

DINNER MENU



APPETIZERS



GARLIC BREAD | 6

Fresh herb-garlic-parmesan-butter

ROASTED ARTICHOKE-GARLIC SPREAD WITH BRUSCHETTA | 9

Oven roasted artichoke hearts, whole garlic, puréed with five Italian cheeses

NORTHWEST SALMON CAKES | 12

Served with tartar sauce

BAKED ITALIAN MEATBALLS | 12

handmade meatballs baked in savory marinara with melted cheese

CRISPY FRIED CALAMARI | 15

Red Pepper Aioli & Horseradish Marmalade

SOUPS AND SALADS

HOUSEMADE SOUP | 12

Savory soup of the day, made from scratch. With ciabatta bread

CAESAR SALAD | 11

Crisp romaine with garlicky Caesar dressing, parmesan, house-made croutons

FRENCH ONION SOUP | 12

Served with swiss and parmesan crust

KALE SALAD | 11

Apples, walnuts, carrots, golden raisins, creamy gorgonzola vinaigrette

TUNA BEAN SALAD | 13

Albacore tuna and white beans with celery, capers, red onion, parsley, red bell pepper, rosemary, olive oil, lemon, served over spring greens, with balsamic-red wine vinaigrette

CLAM CHOWDER | 13

Manhattan style



PASTAS



SPAGHETTI AND MEATBALLS | 18

Three handmade beef and pork meatballs simmered in savory marinara sauce

SPAGHETTI CARNONARA | 20

Classic, creamy parmesan sauce with bacon (from whole pork belly), green peas, cracked black pepper

FIVE CHEESE LASAGNA WITH MEAT SAUCE | 19

Traditional lasagna with beef and pork meat sauce, portobellos, ricotta, mozzarella, romano, provolone, parmesan

LINGUINI PESTO POLLO | 20

Tender chicken, artichoke hearts, roasted red peppers in house-made pesto cream sauce

LINGUINI MISTO MARE | 20

Shrimp, clams and whitefish with garlic, lemon, herbs, butter, white wine



CLASSIC SEAFOOD



SEA SCALLOP SAUTÉ | 23

Mushrooms, Bacon, Artichokes and Tomatoes

DUNGENESS CRAB LEG TORTELLINI | 25

Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream

SAUTÉED PRAWNS SCAMPI STYLE | 24

Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil

TRADITIONAL BOUILLABAISSE | 25

Mussels, Clams, Scallops, Prawns, Salmon, and Dungeness Crab

SEAFOOD FETTUCCINI | 25

Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream



SANDWICHES



Served with choice of soup, salad, or fries

PORCHETTA | 15

Herb-roasted pork, broccolini, provolone, caramelized onions, aioli, salsa verde, au jus

BASIL EGG SALAD | 14

Open-face with asparagus and parmesan on grilled toast

MEATBALL | 13

Handmade beef and pork meatballs, fontina, marinara

PASTINI BURGER | 13

Fulton Provisions beef, aged white cheddar, housemade tomato jam, sautéed onions, aioli*

PROSCIUTTO | 14

Fresh Arugula, housemade fresh tomato sauce, fresh in-house buffalo mozzarella



BEVERAGES



LEMONADE | 4

ARNOLD PALMER | 4

STAWBERRY LEMONADE | 4

Pureed Strawberries

BERRY GINGER LIME SPARKLER | 5

Ginger syrup, pureed berries

BLUEBERRY PALMER | 5

Blueberry Puree & Fresh Lemon Juice Topped with Club Soda and Tea

ITALIAN SODAS | 5

Monin Syrups: orange, lemon, lime, raspberry, strawberry, blueberry, blackberry, mango, pomegranate, vanilla, ginger, half & half (orange & vanilla)