

Feature sheet available from 11/02 - 11/22

## **ANTIPASTI**

### ***ANTIPASTI MISTI***

Deep fried polenta cakes with truffle honey, bruschetta tapenade, goat cheese fritters, fig jam, walnut & gorgonzola stuffed dates, coppa & Toscano salami, prosciutto wrapped Gouda and Mama Lil's peppers. 16

### ***ARANCINI***

Risotto, fresh mozzarella and onions, seasoned and rolled in our parmesan breading, fried and placed over our signature roasted red pepper and béchamel sauces, topped with fresh basil. 14

### ***INSALATA INVERNO***

Crisp winter salad with organic apples, kale, red chard, shaved Brussels sprouts and toasted almond slivers, tossed with apple cider vinaigrette and topped with gorgonzola cheese. 10

## **ENTRÉES**

### ***GAMBERI GALLIANO***

Jumbo wild Gulf prawns sautéed with garlic, red onions, tomatoes and spinach, flamed with Galliano liqueur, finished with a touch of butter and accompanied by creamy parmesan risotto. 34

### ***\*BISTECCA***

Center cut *prime* New York strip from Central Washington's R & R ranch, balsamic vinegar marinated and grilled medium rare, topped with fresh arugula, accompanied by wood oven charred fingerling potatoes, Brussels sprouts and carrots. 39

### ***RAVIOLI AUTUNNO***

Pumpkin stuffed *fresh* ravioli with sautéed mushrooms and caramelized onions in a brandy nutmeg cream sauce, topped with hazelnuts, gorgonzola cheese and Italian parsley. 24

### ***PIZZA SPECIALE***

House made dough baked in our wood fired oven with roasted garlic olive oil, butternut squash, bacon, charred Brussels sprouts, fontina and mozzarella cheese. 18

### ***CALAMARI PICATTA***

Hidden Bay *wild caught* calamari steak, egg-dipped and sautéed with garlic, shallots, artichokes and capers, flamed with white wine and finished with lemon and butter, served with parmesan risotto. 28

## **FEATURED WINE**

### ***2015 Li Velì Askos Primitivo***

A hot weather wine from the beautiful region of Puglia. Made with 100% Primitivo, an indigenous varietal that has been cultivated there for over 3000 years. It is aged for 9 months in oak barrels. Intense perfume, rich and elegant, with hints of red and black berries, plums, sweet spices and Mediterranean brush. On the palate this wine is rich, complex and luscious.

**Big glass 13. Bottle 43.**

ORDER A BOTTLE AND RECEIVE A COMPLIMENTARY CHEESE PLATE