



FALL 2023

TO START:

- CALAMARI** Sun Dried Tomato, Basil Aioli, Marinara **16**
- COLOSSAL MEATBALL** Beef + Pork, Marinara, Artisanal Bread Crisp **10**
- GRILLED SEAFOOD** Calamari, Shrimp, Octopus, Clams, Mussels, Salsa Verde, Lemon **19**
- MUSSELS** Garlic, White Wine, Crispy Onion, Grilled Artisanal Bread, Fine Herbs **15**
- OYSTERS** Bosu Southern Puget Sound, Tangy Cocktail Sauce **18**
- CRAB CAKES** Red Lump Crab, Spicy Cherry Pepper Aioli **15**
- BRUSCHETTA** Roasted Eggplant, Tomato, Balsamic Glaze, Grana **8**
- GRILLED CALAMARI** Lemon, Garlic, Arugula **18**
- ARANCINI** Arborio Rice Balls, Ground Beef, Peas + Mozzarella **10**
- BANG SHRIMP** Gulf Shrimp, Crisp Batter, Sriracha Aioli **15**
- ITALIAN BEEF EGG ROLL** Mozzarella, Green Peppers, Caramelized Onions, Giardiniera Relish **10**
- SEA SCALLOPS** Jumbo Pan Seared, Spinach **18**
- GOAT CHEESE** Baked, Marinara, Basil, Garlic Butter Crostini **9**
- MEAT + CHEESE** Dry Aged Meats, Artisanal Cheeses, Grain Mustard, Pickled Fennel, Olive Medley, Cornichon Pickles, Fig Jam, Candied Walnuts, Artisanal Bread Crisp **17**

SOUP/SALAD:

TODAY'S SOUP 5

- CAESAR** Romaine, Ciabatta Crisps, Shaved Grana Padano **5/9**
- CHOPPED** Greens, Dried Cherries, Tomato, Onion, Goat Cheese, Bacon, Ditalini, White Balsamic **7/12**
- WEDGE** Iceberg, Tomato, Crumbled Bleu Cheese, Bacon, Crispy Onion, Bleu Cheese Dressing **5/9**
- JULIE'S** Greens, Baby Heirlooms, Onion, Bleu Cheese, Candied Walnuts, White Balsamic **6/10**
- NAPOLEON** Layered Breaded Eggplant, Tomato, Fresh Mozzarella, Arugula, Balsamic Glaze **10**
- + **GRILLED SHRIMP 8** + **PETIT FILET 8** + **CHICKEN 5** + **SALMON 10**

ARTISAN PIZZA:

- MARGHERITA** Pomodoro, Fresh Mozzarella, Basil **13**
- WILD MUSHROOM** Parmesan Crème, Cremini, Shitake, Caramelized Onion **16**
- SAUSAGE E PEPE** Pomodoro, Italian Sausage, Caramelized Onions, Bell Peppers **16**
- MEAT LOVERS** Pomodoro, Meatball, Bacon, Sausage, Salami **19**
- PROSCIUTTO** Parmesan Crème, Caramelized Onion, Arugula, Balsamic Glaze **18**
- CLASSIC CHEESE** Pomodoro, Mozzarella **13**

GLUTEN FREE CRUST AVAILABLE +2

SANDWICH:

Served with Fresh Cut Fries

- ANGUS BURGER** Aged Cheddar, Crispy Onion **12** Bacon **+2**
- CHICKEN CAPRESE** Fresh Mozzarella, Basil Aioli, Tomato, Arugula **13**
- TENDERLOIN** Horseradish Crème, Spicy Cherry Peppers **18**

GLUTEN FREE BUN AVAILABLE +1



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PASTA:

- GNOCCHI** Slow Braised Pork Ragu **19**
 - SPAGHETTI & MEATBALL** Beef + Pork Meatball, Marinara **18**
 - LASAGNA** Eggplant, Ricotta, Mozzarella **20**
 - MUSHROOM RISOTTO** Cremini, Shitake, Garlic Butter **20**
 - CAVATELLI** Vodka Cream, Italian Sausage, Peas + Mushrooms **24**
 - CIOPPINO** Gulf Shrimp, Clams, Mussels, Calamari, Fresh Fish, Fettuccini, Tomato Broth **29**
 - ORECCHIETTE** Italian Sausage, Broccolini, Garlic Butter, Chili Flakes **22**
 - BUTTERNUT SQUASH RAVIOLI** Sage Brown Butter Sauce, Walnuts + Grana **22**
 - RAVIOLI** Lobster Filled with Lobster Cream Sauce **28**
 - SHRIMP SCAMPI** Garlic Butter, White Wine, Spaghetti **25**
 - RIGATONI** Vodka Cream Sauce, Asparagus, Sun Dried Tomato **17** Parmesan Crusted Chicken **+4**
 - CARBONARA** Fresh Fettuccini, Pancetta, Peas, 5-Minute Egg **21**
 - BOLOGNESE** Fresh Fettuccini, Beef + Pork Ragu **22**
 - SEAFOOD RISOTTO** Gulf Shrimp, Calamari, Octopus, Pepper Flake, Light Tomato Sauce **27**
 - CALABRIAN SHRIMP** Gulf Shrimp, Broccolini, Spicy Calabrian Peppers in Light Cream Sauce **28**
- GLUTEN FREE PENNE AVAILABLE UPON REQUEST*

ENTRÉE:

- FILET TRIO** Horseradish, Parmesan Garlic, Black N Bleu, Seasonal Vegetable, Roasted Baby Golds **33**
- SALMON** Pan Seared, Israeli Couscous, Carrots, Lemon Beurre Blanc **25**
- BRANZINO** Fresh Mediterranean Filets, Artichokes, Olives, Capers + Tomatoes over Angel Hair **27**
- VOLCANO SHANK** Slow Braised Pork Shank, Apple Cider Glaze, Sweet Potato Mashed, Roasted Brussel Sprouts **26**
- CHICKEN PICATTA** Lemon, Capers, Garlic Butter, Spaghetti **22**
- RIBS** Baby Back, House Made Sauce, Golden Twice Baked Potatoes **18/27**
- NEW YORK STRIP** 14oz, Seasonal Vegetable, Roasted Baby Golds **36**
Parmesan, Horseradish or Blackened with Bleu Cheese Crust **+2**
- CHICKEN MARSALA** Wild Mushroom, Risotto with Asparagus **22**
- PORK PORTERHOUSE** 16oz, Golden Mashed, Seasonal Vegetable **28**
- VESUVIO CHICKEN** Amish Airline Breast, Roasted Baby Golds, Peas, Onions, Garlic **24**
- STEAK DIANE** Pan Seared Strip, Mushroom, Mustard Wine Sauce, Golden Mashed **32**
- SALMON OREGANATA** Parmesan Garlic Crust, Baby Spinach, Grape Tomatoes **28**
- BRACIOLE** Sirloin, Provolone, Prosciutto, Breadcrumbs, Parmesan over Risotto **28**
- CHICKEN PARMESAN** Mozzarella, Marinara, Spaghetti **22**
- VEAL SALTIMBOCCA** Prosciutto di Parma, Wild Mushrooms, Aged Provolone, Garlic Butter Cavatappi **28**

SIDES:

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| FRIES | 5 | ROASTED BABY GOLDS | 6 |
| GOLDEN MASHED | 5 | GOLDEN TWICE BAKED | 7 |
| SPINACH | 5 | GRILLED ASPARAGUS | 8 |
| BROCCOLINI | 7 | PASTA MARINARA | 6 |
| ROASTED VEGETABLES | 6 | SAUTEÉD MUSHROOMS | 8 |
| ROASTED BRUSSEL SPROUTS | 7 | | |