



SALAD/SOUP/BREAD

ITALIAN CHOPPED SALAD 11 (GF)

Mixed Greens, Cucumber, Tomato, Mozzarella, Olives, Salami, Oregano Vinaigrette
Suggested Wine, Inama, Vin Soave, 11

CLASSIC CAESAR SALAD 10

Gem Lettuce, Parmesan, Croutons, Anchovies
Caesar Dressing
Suggested Wine, Indian Creek Viognier, 13

SOUP OF THE DAY (Cup) 8

Please ask your server for today's choice

HOUSEMADE FOCACCIA BREAD 6

Trio of Italian Spreads

SMALLER PLATES

DUCK CONFIT CRESPELLE 14

Crisp Duck Confit, Crepe, Mushroom Sauce, Orange
Suggested Wine, Decoy by Duckhorn, Pinot Noir, 12

HOUSE MADE TOMATO TORTELLINI 14

Mozzarella Pesto Sauce, Basil, Balsamic
Suggested Wine, Walla Walla, Sangiovese, 14

STEAMED CLAMS 19

Clams, Garlic, Italian Sausage, White Wine, Garlic Bread
Suggested Wine, Indian Creek Winery, Viognier, 12

CRISPY TEMPURA CALAMARI 16

Fried Calamari, Spicy Marinara
Suggested Wine, Zonin, Prosecco, 8

FLATBREAD OF DAY 14

Chef's Toppings of the Day, please ask your server

SIGNATURE CRISPY ARTICHOKE HEARTS 14 (GF)

Breaded Artichoke Hearts, Creamed Spinach Sauce
Suggested Wine, Inama, Vin Soave, 11

VEAL MEATBALLS 16 (GF)

Veal and Pork Meatballs, Stuffed with Burrata
Truffle Sauce, Crispy Prosciutto
Suggested Wine, Giovanni Rosso, Barbera, 14

TUSCAN SEARED SCALLOPS 26 (GF)

White Bean, Spinach, Sun Dried Tomato Sauce
Suggested Wine, Arsonist Chardonnay 10

LARGER PLATES

LOCAL "SHOEMAKER RANCH" BISON LASAGNA 28

Local Bison Sausage and Italian Sausage, Ricotta Cheese
Fresh Pasta, Mushroom Cheese Sauce
Suggested Wine, Walla Walla Sangiovese, 14

BUTTERNUT SQUASH GNOCCHI 19 (GF Available)

Butternut Squash, Sage, Roast Portabella, Red Pepper,
Goat Cheese, Gnocchi Pasta
Suggested Wine, Passimento Rosso, 13

LOBSTER LINGUINE 38

Maine Lobster Chunks, House Made Linguine Pasta
Spinach, Tomato Lemon Cream Sauce
Suggested Wine, Domaine Vetricchie, Rose, 10

CHICKEN, PESTO GNOCCHI 24

Diced Chicken Breast, Potato Gnocchi,
Spinach, Pesto Cheese Sauce
Suggested Wine, Villa Puccini, Toscana, 12

BRANZINO FILLED WITH CRAB 38

Mediterranean Bass Stuffed with Crab,
Leek Artichoke Orzo, Parsley, Capers, Tomato Sauce
Suggested Wine, Cana's Feast, Pinot Grigio, 10

ITALIAN SAUSAGE RAGU 22

Tomato Italian Sausage Ragu, Parmesan Cheese
House Made Mafaldine Pasta
Suggested Wine, Villa Puccini, Toscana, 12

LOCAL "VAN LITH RANCH" BEEF FLORENTINE 38 (GF)

Beef Tenderloin, Cipollini Onion Mashed Potato,
Thyme Red Wine Sauce, Creamed Spinach Topping
Suggested Wine, True Myth, Cabernet Sauvignon, 14

PORK TENDERLOIN MARSALA 26

Mustard Polenta, Mushrooms, Marsala Sauce
Suggested Wine, Decoy by Duckhorn, Pinot Noir, 12

CRISPY CHICKEN PARMESAN

House Breaded Chicken, House Made Fettuccini Pasta
Choice of Marinara Sauce 22 or Alfredo Sauce 24
Suggested Wine, Snake River Winery, Malbec, 11

SLOW BRAISED BONELESS BEEF SHORT RIB 36

Angus Beef Short Rib, Truffle Mac N Cheese
Mushrooms, Rosemary Sauce
Suggested Wine, Walla Walla, Sangiovese 14

Substitute (GF) Penne or (GF) Gnocchi on some dishes for 2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Split Plate Charge \$5 No Split Checks on Parties of 6 or More and 20% gratuity added to parties of 6 or more



FAMILY HOUR MENU 4:30PM -6PM

RAGAZZA SALMON 16.50

Seared Salmon over Orzo Pasta and Tomato Caper Dressing
Suggested Wine, Walla Walla Sangiovese, 14

SMOKED CHICKEN PASTA 16.50

Smoked Chicken, Fettuccini, Cheese Sauce
Suggested Wine, Passimento Rosso, 13

MUSHROOM PASTA 16.50

Assorted Mushrooms, Fettuccini Pasta, Truffle Cheese Sauce
Suggested Wine, Domaine Vetriccie, Rose, 10

SHRIMP, SPINACH ALFREDO SPAGHETTI 16.50

Spaghetti, Garlic, Shrimp, Alfredo Sauce, Lemon
Suggested Wine, Indian Creek Viognier 13

(ADDITIONAL \$5 AFTER 6PM)

KIDS MENU

SPAGHETTI AND MEATBALLS 9

Spaghetti, Beef Pork Meatballs, Marinara Sauce

KIDS MOZZARELLA STICKS 8

Crispy Mozzarella Sticks, Marinara Sauce

KIDS FLATBREAD 9

Mozzarella Cheese, Marinara Sauce

KIDS PASTA 8

Pasta Tossed with a Choice of Sauce, Marinara, Cheese Sauce, Butter Parmesan or Butter Only

BEER

Coors Light	5
Budweiser	5
Fat Tire, Amber Style, New Belgium	5
Stiegl Radler Grapefruit or Cherry	6
Boise Brewing, Hazy IPA	6
North Coast's 'Old Rasputin' Stout	6

Peroni 6

OTHER BEVERAGES

Coke Products	3.00
Pellegrino and Acqua Panna	6.00
Pellegrino Sparkling Flavored Waters	3.50

CANNED COCKTAILS

Ragazza Mule, Ask for Flavor	7
Sapphire Gin and Tonic	7
Vodka Cocktail, Basil Berry	8
Lemon Drop, Vodka Cocktail	8
Cranberry Cosmopolitan	8
White Claw, Ask for flavor	8

Italian Soda

5
 Ask your Server for Flavors Available