



~ Small Bites ~

Garlic Seared White Prawns w/ marinated fennel, herbed spiked crouton.	9
House Made Hummus mediterranean chick pea puree, extra virgin olive oil, charred pita bread.	5
Tomato-Basil Risotto pan roasted tomatoes, carnaroli rice, ciligene mozzarella, chopped basil.	7
Caramelized Onion & Goat Cheese Tart sweet onions, port wine, creamy goat cheese, chopped thyme.	7
Belgian Endive Salad julienne endive, toasted pine nuts, aged sherry-dill vinaigrette, crumbled oregonzola.	7
Grilled Asparagus maytag blue cheese, toasted pine nuts, pumpkin seed oil, balsamic drizzle.	8
Sautéed Calamari Calabrese hot peppers, garlic, oregano.	8
Fregola, Chick Pea & Lentil Salad toasted fregola sarda, puy lentils, chick peas, tomatoes, ricotta salata, fresh herbs, lemon juice.	7
Caprese the salad of capri, fresh tomatoes, buffalo mozzarella, basil leaves, extra virgin olive oil.	7
Olive Tapenade garlic rubbed crostini, marinated fennel salad.	5
Bruschetta Romana grilled country bread, tomato, chopped basil, flat leaf parsley, anchovies, garlic, red pepper, olive oil.	6
White Bean Salad cannellini beans, tomatoes, garlic, herbs, parmesan bruschetta.	5
Sweet Sausage & Peppers grilled sausage, sautéed bell pepper and onions, crostini.	7
Oven Roasted Clams white beans, tomatoes, lemon, red onions, dry cinzano, butter.	8
Cannellini Bean Puree white beans, roast garlic, extra virgin olive oil, potato bread	5

~ Flat Breads ~

Bianco Vongole manilla clams, pancetta, oregano, garlic, sweet onions.	13
Margarite chopped roma tomatoes, basil, mozzarella, basil oil.	12
Fig & Proscuitto ** fig and onion jam, proscuitto ham, italian gorgonzola.	14
Smoked Salmon ** arugula, lox style smoked salmon, goat cheese, capers, thin sliced shallots.	14

~ Pasta & Risotto~

Cappellini Alla Pomodoro tomatoes, basil leaves, garlic, perlino mozzarella, extra virgin olive oil.	16
Oriechette con Sausage e Rapini little ear pasta, italian sausage, peppery rapini, shaved parmesan reggiano.	18
Scampi Alla Diavolo sweet prawns, spicy tomato ragout, pappardelle.	24
Linguine Con Vongole a classic. local clams, garlic, basil, hot pepper flakes, butter, cinzano and herbed crostini.	20
Tagliatelle with Ragu Alla Bolognese savory, complex, deliciousness. as is traditional, finished with a touch of cream.	17
Spaghetti Rigate con Pecorino e Peppers a simple pasta of garlic, hot peppers, italian parsley and sharp pecorino romano.	16
Risotto del Giorno a daily creation with creamy carnaroli rice	M/P

~ Carne & Pesce ~

Filet & Greens 4 oz beef tenderloin, charred romaine heart, grilled potato bread, dijon vinaigrette, maytag butter.	27
Market Fresh fish so fresh we had to slap it..... please quiz your server for tonight's features.	
Mixed Grill italian sausage, 2 oz chicken breast, 4oz filet, 2 oz pork tenderloin with sautéed bacon potatoes, grilled asparagus, herbed compound butter.	M/P
Lemon-Rosemary Chicken bone-in chicken breast, lemon, rosemary, roasted garlic, sunchoke puree.	18

our friends at the pierce county health department would like us to remind you that consuming raw or undercooked meats, poultry, shellfish, seafood and eggs may increase your risk of food borne illness