

ANTIPASTO

Calamari

Calamari rings and tentacles lightly breaded and fried until crispy served with lemon caper Aioli 8.5

Roasted garlic and Crustini

Jumbo cloves of garlic smothered with butter and herb broth then oven roasted and served with parmesan Crustini . 8.5

Crab & Artichoke Dip

Fresh Dungeness crab and artichoke dip served with olive oil grilled Crustini's. 9.5

Bruschetta

Fresh Mozzarella, Roma tomatoes and Kalamata olives tossed with fresh basil, balsamic reduction and olive oil served with baguette bread 7.5

ENSALATA

Chop Chop

Finely chopped romaine lettuce tossed with tomato, pepperoni, salami, Kalamata olives, green onion, Pepperoncini, parmesan cheese and a tangy Italian Vinaigrette. 9.5

Gorgonzola Shrimp Salad

Chopped butter lettuce tossed with house Gorgonzola dressing and topped with Mozzarella cheese, Kalamata olives and Bay shrimp . 11.25

PIATTA PRINCIPALI

Scampi di Gambero

Sautéed jumbo prawns with lemon, caper and butter sauce over Pasta. 22

Salmon Florentine

Seared filet of Pacific Northwest Salmon topped with spinach , sundried tomatoes, artichokes and creamy bleu cheese served over lemon pasta. 19

Rack of Lamb*

Pepper crusted rack of lamb roasted and topped with a red wine reduction. Served with roasted red potatoes and seasonal vegetables. 27

Saggio Chicken

Rustic lemon chicken stuffed with fresh mozzarella and sage, topped with lemon, oregano, and olive oil. Served with red potatoes and vegetables. 18

HOUSE SPECIALTIES

Chicken Tuscany

Roasted breast of chicken topped with sautéed mushrooms, sweet onions and sundried tomatoes and drizzled with Demiglaze. Served with red potatoes and vegetables. 17

Bistecca Gorgonzola*

House tender filet grilled, topped with sundried tomatoes, onions, gorgonzola cheese and finished with Demiglaze and balsamic reduction 18

BISTECCA

Charbroiled and basted with garlic butter served with roasted red potatoes and seasonal vegetables.

16oz. Ribeye Steak* 29

SPECIALTY PASTA

Linguini with Clams

Linguini pasta tossed with a white wine, tomatoes, basil, green onions and clams. 15

Steak Myzithra Pasta

Spaghetti pasta tossed with fresh tomatoes, garlic, green onions, fresh oregano and brown butter and topped with Steak Tips and Myzithra cheese. 17

Spicy Baked Mostaccioli

Creamy Alfredo, spicy marinara, and chicken tossed with mostaccioli noodles and baked with Mozzarella and Parmesan cheeses. 15

Gnocchi with Spicy Tomato Herb Ragù

Pan fried gnocchi and Linguica sausage tossed in a spicy tomato herb Ragù and finished with goat cheese. 14

Capellini Origano

Capellini pasta tossed with oregano, sundried tomatoes, garlic, gorgonzola cheese, and pine nuts. 12

Crab Penne & Cheese

Penne pasta and fresh Dungeness crab tossed in a rich gouda, parmesan, and garlic cream sauce, topped with a parmesan herb crust and baked. 23

CLASSIC PASTA

Chicken Alfredo

Fettuccini pasta topped with creamy Alfredo sauce and grilled chicken breast. 13

Tortellini

Pasta pouches filled with ricotta cheese and dressed with the sauce of your choosing. 13

Ravioli

Medallions of pasta filled with meat and dressed with sauce of your choosing. 14

Piatto Toscano

Manicotti, Cannelloni or a combination of both baked in a combination sauce of Marinara and Alfredo with mounds of Mozzarella cheese. 14.5

Create your own Classic 10

Choose From:

Pastas

Spaghetti
Linguini
Fettuccini
Gnocchi
Capellini

Sauces

Alfredo
Marinara
Meat
Pesto
Lemon Sage

Add to any classic 3.5

Chicken Meatballs Italian Sausage

Note: All parties over 7 will automatically come on 1 check with 18% gratuity added. Any parties over 7 that request a check split will have

*Consuming undercooked meat may increase your risk of foodborne illness especially if you have certain medical conditions.