

	Lunch Menu			
Z UPPA	MINESTRONE	cup 4–; box	vl 5–	
INSALATAS	INSALATA MISTA Fresh greens, garden vegetables, tossed with red wine vinegar and virgin olive oil	sia dinner siz	le 6– ze 9–	
	INSALATA alla CASA Caesar – according to legend, not Italian, but should be	large bowl	15-	
	SPINACH INSALATA Dijon red wine vinaigrette, candied walnuts, warm roasted tomatoes, and parmesan, topped with your choice of pollo, jumbo prawns or organic salmon			
	SEAFOOD CAESAR or POLLO CAESAR Our legendary Caesar salad topped with organic salmon, and jumbo prawns or substitute grilled chicken			
	WARM BEET & BACON SALAD Oven roasted seasonal beets tossed with mixed greens, goat cheese, warm house vinaigrette			
ANTIPASTI	ANTIPASTO CLASSICO Italian cured meats, marinated olives and vegetables, selection of cheeses		14–	
	SCAMPI con LEMON Six jumbo prawns, lemon, cherry tomatoes, garlic, basil, white wine butter sauce			
	BRUSCHETTA (3 slices) marinated tomatoes, mozzarella, basil		6–	
	CALAMARI FRITTI Served with marinara		11–	
	STEAMED MANILLA CLAMS Garlic, roasted tomatoes, fresh basil, leeks, chili flakes, white wine butter sauce, parmesan			
PASTAS We use only the finest imported italian pasta made of 100% semolina We also offer	ANGEL HAIR With arugula, cherry tomatoes, basil, in a lemon white wine garlic butter sauce	with Chicken add with Prawns add	13- 2- 5-	
	CAPELLINI d'MEDITERRANEAN Roasted garlic, tomatoes, spinach, Kalamata olives, bell peppers, artichoke hearts, in a white wine sauce topped with feta	with Chicken add with Prawns add	13- 2- 5-	
gluten-free spaghetti pasta 4—	MACARONI & CHEESE Tillamook Oregon white cheddar sauce, crunchy panko parmesan cruss Additional toppings available	t	10–	
All pastas include garlic and shallots	SPAGHETTI Your choice of: char grilled sweet Italian sausage, OR two meatballs OR Bolognese OR marinara only		14- 12- 10-	
	RAVIOLI FORMAGGIO Traditional three cheese ravioli with choice of sauce: Alfredo OR pesto cream OR Bolognese OR marinara			
	PENNE ALFREDO Creamy Alfredo sauce tossed with penne pasta	with Chicken add with Prawns add	12- 2- 5-	
	OREGON SMOKED SALMON RAVIOLI Raviolis stuffed with smoked salmon, and three cheese blend, over a mushroom, basil, rose sauce		14–	
	FETTUCCINE CARBONARA Applewood smoked bacon, caramelized onions, green peas, parmesan egg yolk cream sauce		13–	
	LINGUINE VONGOLE Fresh Manilla clams, sun-dried tomatoes, basil, garlic, chili flakes, white wine butter sauce, parmesan		16-	



We strive to source locally and organically when possible. Our bread is baked fresh daily by La Baguette Bakery, Ashland, Oregon





Sandwiches	ITALIAN SANDWICH Italian bread with mozzarella cheese, Black Forest ham, pepperoni, and salami topped with marinated and seasoned lettuce, tomato and sweet red onion, your choice cold or oven baked. Served with pasta salad	
	MARTINO'S EGGPLANT PARMESAN SANDWICH Baked and breaded eggplant served open face on toasted Italian bread with melted mozzarella and marinara. Served with pasta salad	10–
	MARTINO'S CHICKEN PARMESAN SANDWICH Baked and breaded chicken served open face on toasted Italian bread with melted mozzarella and marinara. Served with pasta salad	11–
	HOT MEATBALL SUB Meatballs served on an Italian hoagie roll, topped with marinara and mozzarella, then baked. Served with pasta salad	10–
•		10"
PIZZAS Our pizzas	MEDITERRANEAN - sun-dried tomatoes, artichoke hearts, spinach, Kalamata olives, red onion, mozzarella, feta, Mama Lil's peppers	13.75–
are made from only the finest wheat flours	MARGHERITA - Roasted garlic oil, mozzarella, tomatoes, fresh basil	10-
	PEPPERONI - Fresh tomato pizza sauce, mozzarella, pepperoni	
ŭ	ALLA CASA - Fresh tomato pizza sauce, mozzarella, pepperoni, sausage, olives, red onions, mushrooms, sweet peppers	14–
We also offer gluten-free pizza crust	PESTO PRIMAVERA - Fresh pesto, mozzarella, tomatoes, onions, bell peppers and spinach	12.75–
upon request	HAWAIIAN - Fresh tomato pizza sauce, mozzarella, Black Forest ham, pineapple	12-
10" pizzas additional 4—	THE BACON & THE BEES - Applewood smoked bacon, goat cheese, green onion, honey, and mozzarella	12.75–
	POLLO SALTIMBOCCA - garlic olive base, roasted garlic, proscuitto, chicken,	14–
	tomatoes, spinach, sage, mozzarella, parmesan	
Dolci	SICILIAN VANILLA ICE CREAM	8–
	Walnuts, Marsala wine, nutmeg and cinnamon LEMON RICOTTA CHEESECAKE Made by Martino, himself - Lemon infused ricotta and cream cheese,	8–
	graham cracker almond crust with Oregon berry coulis SPUMONI CLASSICO	7–
	Mixed fruit, almonds, chocolate, cherry, pistachio ice cream	
	CHOCOLATE MUD PIE Espresso ice cream, chocolate cookie crust, topped with chocolate & caramel syrup TIRAMISU	7– 8–
	Brandy, masarpone, coffee and Kahlua soaked lady fingers	0-
	RASPBERRY SORBETTO Light and refreshing, dairy and gluten free	7–
BEVANDE	ITALIAN SODAS Vanilla, Peach, Blackberry (topped with cream)	4.25-
	SODAS	
	Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Ginger Ale	3.25-
	LEMONADE MILK	3.25-
	SAN PELLEGRINO 500 ml.	3.50- 5-
	ICE TEA	3- 3.25-
	HOT TEA	3-23-
	HOUSE COFFEE Good Bean, Jacksonville, Oregon	4_
	CAPPUCCINO	5–
	ESPRESSO	4–
	MOCHA	6–
	→ Please no senarate checks. No solit orders Extra plate upon request	