



Monday-Thursday from 4-9 and Sunday from 3-8  
3 course Dinner Menu: \$35  
Choose 1 option from each course

*Pair with our Columbia Crest wine flight for an additional \$10*

## **Starters**

### *Pesto Olive Cheese Bread (V)*

Fontina & romano cheeses melted on focaccia bread with Kalamata olives and basil pesto, and a side of marinara

### *Capri Salad (V)*

A variety of mixed European greens with walnuts, goat cheese and our creamy lemon poppyseed dressing

### *Gorgonzola Meatballs*

3 smaller gorgonzola-filled versions of our signature homemade meatballs in a red wine marinara sauce, served with toasted bread for dipping

## **Entrées**

### *Lasagna*

Layers of lasagna noodles, homemade pork Italian sausage and ground beef bolognese sauce with ricotta, fontina, and provolone cheeses, baked and topped with mozzarella cheese

### *Chicken Scampi*

Lemon pepper alfredo sauce over spaghetti pasta with sautéed chicken, mushrooms, red flakes and sun-dried tomatoes, all topped with parmesan cheese, green onions & herbs

### *Primavera (V)*

Tri-color spirelli pasta with steamed broccoli, carrots, cauliflower, red peppers, mushrooms, red flakes and garlic in a creamy pesto-alfredo sauce, with provolone, romano cheese, basil & herbs

## **Dessert**

### *Tiramisu (V)*

Espresso dipped lady fingers layered with mascarpone mousse

### *Limoncello Flute (V)*

Refreshing lemon gelato, swirled with non-alcoholic limoncello sauce, served in a champagne flute