

~Appetizers~

Italian Nachos 12 Full / 8 Half
Mozzarella, Italian sausage, tomatoes, green bell peppers, black olives, banana peppers, and garlic parmesan cream sauce. *Wine Pairings: Zen of Zin, Rush River Red*

Larry's Favorite...

Stuffed Mushrooms 10
Mushrooms stuffed with Italian sausage, roasted red pepper, cream cheese, herbs and spices. *Wine Pairings: Columbia Crest Grand Estate Merlot, Murphy Goode Pinot Noir*

Grilled Shrimp Skewers 13
Marinated shrimp grilled to perfection. Garnished with a citrus salad. *Wine Pairings: Charles & Charles Rose, Cupcake Sauvignon Blanc*

Cheese and Meat Sampler 13
A variety of local meats from Sailer's Meats and fine cheeses including fresh white cheddar cheese curds from the Ellsworth Cooperative Creamery served with fresh fruit and grilled bread. *Wine Pairings: Moonlight Whisper, Lost Creek Sunset by Vino in the Valley*

Spinach Artichoke Dip 9
Creamy blend of cheeses, artichoke hearts and spinach served with toasted bread and tortilla chips. *Wine Pairings: Horse Heaven Sauvignon Blanc, H3 Chardonnay*

Dipping Duo 8
Luscious garlic parmesan cream sauce in one bowl, bright bruschetta topping in the other. Served with grilled bread. *Wine Pairings: Cocobon Red, Picket Fence Chardonnay*

Brick Oven Bread Basket 4
First basket is on us! Crispy Ciabatta bread served with olive oil and asiago cheese.



Find us on Facebook!

~Salads~

Dressing Choices: French, Parmesan Peppercorn, Bleu Cheese, Caesar, Italian or House Vinaigrette

Chicken Caesar Salad 15
Romaine lettuce with a creamy caesar dressing, parmesan cheese, olives, grilled chicken breast, red onion, cherry tomatoes, and house made croutons. *Wine Pairings: Chateau Ste Michelle Dry Riesling, Clos Du Bois Chardonnay*

Antipasto Salad 13
Spinach tossed in Italian dressing and topped with olives, pepperoncini, salami, pepperoni, roasted red peppers, smoked provolone chunks, mozzarella and cherry tomatoes. *Wine Pairings: Murphy Goode Cabernet, Terrazas Malbec*

Apple Bacon Salad 16
Mixed greens with green apples, crispy bacon, bleu cheese crumbles and candied walnuts with a citrus vinaigrette. *Wine Pairings: Peter Lehman Shiraz, Chateau Ste Michelle Indian Wells Cabernet*

House Salad 4
Mixed greens with cucumber slices, tomatoes, red onion, carrot and choice of dressing.

~House Pizza~

(Gluten free crust available in 10")

14" / 25 • 10" / 15

That's Amore: Italian sausage, pepperoni, green peppers and onions. *Wine Pairings: Roscato, Menage à Trois Red*

Whey Good: Chicken, portabella mushrooms, red onions, spinach, and our creamy garlic parmesan sauce. *Wine Pairings: Erath Pinot Noir, Picket Fence Chardonnay*

Farmer's Market Pizza: Italian sausage, onions, green peppers, mushrooms, and black olives. *Wine Pairings: Cocobon Red, Gabbiano Chianti*

~Build Your Own Pizza~

Cheese only

14" / 23 (each additional topping / 1)

10" / 14 (each additional topping / .50)

Cheese Toppings: Extra Cheese, Cheddar Cheese, Parmesan

Meat Toppings: Italian Sausage, Pepperoni, Bacon, Chicken, (Shrimp/2)

Veggie Toppings: Tomatoes, Onions, Green Peppers, Mushrooms, Black Olives, Spinach, Banana Peppers, Jalapeño Peppers

~Entrées~

(Gluten free available)

Pasta Caprese 16

Chicken, Italian sausage or shrimp 3

Rotini pasta with marinated cherry tomatoes and fresh mozzarella topped with a basil chiffonade and drizzled with a Balsamic reduction. *Wine Pairings:* Murphy Goode Pinot Noir, Napa Cellars Zinfandel

Spaghetti and Meatballs 18

Made with fresh pork and beef from local Sailer's Meats, covered with a sweet tomato sauce and topped with parmesan. *Wine Pairings:* Terrazas Malbec, Rush River Red, Menage à Trois Red

Larry's Sister Julie loves this...

Chicken Fettuccini 19

Substitute Shrimp add 3

Grilled chicken breast and asparagus atop fettuccini pasta covered in our parmesan cream sauce. *Wine Pairings:* Erath Pinot Noir, Clos Du Bois Chardonnay

Sausage Pepper Rustica 19

Roasted bell peppers and Italian sausage tossed with penne pasta, marinara sauce and fresh mozzarella. *Wine Pairings:* Gabbiano Chianti, Hess Cabernet

Artichoke and Olive Penne 20

Penne pasta tossed in garlic butter sauce with artichokes, kalamata olives, tomatoes, and herbs. Topped with bacon pieces and parmesan cheese. *Wine Pairings:* Picket Fence Pinot Noir, Horse Heaven Hills Chardonnay

Garlic Shrimp Linguini 23

Sautéed shrimp in a garlic white wine butter sauce with mushrooms, peppers, spinach, onions, tomatoes and topped with parmesan cheese. *Wine Pairings:* Cavit Pinot Grigio, Chateau Ste Michelle Dry Riesling

Recommended by Chef Erik...

Portabella Mushroom Ravioli 21

Tender ravioli with leeks, mushrooms, dried cherries and spinach in a vodka cream sauce, finished with white truffle oil. *Wine Pairings:* Folie A Deux Merlot, Seven Falls Cabernet

~Desserts~

From our friends at Flat Pennies!

Turtle Ice Cream Cake 6

Two round ice cream cakes with caramel, fudge, pecans and whipped cream. (Available without pecans) *Wine Pairings:* Terra D'Oro Moscato (No Bubbles), Lost Creek Sunset

From The BakeShop & More!

Triple Chocolate Cake 5

Creamy chocolate mousse and a layer of chocolate ganache rests between layers of a decadent moist chocolate cake with a chocolate coating *Wine Pairings:* Terra D'Oro Zinfandel Port

New York Style Cheesecake 6

A generous wedge of creamy New York style cheesecake baked on a graham cracker crust. *Wine Pairings:* LoDuca Moscato D'Asti, Terra D'Oro Moscato

Jumbo Chocolate Chip Cookie 2

Soft, chewy, chocolaty cookie
Wine Pairings: Roscato Rosso Dolce

*A gratuity of 18% will be added to groups of ten or more.