

CELEBRATING 25 YEARS ON MAIN STREET



LUNCH MENU SPRING 2025

STARTERS

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| WAGYU MEATBALLS melted mozzarella, marinara..... | 19 |
| BURRATA grilled bread, olive oil, sea salt..... | 19 |
| FRIED CALAMARI marinara sauce, charred lemon aioli..... | 20 |
| CRAB CAKES dill remoulade..... | 24 |
| GRILLED MEXICAN PRAWN COCKTAIL..... | 21 |
| SEARED AHI TUNA putanesca sauce..... | 22 |
| SPICY SHRIMP SCAMPI..... | 21 |
| GRILLED ARTICHOKE..... | 21 |

SOUP + SALAD

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| MINISTRONE soup ...cup/8 ...bowl/11 | |
| SEASONAL soup...cup/11 ...bowl/14 | |
| MISTA baby greens, gorgonzola, toasted walnuts, balsamic vinaigrette..... | 15 |
| CAESAR romaine, parmesan, anchovies, classic caesar dressing..... | 15 |
| CAPRESE tomato, fresh mozzarella, basil, reduced balsamic..... | 17 |
| WEDGE bacon, red onion, tomato, gorgonzola, bleu cheese dressing..... | 18 |
| BEET SALAD baby greens, feta, pistachio..... | 18 |

PIZZA

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| SEASONAL VEGETARIAN PIZZA server will describe..... | 20 |
| MARGHERITA tomato, basil..... | 20 |
| PEPPERONI + italian SAUSAGE..... | 24 |
| PROSCIUTTO burrata, arugula, olive oil..... | 24 |

PASTA

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| substitute gluten free pasta.....2 *split entrée charge (applies to all pasta, specialties, panini & entree salads)..... | 6 |
| CAPELLINI...roasted tomato, bread crumbs, basil, garlic olive oil..... | 22 |
| RIGATONI NAPOLETANO...chicken, spinach, marinara-cream sauce..... | 26 |
| BOLOGNESE...ragu of pork and beef, pappardelle pasta, ricotta..... | 29 |
| LOBSTER + SHRIMP RAVIOLI...mushroom, roasted red bell pepper sauce..... | 34 |
| EGGPLANT PARMESAN...penne pasta, ricotta, marinara..... | 26 |
| CHICKEN PARMESAN...melted mozzarella, marinara, angel hair pasta..... | 28 |
| CHICKEN PICATTA...lemon, capers, mushroom, white wine, tomato, angel hair pasta..... | 28 |

HOUSE SPECIALTIES

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| SLICED NEW YORK STEAK...cacio e pepe fries..... | 28 |
| BUTTERNUT SQUASH RAVIOLI...brown butter, walnuts, arugula..... | 26 |
| BRAISED SHORT RIB RAVIOLI...mushroom, shallot, marsala cream sauce..... | 36 |
| PENNE ALLA VODKA...grilled salmon, bacon, fennel, spicy vodka marinara sauce..... | 31 |
| CHICKEN SALVETTICHE...prosciutto, artichoke hearts, marsala cream sauce..... | 33 |

PANINI

*choice of pasta salad or fries

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| SNAKE RIVER FAMRS WAGYU BURGER...louie dressing, bacon, caramelized onion, cheddar..... | 20 |
| SLICED FILET...red onion, creamy horseradish aioli..... | 22 |
| CASHEW CHICKEN SALAD...arugula, tomato..... | 17 |
| GRILLED CHICKEN CLUB...bacon, provolone, tomato, arugula..... | 18 |

ENTREE SALADS

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| ITALIAN CHOPPED salmon, romaine, feta, cucumber, kalamata olive, pepperoncini, red wine vinaigrette..... | 27 |
| CALIFORNIA COBB chicken, romaine, avocado, bacon, tomato, gorgonzola..... | 25 |
| CRAB WEDGE iceberg, red onion, tomato, avocado, louie dressing..... | 29 |

CHEF - JOSE GARCIA * OWNER - RICHARD RING * CORKAGE POLICY - THIRTY DOLLARS PER 750ML BOTTLE * SPLIT ENTRÉE CHARGE \$6