



SALAD/SOUP

ITALIAN CHOPPED SALAD 11 (GF)

Mixed Greens, Cucumber, Tomato, Mozzarella, Olives, Salami, Banana Peppers, Oregano Vinaigrette
Suggested Wine, Carpineto, Toscana, Bianco, 11

CLASSIC CAESAR SALAD 10

Baby Romaine Lettuce, Parmesan, Croutons
Anchovies, Caesar Dressing
Suggested Wine, Casa Do Valle, Branco, 13

BEET & BRUSSEL SPROUT SALAD 11 (GF)

Roasted Beets, Goat Cheese,
Arugula, Walnut Vinaigrette
Suggested Wine, Mezzacorona, Pinot Grigio Rose, 11

SOUP OF THE DAY (Cup) 8

Please ask your server for today's choice

SMALLER PLATES/BREAD

SICILIAN TUNA 14 (GF)

Avocado, Tomato, Olive Vinaigrette
Suggested Wine, Snake River Sangiovese, 14

STEAMED CLAMS 19

Clams, Garlic, Smoked Bacon, White Wine, Garlic Bread
Suggested Wine, Carpineto, Toscana Bianco, 11

CRISPY TEMPURA CALAMARI 16

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

HOUSEMADE FOCACCIA BREAD 8

Trio of Italian Spreads

FLATBREAD OF DAY 16

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

SIGNATURE CRISPY ARTICHOKE 14 (GF)

Breaded Artichoke Hearts, Creamed Spinach Sauce
Suggested Wine, McBride Sisters, Sauvignon Blanc 10

HOUSEMADE VEAL MEATBALLS 16 (GF)

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

PESTO BURRATA ARANCINI 26 (GF)

Crispy Risotto Ball Filled with Burrata
with 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, Snake River, Sangiovese, 14

ASPARAGUS GNOCCHI 19 (GF Available)

Asparagus, Roast Mushroom, 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, Mezzacorona, Pinot Grigio Rose, 11

CARNE CARBONARA 24

Crispy Pancetta, Crispy Pastrami, Egg Yolk
Parmesan Cheese, House Made Spaghetti
Suggested Wine, Casa Do Valle, Branco 13

SHELLFISH MANICOTTI 32

Manicotti Shells Filled with Lobster, Crab, Shrimp
Ricotta Cheese, Spinach, Lobster Cream Sauce
Suggested Wine, Barone Cornacchia, Montepulciano, 14

VENISON HUCKLEBERRY MARSALA 31

Mustard Polenta, Broccoli, Fig-Huckleberry Marsala Sauce
Suggested Wine, 6th Sense, Syrah, 13

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

LOCAL LAMB RAGU 22

Slow Cooked Lamb Ragù, Goat Cheese
House Made Mafaldine Pasta
Suggested Wine, Alki, Merlot, 13

LOCAL BEEF TENDERLOIN FLORENTINE 38 (GF)

Beef Tenderloin, Cipollini Onion Mashed Potato,
Thyme Red Wine Sauce, Creamed Spinach Topping
Suggested Wine, Pend D' Oseille, Cabernet Sauvignon, 15

TUSCAN SEARED SCALLOPS 36 (GF)

White Bean, Spinach, Sun Dried Tomato Sauce
Suggested Wine, Les Janelles, Viognier, 11

CRISPY CHICKEN PARMESAN 25

House Breaded Chicken, Fettuccini Alfredo Sauce
Marinara Sauce, Parmesan Cheese
Suggested Wine, Battle Creek, Pinot Noir, 13

BRAISED BISON SHORT RIB 36 (GF)

Local Shoemaker Ranch Bison Short Rib, Truffle Risotto
Mushrooms, Rosemary Sauce
Suggested Wine, Masso Antico, Primitivo, 14

BRANZINO FILLED WITH CRAB 38

Mediterranean Bass Stuffed with Crab,
Leek Orzo, Parsley, Caper Lemon Sauce
Suggested Wine, Carpineto, Toscano Bianco, 11

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

Searched Salmon over Orzo Pasta and Tomato Caper Dressing
Suggested Wine, Snake River, Sangiovese, 14

SMOKED CHICKEN PASTA 16.50

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

EGGPLANT PARMESAN 16.50 (GF)

Layered Eggplant, Marinara, Mozzarella, Parmesan Cheese
Suggested Wine, Snake River Sangiovese, 14

HOUSEMADE MUSHROOM RAVIOLI 16.50

Truffle Cheese Sauce, Mushrooms
Suggested Wine, Giovanni Rosso, Barbera D' Alba, 14

SHRIMP, SPINACH ALFREDO SPAGHETTI 16.50

Spaghetti, Garlic, Shrimp, Alfredo Sauce, Lemon
Suggested Wine, Les Jamelles, Viognier 13

(ADDITIONAL \$5 AFTER 6PM)

KIDS MENU

SPAGHETTI AND MEATBALLS 9

Spaghetti, Beef Pork Meatballs, Marinara Sauce

KIDS MOZZARELLA STICKS 9

Crispy Mozzarella Sticks, Marinara Sauce

MAC N CHEESE 8

Mini Pasta Shells, Cheese 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

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| Coors Light | 5 |
| Budweiser | 5 |
| Amber, please ask for today's choice | 5 |
| Stiegl Radler Grapefruit or Cherry | 6 |
| IPA, please ask for today's choice | 6 |
| North Coast's 'Old Rasputin' Stout | 6 |
| Peroni, Italian Beer | 6 |

CANNED COCKTAILS

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| Ragazza Mule, Ask for Flavor | 8 |
| Tanqueray Gin and Tonic | 8 |
| White Claw, Ask for flavor | 8 |
| 44 TH North Huckleberry Vodka | 8 |
| Cranberry Cosmopolitan | 8 |

OTHER BEVERAGES

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

Italian Soda

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| Ask your Server for Flavors Available | 5 |
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