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## Four Course Menu

# FIRST: ANTIPASTI DI STAGIONE

### Antipasti di Stagione



A seasonal assortment of fresh grilled & marinated vegetables, like marinated zucchini, roasted beets, fresh green beans, cucumber salad, Tuscan white bean salad with tuna, marinated artichoke hearts, picholine olives, asiago, our famous marinated mushrooms and crostini with feta.

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# SECOND: PRIMI PIATTI

### Capellini alla Casa

Our signature angel hair pasta with extra virgin olive oil, spinach, fresh lemon, chili flakes, garlic & toasted homemade bread crumbs.

### Penne alla Norma con Pancetta

Eggplant pan sautéed in extra virgin olive oil with pancetta & chili flakes, tossed with penne pasta in our house made pomodoro

### Ravioli alla Bolognese

Our version of the classic meat sauce, slow simmered beef & pork in Chianti red wine with a touch of nutmeg & cream

## **Capellini alla Checca**

Angel hair pasta with fresh vine ripened tomato, feta cheese, extra virgin olive oil, garlic, lemon & basil

## **Ravioli with Crisped Sage and Browned Butter**

Parmesan & ricotta ravioli with crispy sage & browned butter- a seasonal favorite, but so good we can't take it off the menu.

## **Risotto della Sera**

Our risotto special changes nightly: Creamy arborio rice with white wine, a touch of cream, parmesan & whatever the chef feels like that evening.

## **Tre Formaggi Ravioli con Lobster**

Jumbo three cheese ravioli with sauteed lobster in our special lemon cream sauce

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# THIRD: SECONDI PIATTI (prices are for four courses)

These change nightly

## **Pollo alla Mama Mia ... \$33**

Sauteed chicken breast dusted in homemade breadcrumbs with a slice of fresh mozerella, tomato and basil and drizzled with extra virgin olive oil and fresh lemon.

## **Gamberetto alla Griglia ... \$37**

Flame grilled prawns marinated in garlic, rosemary, chili flakes & fresh lemon.

## **Bistecca della Sera ... \$45**

6 oz. beef tenderloin with a wonderful Oregonzola cream sauce.

## **Arista ... \$35**

Oven roasted pork loin with rosemary & garlic, thinly sliced & served in its own juices.

## **Pesce ... AQ**

Ask your server for the Pesce option of the evening.

## **Vegetariana della Sera ... \$33**

Ask your server for the vegetarian option of the evening.

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# FOURTH: INSALATA MISA

## **Insalata Mista**

Our special salad of the evening.

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# DOLCI

## **Warm Chocolate Cake**

Served with your choice of vanilla bean ice cream or sweet whipped cream.

## **Chocolate Pot au Crème**

Rich chocolate pudding finished with sweet whipped cream.

## **Tuscan Vanilla Ice Cream...Bellissima!!**

Tuaca infused vanilla bean ice cream with walnuts, nutmeg and orange zest.

## Spumoni Ice Cream

The classic Italian marriage of cherry, pistachio and chocolate.

## Tiramisu

Layers of ladyfingers with coffee liqueur, vanilla custard & marscapone.

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