

Starter

<i>Garlic Bread:</i> Baked garlic, Italian seasoning, placed over our home-made bread	\$9
<i>Bruschetta:</i> Fresh tomatoes, fresh garlic, fresh basil, red onions and placed over pesto bread	\$12
<i>Prosciutto:</i> Prosciutto with fresh mozzarella cheese, fresh tomatoes, red onions	\$14
<i>Smoked Salmon:</i> Smoked salmon with fresh mozzarella, fresh tomatoes, capers and red onions	\$14
<i>Steamed Clams:</i> Hard-shell clams and herbs in our delicious broth-dill-lemon sauce	\$16
<i>Mussels Fra-Diablo:</i> Black mussels sauteed with garlic tossed in zesty Fra-Diavlo sauce	\$14
<i>Calamari Steak:</i> Sautee calamari steak in our Garlic-lemon butter sauce	\$13
<i>Starter Platter:</i> Combination of Bruschetta, smoked salmon and prosciutto	\$29

Salads

Soup of the Day: \$6

Add Salmon \$11, Chicken Breast \$9, Shrimps \$9

<i>House Salad:</i> Combination of romaine lettuce, spring mixed, spinach, arugula, red onions, cucumbers, red cabbage, in our home-made vinaigrette dressing, topped with dried cranberry	\$9
<i>Caesar Salad:</i> Romain lettuce, tossed with our wonderful caesar dressing and croutons topped with Parmesan cheese	\$11
<i>Spinach Salad:</i> Spinach, bacon, mushrooms, chopped boiled egg, red onions tossed in our vinaigrette dressing	\$9
<i>Greek Salad:</i> Cucumbers, red onions, tomatoes, assorted olives in our made-to-order fresh lime-olive oil dressing topped with feta cheese	\$10

MAIN COURSE

Pasta Cooked to Order

<i>Carbonara:</i> Green onions, bacon, prosciutto sauteed in our delightful Creamy egg-yolk sauce, tossed with fettuccine	\$20
<i>Vegetarian Pesto:</i> Shallots, green onions, sun-dried tomatoes, brussels sprouts, mushrooms, broccoli green & red bell peppers in our tasty Creamy pesto sauce, tossed with whole-wheat penne	\$19
<i>Cheese Tortellini:</i> Mushrooms, prosciutto, green peas sauteed in our flavorful Creamy parmesan sauce	\$19
<i>Cheese Ravioli:</i> Ravioli in our tasty creamy Marinara sauce	\$18
<i>Butternut Squash Ravioli:</i> Butternut squash ravioli with spinach in our yummy Florentine Sauce	\$20
<i>Beef Ravioli:</i> Beef ravioli sauteed with mushrooms in our zesty Marinara sauce	\$19

Chicken

- Chicken Saltimbocca:** Sautéed filet of chicken breast with garlic, prosciutto, mushroom in our lovely Creamy- brown sauce, topped with provolone cheese and chopped parsley served over penne \$22
- Chicken Picatta:** Filet of chicken sauteed with garlic, red onions, capers, fresh lemon juice, Parsley, broccoli in our flavorful Lemon-butter sauce tossed with bowtie \$22
- Chicken Alfredo:** Pieces of chicken breast sautéed with olive oil, butter, broccoli, nutmeg in our delicious Alfredo sauce tossed with fettuccini \$20
- Chicken Rigatoni:** Pieces of chicken breast sautéed with garlic, white onions and spinach in our scrumptious Creamy marinara sauce tossed with rigatoni \$20
- Chicken Dijon:** Sautéed filet of chicken with shallots, mushrooms, fresh lemon juice, fresh dill in our delectable Creamy lemon-Dijon sauce tossed with linguine \$22
- Chicken Cacciatore:** Pieces of chicken breast sautéed with garlic, greens onions, white onions, mushrooms, kalamata olives, green & red bell peppers in our amazing Marinara sauce served with linguine \$22
- Pesto Gorgonzola:** Pieces of chicken breast sautéed with garlic, white onions, mushrooms, fresh tomatoes, sun-dried tomatoes in our splendid Creamy-pesto-gorgonzola sauce tossed with rigatoni \$23
- Mona Lisa:** Pieces of chicken sautéed with garlic, mushrooms, prosciutto, bacon, green onions, kalamata olives in our tasty Parmesan sauce tossed with bowtie \$22

Seafood

- White or red Clams:** Chopped clams sautéed with garlic, white onions, chopped parsley in our delightful Clam sauce served over linguini \$24
- Mixed Seafood:** Shrimps, scallops, pieces of salmon, mussels, clams sautéed with garlic, green & white onions, in our out-of- the world Fra-Diavlo sauce served over linguini \$25
- Salmon Dill:** Filet of salmon sauteed with garlic, fresh dill, fresh lemon juice, capers, green peas in our amazing Creamy lemon dill sauce tossed with angel hair \$25
- Seafood Primavera:** Shrimps and scallops sautéed with shallots, green onions, mushrooms, brussels sprouts, broccoli, green & red peppers in our tasty Creamy parmesan sauce \$25

Beef-Veal

- Veal Saltimbocca:** Slices of veal sautéed with garlic, prosciutto, mushrooms, in our marvelous Creamy brown sauce, topped with provolone cheese and chopped parsley served over penne \$25
- Veal Cabernet:** Slices of veal sautéed with shallots, mushrooms in our fine Creamy cabernet sauce served over penne \$25
- Veal Piccata:** Sautéed slices of veal with garlic, red onions, capers, fresh lemon juice, parsley, broccoli in our delicious Lemon-butter sauce tossed with bowtie \$25
- Bolognese:** Our meticulous meat sauce with mushrooms served over linguine \$20

Combinations

- Jambalaya:** Shrimps, pieces of chicken breast, andouille sausage, prosciutto, sautéed with garlic, white onions, green onions, mushrooms in our delicious creamy marinara Cajun sauce served over fettuccine \$25
- Pesto Shrimp and Chicken:** Shrimps and pieces of chicken breast sautéed with garlic and sun-dried tomatoes in our fabulous Creamy pesto sauce tossed with fettuccine \$24
- Puttanesca:** Shrimps, and Pieces of salmon sauteed with garlic, onions, cappers, kalamata olives in our meticulous Puttanesca tossed with penne pasta and parsley \$25

Pizza

12" Scrumptious Neapolitan-personal- size-style pizza

Margarita: Tomato sauce, fresh mozzarella, fresh basil, olive oil, parmesan cheese	\$17
Pepperoni: Tomato sauce, pepperoni, mozzarella cheese, chili oil	\$19
Chipotle: Chipotle sauce, mozzarella, sausage, red onions, chili oil, jalapeno	\$19
Bianca: Creamy white sauce, mozzarella, pancetta, prosciutto, green onions, egg yolk	\$20
Marinara (cheese less): Tomato sauce, garlic, kalamata olive, calabrese pepper	\$17
Pesto: Pesto sauce, fresh mozzarella, tomatoes topped with feta cheese	\$19
Arugula: Cream sauce, shallots, mozzarella, prosciutto, arugula, parmesan cheese	\$20
Cheese: Tomato sauce, provolone, mozzarella, ricotta cheese, chili oil	\$18
Curry: Creamy curry sauce, mozzarella, tomatoes, red onions	\$19
Artichoke: Creamy ricotta sauce, mozzarella, artichoke topped with basil and lemon zest	\$20
Primavera: Creamy marinara sauce, garden vegetables, kalamata olive, chili oil	\$19
Buffalo: Creamy buffalo sauce, mozzarella, pancetta, green onions topped with ranch dressing	\$19

Add ons:

Olive	\$1	Mushrooms	\$2	Chicken	\$4	Pancetta	\$3
Garlic	\$1	Artichoke	\$2	Prosciutto	\$4	Sausage	\$3
Onions	\$1	Anchovy	\$2	Shrimps	\$5	Pepperoni	\$3
Red & green peppers	\$2	Extra cheese	\$2				

Beverages

San Pellegrino water	\$5	Affogato	\$7
Sodas	\$4	Cappuccino	\$6
Italian soda	\$5	Espresso	\$5
Ginger beer	\$5	Café Latte or Café Mocha	\$7
Lemonade	\$4	Coffee	\$4
Orange juice	\$5	Iced tea	\$4
Cranberry juice	\$5	Hot tea	\$4
Shirley temple	\$5	Milk	\$4
Roy roger	\$5		
Arnold palmer	\$5		

Draft Beers

Stella	\$7	Fresh squeeze Deschutes	\$8
Modelo	\$7	Sierra Nevada pale ale	\$8

Crafted Cocktails \$12

Lemon Drop

*Ketel One vodka, triple sec,
fresh lemon juice*

French Martini

*Absolute vodka, Chambord,
pineapple juice*

Cosmopolitan

*Tito's vodka, fresh lime juice,
triple sec, cranberry juice*

Appletini

*Belvedere vodka, sour apple schnapps,
fresh lemon juice*

Moscow Mule

*Stolichnaya vodka, fresh lime juice,
fresh mint, ginger beer*

Mojito

*Bacardi silver rum, Fresh mint leaves,
fresh lime juice, club soda*

Strawberry Martini

*Bacardi gold rum, fresh lime juice,
fresh strawberry*

Basil Smash

Tanqueray gin, fresh basil, fresh lime juice

Negroni

Bombay gin, Campari, sweet vermouth

Old Fashioned

*Bullet bourbon, angostura bitters,
sugar cube, club soda*

Perfect Manhattan

*Knob creek bourbon,
Sweet & dry vermouth, bitters*

Whiskey Sour

*Maker's mark whiskey,
fresh lemon juice, egg white*

Margarita

Cazadores tequila, Cointreau, fresh lime juice

Margarita Italiano

Tuaca, triple sec, fresh lemon juice

Jalapeno Popper

*1800 silver tequila, fresh lime juice,
fresh jalapeno*

White Wines

Sauvignon Blanc: Rutherford, Napa Valley

Glass Bottle

\$11 \$34

Pinot Grigio: Benvolio, Italy

\$7 \$21

Chardonnay: Tom Gore, California

\$7 \$21

Chardonnay: Sonoma Cutrer, Russian River, California

\$13 \$40

Red Wines

Chianti: Bellagio, Italy

Glass Bottle

\$10 \$30

Chianti: Classico, Riserva, Lamole di Lamole, Italy

\$15 \$45

Montepulciano: La Quercia, Abruzzo, Italy

\$10 \$30

Sangiovese: Bocelli, Tuscany, Italy

\$11 \$33

Merlot: Sterling, California

\$8 \$24

Pinot Noir: Meiomi, California

\$12 \$36

Zinfandel: Earthquake, California

\$12 \$36

Cabernet Sauvignon: Freakshow, California

\$10 \$30

Sparkling

Prosecco: Brut (split)

Bottle

\$9