

Chef Bill's Lunch Fresh Sheet

SPARKLING WINE FEATURE

Lunetta Prosecco, Delle Venezie, 187 Ml Individual Sized Bottle 9.50
Imported and individual! This aromatic sparkling wine comes straight from Italy and is the perfect start to your meal.

SICILIAN WINE FLIGHT

Featuring the wines of Tasca d'Almerita, Sicily, Italy 13

Estate owned by the Tasca d'Almerita family since 1837, taste Italy without leaving Tacoma!
2006 Leone d'Almerita Bianco 2006 Regaleali Nero d'Avola 2005 Lamuri Nero d'Avola

Appetizers

SMOKED AHI CARPACCIO *

Thin-sliced black pepper-cruste smoked Ahi with baby arugula, lemon vinaigrette and shaved Parmigiano-Reggiano. 13
Fish is served raw.

MUSSELS PROVENÇAL

Tender mussels simmered in garlic, onion, tomato, olive oil, herbs and white wine. Side of toasted focaccia. 11
Cooked to order.

Starters

CREAMY PORCINI MUSHROOM SOUP

Italian porcini, cremini and shiitake mushrooms are simmered in a rich vegetable stock with cream and fresh Italian herbs.
Cup 5 Bowl 9

GRILLED ROMAINE WITH GORGONZOLA AND PEAR

Warm grilled heart of romaine lettuce with Italian gorgonzola blue cheese vinaigrette, baby tomato, cracked smoked hazelnuts and crisp pear. 8
Contains nut product.

Entrees

ITALIAN HERB GRILLED KING SALMON *

The king of salmon from the pacific, is fire-grilled with lemon-herb butter, served with a cannellini bean, red onion, tomato, caper and fresh basil insalata, lemon-olive oil drizzled fresh arugula. 17
Cooked to order to your specifications.

GRILLED PRAWNS WITH SPAGHETTI SQUASH *

Garlic seasoned prawns are grilled and served atop sautéed spaghetti squash with bell peppers, grilled herb-zucchini and pesto butter sauce. 14
Cooked to order. Contains nut product

ADRIATIC CIOPPINO *

Prawns, mussels, clams, scallops, white fish, fresh spinach and Italian herbs simmered in a rich tomato cioppino sauce. With garlic bruschetta. 18
Cooked to order.

PARMIGIANO-REGGIANO CRUSTED TILAPIA *

Seared tilapia fillet is crusted with Parmigiano-Reggiano, butter sauce, rosemary polenta cake and grilled herb zucchini. 12
Cooked to order to your specifications.

SWORDFISH WITH VEGETABLE RISOTTO *

The Big Fish from the Atlantic is grilled with garlic-olive oil butter, served with roasted zucchini and a creamy risotto with broccoli, cremini mushrooms, roasted bell peppers and Roma tomatoes. 19
Cooked to order to your specifications.

STEELHEAD WITH FRESH PESTO *

Baked with extra virgin olive oil, fresh lemon juice, Italian sea salt and crushed red pepper. Topped with our fresh basil pesto, linguine fini garlic pasta and grilled zucchini. 13
Cooked to order to your specifications. Contains nut product

\$9.95 Lunch Combinations

With your choice of Romaine Salad OR Cup of Soup
(Caesar, Italian, Ranch or Balsamic Vinaigrette) (Sausage-Lentil or Creamy Porcini Mushroom)

ENTREE SELECTIONS

Two Italian Sliders Chicken Cannelloni (1)
Small Pepperoni Pizza Small Spaghetti with Meatball
Small Rigatoni with Bolognese Sauce Small Chicken Fettuccine Alfredo
Soup and Salad (one of each from above)

**Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.*

Chef Bill's Dinner Fresh Sheet

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Appetizers

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Fish is served raw.

MUSSELS PROVENÇAL

Tender mussels simmered in garlic, onion, tomato, olive oil, herbs and white wine. Side of toasted focaccia. 11
Cooked to order.

ROSSO FUNGHI ARROSTO

Medley of wild mushrooms with Italian Chianti, cream and fresh thyme. Served over a grilled portobello mushroom with roasted Roma tomato wedges and garlic bruschetta. 10

Starters

CREAMY PORCINI MUSHROOM SOUP

Italian porcinis, cremini and shiitake mushrooms are simmered in a rich vegetable stock with cream and fresh Italian herbs.
Cup 5 Bowl 9

GRILLED ROMAINE WITH GORGONZOLA AND PEAR

Warm grilled heart of romaine lettuce with Italian gorgonzola blue cheese vinaigrette, baby tomato, cracked smoked hazelnuts and crisp pear. 9
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Cooked to order to your specifications.

PENNE WITH SMOKED SCALLOPS *

Al dente penne rigate with smoked jumbo scallops, smoked hazelnuts, roasted red pepper, scallions, Parmigiano-Reggiano, roasted garlic cream sauce. 22
Contains nut product.

ADRIATIC CIOPPINO *

Prawns, mussels, clams, scallops, white fish, fresh spinach and Italian herbs simmered in a rich tomato cioppino sauce. With garlic bruschetta. 27
Cooked to order.

PARMIGIANO-REGGIANO CRUSTED TILAPIA *

Seared tilapia fillets are crusted with Parmigiano-Reggiano, butter sauce, crispy rosemary polenta cake and grilled herb zucchini. 19
Cooked to order to your specifications.

GRILLED PRAWNS WITH SPAGHETTI SQUASH *

Garlic seasoned prawns are grilled and served atop sautéed spaghetti squash (vegetable pasta) with red bell peppers, grilled herb-zucchini and pesto butter sauce. 24
Cooked to order. Contains nut product.

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