

Appetizers

BRUSCHETTA please ask you server for today's bruschetta.

TORTA DI FORMAGGIO layered gruyere and goat cheese with sun dried tomatoes, pesto and pine nuts. panzanella croccantini \$9

ANTIPASTO MISTO local and imported handcrafted cured meats, artisan cheeses and italian olives. Piccolo (for 2) \$11 Grande (for 4) \$15

ALMONDS AND OLIVES imported Italian olives, marcona almonds, formaggio della casa. \$7

CALAMARI sautéed calamari, oven roasted tomato wine broth, basil, garlic, capers and feta. \$10

VONGOLE steamed fresh manila clams, butter, white wine, herbs, broth. \$10

Salads

SPEZIATA mixed greens, holiday spiced walnut vinaigrette, chicken breast, slice apples, candied pumpkin and goat cheese. \$14

LIDO mixed greens, caper olive tapenade, feta, extra virgin olive oil & lemon with sautéed tiger prawns and sea scallops. \$15

ARUGULA peppery greens, sliced pear, Rogue smoky bleu, walnuts, pear honey vinaigrette, Zoe's prosciutto. \$13

CAESAR classic caesar, shaved parmesan, calamata olives and house croutons. \$9 with chicken \$12 with prawns \$15

Pizza

BIANCA chicken, spinach, gruyere, sun dried tomatoes, artichokes, white sauce. \$15

SALUMI cured italian meats, house-made Italian sausage, cherry bomb peppers, pepperoncini, san marzano tomato sauce. \$15

QUATTRO FORMAGGI gruyere, chevre, Rogue smoky blue, mozzarella, rosemary, san marzano tomato sauce. \$14

MARGHERITA plum tomato, mozzarella, basil, olive oil, herb, san marzano tomato sauce. \$13

SAN MARCO plum tomatoes, prawns, prosciutto, capers, pesto, mozzarella. \$15

Beverages

soda, paradise iced tea, Virgil's root beer, italian sodas, strawberry lemonade, san pellegrino mineral water, limonata, aranciata.

ALSO espresso & coffee by Valhalla Coffee (Tacoma WA)

°°° dry sodas °°° cucumber, lavender, blood orange, vanilla bean, juniper berry

The Main Dish

ALL ENTREES INCLUDE HOUSE SALAD AND FRESH BREAD. ADDITIONAL BREAD \$2

SPAGHETTI bolognese sauce, spaghetti pasta. \$12 add handmade marvelous meatballs \$16

TORTELLINI AURORA oven roasted tomatoes, speck, sautéed mushrooms, heavy cream and fresh basil over cheese tortellini. \$17

LASAGNA BOLOGNESE layered pasta sheets with house bolognese, béchamel, italian cheeses. \$15

RAVIOLI CON NOCCIOLE sweet potato and currant ravioli, amaretto & hazelnut cream sauce, oven roasted root vegetables. \$18

BOSCAIOLA crimini mushroom, rosemary, black forest ham, onion, garlic, cream and house bolognese over rigatoni pasta. \$17

PAPPARDELLE DI VITELLO slow cooked veal ragú with prosciutto white wine and aromatics over fresh pappardelle. Shaved parmigiano reggiano. \$20

SCALOPPINE scaloppini of chicken breast, sage-infused cream sauce, shiitake mushrooms and bowtie pasta. \$19

PORCHETTA slow roasted Carlton Farms pork shoulder with roasted fennel, sausage, golden raisins, pine nuts and herbs. Honey roasted fresh stonefruit, braised tuscan greens & black beluga lentils. \$22

LINGUINE CON GAMBERI sautéed tiger prawns in a sicilian plum tomato sauce with nicoise olives, capers, chili flakes and currants. Eggplant confit. \$19

PICCATA chicken breast with wine, lemon & caper pan sauce, italian parsley and garlic spaghetti. \$18

GORGONZOLA chicken breast, rich gorgonzola sauce, sautéed mushrooms, artichoke and crisp pancetta over penne pasta. \$19

CANNELLONI AL CINGHIALE fresh pasta sheets filled with a hearty ragú of wild boar, pancetta, red wine, and aromatics. Parmigiano-reggiano béchamel. \$19

LINGUINI AL MARE* black tiger prawns, calamari, sea scallops, clams and seasonal fresh fish in a aromatic tomato & vegetable clam broth with saffron, chorizo and linguini. \$23

MARVELOUS MEATBALLS \$6

CLASSIC FETTUCCHINI ALFREDO \$13

Parties of 8 or more...one check please. Single entrée split~ \$3.00

**Washington State Law requires us to inform you that consuming raw or undercooked foods may increase the risk of food-born illness, especially if you have certain medical conditions.*