

STARTERS

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

Tuscan Prawns sautéed wild 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

Bacon Wrapped Dates balsamic reduction, gorgonzola 9

Cheese Board Chef's selected imported cheeses, Marcona almonds, Acacia honeycomb, sliced seasonal fruit, fig jam, sour cherry spread, stone ground mustard, dried grapes, rosemary Croccantini 15

Charcuterie Chef's selected cured meats, house pickled vegetables, marinated artichoke hearts, stone ground & Dijon mustard, fig jam, dried grapes, rosemary Croccantini 16

Pickled Vegetables house pickled asparagus, green beans, Roman cauliflower, sweet peppers, heirloom carrots 6

Mixed Olive Plate mix of seven European olive varieties, Mama Lil's pickled peppers, olive oil, fennel seed, orange zest 6

Caprese Salad sliced Kumato tomatoes, fresh mozzarella, basil olive oil, gray salt 8

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

Daily Soup scratch made fresh daily 4.50 / 7

House Salad mixed greens, carrots, tomatoes, white balsamic vinaigrette or creamy gorgonzola dressing 5.50

Traditional Caesar chopped romaine hearts, roasted garlic Caesar dressing, croutons, shaved parmesan 6.50

Italian Salad mixed greens, white balsamic vinaigrette, gorgonzola, red onions, tomatoes, walnuts, craisins 7.50

ENTREE SALADS

***Grilled Steak Salad** 5 oz NY steak, mixed greens, white balsamic vinaigrette, gorgonzola crumbles, sliced tomato, frizzled onions 19

Caesar Salad chopped romaine hearts, roasted garlic Caesar dressing, croutons, shaved parmesan 12
add grilled chicken +4 add four wild chilled prawns +6

***Seafood Panzanella Salad** "Tuscan Bread Salad" wild salmon filet grilled medium, wild chilled prawns, grilled bread pieces, mixed greens, tomatoes, sliced cucumber, tossed with olive oil & balsamic vinegar 20

PIZZA NAPOLETANA

Toscana cherry tomato sauce, sliced tomatoes, calamata olives, goat cheese, mozzarella, provolone, basil 15

Pepperoni and Sausage cherry tomato sauce, Zoe's pepperoni, Italian sausage, provolone, mozzarella 15

Salami Rustico roasted garlic cream, salami, artichokes, arugula, sun dried tomatoes, cracked black pepper 15

Carbonara roasted garlic cream, chicken, prosciutto, mozzarella, provolone, peas 15

Margherita cherry tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil 14
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

Scampi Diavolo sautéed wild prawns, garlic, chili flakes, prosciutto, tomato, white wine, butter, lemon, fettuccine 22

Tortellini Gorgonzola cheese tortellini, rich gorgonzola cream sauce, walnuts, basil 19

Penne Siciliana Italian sausage, tomatoes, green peppers, onions, shaved parmesan, tomato & butter sauce 19

Spaghetini Pomodoro San Marzano tomato sauce, tomatoes, basil, oregano, garlic 15

Roman Style Lasagna fresh pasta layered of beef bolognese, béchamel, shaved parmesan cheese 19

Venetian Mushroom Ravioli porcini mushroom ravioli, roasted tomatoes, wild mushroom cream sauce, goat cheese 20

Spaghetini Puttanesca tomatoes, basil, capers, calamata olive, chili flake, lemon juice, garlic, tomato sauce 16

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

ENTREES

served with fresh seasonal vegetables

Salmon Piccata 8 oz wild NW sockeye filet, grilled medium, lemon caper sauce, fettuccine 25

***Grilled Salmon** 8 oz wild NW sockeye filet, grilled medium, Yukon Gold mashed potatoes 24

Saltimbocca hand cut chicken breast medallions, prosciutto, fontina, sage, Yukon Gold mashed potatoes 22

Chicken Marsala hand cut chicken breast medallions, mushrooms, marsala wine sauce, fettuccine 20

Chicken Parmigiano hand cut & breaded chicken medallions, tomato sauce, parmesan, mozzarella, fettuccine 20

SIGNATURE STEAKS

*We proudly serve St. Helen's, WA Beef
served with fresh seasonal vegetables*

Bistro Steak 8 oz. Sirloin strip steak, caprese salsa, buttered fettuccini 24

***New York** 10 oz. New York steak, rosemary demi-glace, Yukon gold mashed potatoes 29

***Rib Eye** 12 oz. Rib Eye steak, garlic butter, Yukon gold mashed potatoes 34

<u>Steak Adds</u>		
Gorgonzola Crumbles +2	Wild Prawn Skewer +6	Sauteed Mushrooms +2

A 5% service charge will be added to your check.

This service charge replaces the customary method of servers "tipping" out support staff. (hosts, bartenders, kitchen staff & service assistants)
Your server will now retain 100% of any tip left and will no longer be "tipping" out. It is appropriate 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.