angel hair tossed with Roma tomatoes, fresh basil, fried garlic, extra virgin olive oil, Napoli tomato basil sauce and pecorino romano

12.5

add prawns 18

add chicken breast 17

### LASAGNA

With ground sirloin, pancetta and italian sausage with ricotta, parmesan, mozzarella cheese and Napoli tomato basil and bechamel sauces.

18

### CANNELLONI

Grilled chicken breast, garlic, spinach, onions ricotta and mozzarella accompanied by Napoli tomato basil and bechamel sauces.

16.5

### FETTUCCINE ALFREDO

With our delicious garlic cream sauce and pecorino romano

13

add prawns 18

add chicken breast 17

### TORTELLINI ALLA PANNA

Cheese tortellini with sauteed garlic, artichoke hearts, prosciutto, pesto cream sauce and pecorino romano.

17

### SPAGHETTI ALLA CARBONARA

Pancetta, onion, peas, egg and cream tossed with spaghetti and pecorino romano.

16

### SEAFOOD RAVIOLI

Filled with dungeness crab, ricotta cheese and onion, with garlic cream basil sauce and grated parmesan.

17

### BUTTERNUT SQUASH RAVIOLI

With ricotta cheese finished with sage brown butter and grated parmesan.

15.5

### PENNE CON BOLOGNESE

Made with delicious Bolognese sauce, ground pancetta, ground sirloin, and ground Italian sausage, tossed with fresh penne pasta, a touch of cream and pecorino romano.

17

Add meatballs or Italian sausage 20

## ENTREES

### ALASKAN HALIBUT PICCATA\*

Pan seared halibut with capers, parsley and roasted garlic in a delicious white wine and butter sauce. Served over polenta with grilled seasonal vegetable.

27

### CHICKEN PARMESAN

Natural boneless chicken breast accompanied by Napoli tomato basil sauce with mozzarella over angel hair pasta with alfredo sauce.

18

### CHICKEN PICCATA

Natural boneless chicken breast pan seared with capers, parsley and roasted garlic in a delicious white wine butter sauce. Served over angel hair pasta and grilled seasonal vegetable.

17.5

### CHEF'S RISOTTO

Preparation changes daily

18

### 8 OZ. CASCADE NATURAL FLAT IRON STEAK\*

Rubbed with fresh oregano, toasted pistachios and orange zest with sautéed mushrooms and gorgonzola butter. Served with grilled seasonal vegetables and garlic mashed potatoes.

23

### GRILLED ALASKAN SALMON\*

Finished with leeks, grapes, white wine and butter. Served over angel hair pasta with grilled seasonal vegetable.

22

### CHICKEN MARSALA

Natural boneless chicken breast, lightly floured, then sautéed with wild mushrooms, garlic and butter; finished with a marsala cream sauce and served over angel hair pasta with grilled seasonal vegetable.

17.5

### SEAFOOD LINGUINE

Clams, cod\* & prawns tossed in a gorgonzola cream sauce, with roasted red bell pepper, mushrooms and pancetta, garnished with parmesan cheese.

22

### ITALIAN MEATLOAF

Made with ground sirloin, sausage, pancetta, bell peppers, onions. Topped with a rich tomato demi-glace and served with garlic mashed potatoes and marsala glazed carrots.

17.5

### EGGPLANT PARMESAN

Lightly breaded and sauteed, then finished with Napoli tomato basil sauce and parmesan. Served over angel hair pasta.

17

### LARGE PRAWNS & SEA SCALLOPS

Seasoned with herbs and olive oil then grilled and served over pancetta risotto.

22

## SIDE DISHES

Garlic Mashed Potatoes 5 ♦ Marsala Glazed Carrots 4 ♦ Mushroom Risotto 6  
Grilled Seasonal Vegetable 5 ♦ Baked Gnocchi with Napoli tomato basil sauce and Pecorino Romano 7 ♦ Add a caesar or house salad 4

Whole wheat, gluten free pasta or fresh zucchini noodles available for an additional \$2 18% gratuity added for parties of 6 or more.