



20% gratuity automatically added for tables 6 or more

## **Appetizers:**

**Fall Mushrooms (V, GF)** Roasted at 650 F, house-made sweet shallot vinaigrette, fresh Herbs **10**

**Garlic Sticks** House made dough, spread with garlic, tied in a knot, brushed with shallot oil, garnish with our three cheese and fresh herbs **11.5** Specify side of marinara or ranch.

**Meatballs** 8 roasted meatballs (beef and pork with romano & ricotta cheeses, Italian herbs, and seasoning), Specify side of marinara or ranch. **11.5**

## **Pasta:**

**Meat Lasagna** traditional Italian lasagna complete with beef and ricotta, finished with mozzarella, herbs **22**

## **Pizza:**

**Modifications: ½ & ½ ADD 3; GLUTEN FREE CRUST ADD 2; VEGAN CHEESE ADD 2**

### **Seasonal Squash**

A surprisingly delicious combination of house made crust, roasted butternut squash, yam puree, roasted onions and hot chili oil, topped with feta & mozzarella cheese finished with balsamic reduction & fresh herbs **23**

### **Cheezie Goodness**

House made crust, tomato sauce, four cheese blend, fresh herbs **21 (Please let us know if no herbs)**

### **Americas Favorite**

A pepperoni pie like no other. House made crust with a full layer of spicy pepperoni, a hint of bacon and a full on three cheese blend, fresh herbs Yummy. **23**

### **The Sausage**

Bright tomato sauce, Italian sausage, crisp shallots and a blend of four cheeses, fresh herbs **23**

### **Ham and Pineapple**

American smoked ham complemented with pineapple and a blend of four cheeses, fresh herbs **23**

### **White Pizza**

A saucy blend of Alfredo base with your choice of pesto (basil or tomato garlic), and the four-cheese blend, fresh herbs **22**

### **Mac and Cheese Pizza or Pasta**

Elbow macaroni in a creamy cheddar cheese sauce, finished with mozzarella, fresh herbs **Pizza 21 or Pasta 19**

**Additional Toppings:** sunflower seeds, **2** mushrooms, onions, jalapeños, olives, arugula, kale **3** cheese, sausage, pepperoni, anchovies, roasted veggies (cauliflower, broccoli, carrot), sun dried tomatoes, chicken, 4 meatballs **6**



## Desserts

**Chocolate Toffee Mousse Torte:** toffee crunches float among silken chocolate mousse on a kalua cookie crust **10**

**Tiramisu:** clouds of light mascarpone cream on coffee-brandy-soaked lady fingers, finished with imported sweet cocoa **14**

**(GF) Flourless Chocolate Torte** a knock-out chocolate punch in an unassuming delivery **10**

**House Made Special:**

**Apple Pie Crumble (V):** organic granny smith apples, sprinkled with crumble made with oatmeal, cinnamon, non-dairy butter and brown sugar. **10** add ice cream **(not V): 2/ scoop**

## Wine & Beer

White

**Stonewood Chardonnay** *buttery and complex (Delicious with our mushroom appetizer)* **6/25**

**Latah Creek Pinot Gris, WA** pear, papaya, lime, crisp **8/30**

**The Better Half Sauvignon Blanc, New Zealand** dry, crisp citrus, mild grapefruit **8/30**

Rose

**Orcas Project Pinot Noir Rose, WA** *Very dry, notes of wild strawberries and cherry blossoms* **14/42**

Reds

**Stonewood Merlot** *slightly sweet, our everyday red* **6/25**

**Cantina Zaccagnini Montepulciano, Italy** *berries, herbs, vanilla* **12/38**

**I Bastioni Chianti DOCG, Classico, Italy** *cherry, pepper, star anise* **12/38**

**Orcas Project Cabernet Blend, WA** *blackberry, blueberry, black current with notes of vanilla and chocolate from the oak barrels* **13/42**

## Beers/Ciders (Please ask server for available flavors)

Draft 16oz: IPA, Pilsner, Scotch Ale **6**; Cider **8**

Beer 12oz Bottles/Cans, IPA, Pilsner, Scotch Ale, Stout **4.5**

Six-packs: Pilsner **14**; IPA, Scotch Ale, Stout **16**

Six-packs: Cider **16**

## Soft Beverages

Pepsi, diet Pepsi, Dr Pepper, Mug Root Beer, Orange Crush, Seltzer **1.5**; Tea **3.7** San Pellegrino Sparkling Fruit Beverage **3**