

STARTERS

Calamari Fritti hand cut calamari steak strips, breaded & fried, spicy chili flake aioli 12

Tuscan Prawns sautéed prawns, chili flakes, white wine, lemon, tomatoes, cannellini beans, toasted crostini 10

Bruschetta Sampler choose three toppings 10

olive tapenade · fig and raisin compote · chive goat cheese · angelica della morte · traditional tomato basil

Antipasto Platter Chef's selected artisan meats & cheeses, marinated mixed olives, dijon mustard, grapes, baked Tuscan flat bread 16.50

Caprese Salad sliced Kumato tomatoes, fresh mozzarella, basil olive oil, gray salt 7

Mixed Olive Plate castelvetrano, calamata olives, Mama Lil's pickled peppers, olive oil, fennel seed, orange zest 6

Garlic Bread ciabatta, parmesan, garlic butter, gorgonzola, San Marzano tomato sauce 6

Chef's Soup made fresh daily 4 / 6

House Salad mixed greens, carrots, sliced tomato 5.50
choice of white balsamic vinaigrette or creamy gorgonzola dressing

Traditional Caesar chopped romaine hearts, garlic Caesar dressing, croutons, shaved parmesan 6

Italian Salad mixed greens, balsamic vinaigrette, gorgonzola, red onions, tomatoes, walnuts, raisins 7

ENTREE SALADS

***Grilled Steak Salad** 5 oz NY steak, mixed greens, white balsamic vinaigrette, gorgonzola crumbles, sliced tomato, frizzled onions 18.50

Caesar Salad chopped romaine hearts, garlic caesar dressing, croutons, shaved parmesan 11
add grilled chicken +4 add six chilled prawns +5

***Seafood Panzanella Salad** "Tuscan Bread Salad" wild salmon filet grilled medium, chilled prawns, grilled bread pieces, mixed greens, tomatoes, diced cucumber, tossed with olive oil & balsamic vinegar 18.50

PIZZA NAPOLETANA

Toscana cherry tomato sauce, sliced tomatoes, calamata olives, goat cheese, mozzarella, provolone, basil 14

Pepperoni and Sausage cherry tomato sauce, Zoe's pepperoni, Italian sausage, provolone, mozzarella 14

Salami Rustico roasted garlic cream, salami, artichokes, arugula, sun dried tomatoes, cracked black pepper 14

Carbonara roasted garlic cream, chicken, prosciutto, mozzarella, provolone, peas 14

Margherita cherry tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil 13
add fresh sliced Roma tomatoes +1

\$1 charge for split plates. Please advise us of any food allergies before ordering.
*Eating undercooked meats & seafood may increase your risk of food-borne illness

PASTA

served with a basket of bread from Essential Bakery with roasted garlic in olive oil

- Scampi Diavolo** sautéed prawns, garlic, chili flakes, prosciutto, white wine, butter, fettuccine, lemon 21.50
- Spaghettini Pomodoro** San Marzano tomato sauce, tomatoes, basil, oregano, garlic 14.50
- Tortellini Gorgonzola** cheese tortellini, rich gorgonzola cream sauce, walnuts, basil 18.50
- Penne Siciliana** Italian sausage, tomatoes, green peppers, onions, shaved parmesan, tomato butter sauce 18.50
- Roman Style Lasagna** layers of beef bolognese, béchamel, shaved parmesan cheese, fresh pasta 18.50
- Ravioli Bolognese** cheese ravioli, Italian sausage ragu, tomato cream sauce, shaved parmesan cheese 17.50
- Spaghettini Puttanesca** tomatoes, basil, capers, calamata olive, chili flake, lemon juice, garlic, tomato sauce 15.50
- Lamb Pappardelle** wide egg pasta, house made lamb meatballs, slow roasted tomato sauce, gorgonzola 19.50

<u>Pasta Adds</u>		
chicken +4		6 prawns +5
3 beef & pork meatballs +4		sliced Italian sausage +4

ENTREES

*served with fresh seasonal vegetables &
a basket of bread from Essential Bakery with roasted garlic in olive oil*

- Salmon Piccata** 8 oz wild NW sockeye filet, grilled medium, lemon caper sauce, fettuccine 24.50
- *Grilled Salmon** 8 oz wild NW sockeye filet, grilled medium, Yukon Gold mashed potatoes 23.50
- Saltimbocca** hand cut chicken breast medallions, prosciutto, fontina, sage, mashed potatoes 21.50
- Chicken Marsala** hand cut chicken breast medallions, mushrooms, marsala wine sauce, fettuccine 19.50
- Chicken Piccata** hand cut chicken breast medallions, capers, lemon juice, white wine sauce, fettuccine 19.50
- Chicken Parmigiano** hand cut & breaded chicken medallions, tomato sauce, parmesan, mozzarella, fettuccine 19.50

SIGNATURE STEAKS

*served with fresh seasonal vegetables & mashed potatoes,
a basket of bread from Essential Bakery with roasted garlic in olive oil*

- Piedmontese Top Sirloin** 8 oz. hand cut Piedmontese Top Sirloin, caramelized shallot butter 25
- *New York** 10 oz. St. Helens WA Choice New York steak, rosemary demi-glace 29
- *Rib Eye** 12 oz. St. Helens Choice, garlic butter 34

<u>Steak Adds</u>		
Gorgonzola Crumbles +2	Prawn Skewer +5	Sauteed Mushrooms +2

A 5% service charge will be added to your check. It replaces the older system of servers "tipping out" to support staff. 100% of this charge is going to the restaurant and is being used to provide equitable wages for all members of our team. As our servers are no longer tipping out, it is acceptable for you to adjust your tip accordingly.

In addition, all parties of 6+ on one check include a 13% gratuity; parties 6+ on any form of separate checks include a 15% gratuity. Your server will receive 100% of this added gratuity.