

LUNCH MENU

ZUPPA

MINESTRONE cup 4-; bowl 5.50-

INSALATAS

INSALATA MISTA side 6-
Fresh greens, garden vegetables, tossed with red wine vinegar and virgin olive oil dinner size 9-

INSALATA alla CASA large bowl 15-
Caesar – according to legend, not Italian, but should be

SPINACH INSALATA 15-
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 16-
Our legendary Caesar salad topped with fresh salmon, and jumbo prawns or grilled chicken

WARM BEET & BACON SALAD 15-
Oven roasted seasonal beets tossed with mixed greens, goat cheese, warm house vinaigrette

ANTIPASTI

ANTIPASTO CLASSICO 14-
Italian cured meats, marinated olives and vegetables, selection of cheeses

SCAMPI con LEMON 12-
Six jumbo prawns, lemon, cherry tomatoes, garlic, basil, white wine butter sauce

BRUSCHETTA (4 slices) 7.75-
marinated tomatoes, mozzarella, basil

CALAMARI FRITTI 11.50-
Served with marinara

STEAMED MANILLA CLAMS 15.50-
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 gluten-free spaghetti pasta 4-

All pastas include garlic and shallots

ANGEL HAIR 13-
With spinach, baby tomatoes, basil, in a lemon white wine garlic butter sauce with Chicken add 2-
with Prawns add 5-

CAPELLINI d'MEDITERRANEAN 13.50-
Roasted garlic, tomatoes, spinach, Kalamata olives, bell peppers, artichoke hearts, in a white wine sauce topped with feta with Chicken add 2-
with Prawns add 5-

MACARONI & CHEESE 11-
Tillamook Oregon white cheddar sauce, crunchy panko parmesan crust
Additional toppings available

SPAGHETTI 14-
Your choice of: char grilled sweet Italian sausage, OR two meatballs 12.50-
OR Bolognese 10.50-
OR marinara only

RAVIOLI FORMAGGIO 12-
Traditional three cheese ravioli with choice of sauce: Alfredo OR pesto cream OR Bolognese OR marinara

PENNE ALFREDO 12-
Creamy Alfredo sauce tossed with penne pasta with Chicken add 2-
with Prawns add 5-

OREGON SMOKED SALMON RAVIOLI 15-
Raviolis stuffed with smoked salmon, and three cheese blend, over a mushroom, basil, rose sauce

FETTUCINE CARBONARA 14-
Applewood smoked bacon, caramelized onions, green peas, parmesan egg yolk cream sauce

LINGUINE VONGOLE 16-
Fresh Manilla clams, sun-dried tomatoes, basil, garlic, chili flakes, white wine butter sauce, parmesan



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



