



## To Start

### \_\_\_ Artichoke Tapenade & Crostini | \$10

Artichoke tapenade and goat cheese with Crostini.

### \_\_\_ Mason Charcuterie | \$13

Sliced meats, goat cheese balls rolled in herbs, fruit, pickled vegetables, with crackers. Served in a jar.

### \_\_\_ Caesar Salad | Small \$8.00 | Large \$13

Local greens and house made croutons with classic house-made dressing.

Add chicken | \$5.00

## Entrees

All entrees are served with fresh French bread

### \_\_\_ Fettuccine Alfredo | \$18

The most heavenly bowl of creamy deliciousness you'll have this side of Rome. House-made fettuccine & creamy made-from-scratch Alfredo finished with local herbs.

Add grilled chicken | \$5

Gluten Free by request

### \_\_\_ Green Chili Shrimp Scampi | \$19

Succulent shrimp, bright lemon, garlic & chilies over spaghetti noodles and finished with local herbs & lemon.

### \_\_\_ 5-Layer Lasagna | Single \$18 | Family \$59

(Family size is take-out ONLY)

A secret family recipe. Layer upon layer of house-made sauce, ground beef and three different cheeses. It's better than home-made.

### \_\_\_ Pappardelle with Asparagus and Mushrooms | \$17

House-made pappardelle, local mushrooms & asparagus topped with parmesan and quenelle ricotta cheese, finished with local herbs.

Gluten Free by request

## For the Littles

\_\_\_ Panko Chicken Strips & Honey Mustard Dip | \$9.00

\_\_\_ Butter and Parmesan Cheese Noodles | \$9.00

\_\_\_ Alfredo Sauce with Bowtie Noodles | \$9.00

## Desserts

\_\_\_ Chocolate Panna Cotta with Chantilly Cream | \$6.00

\_\_\_ Cheesecake with Raspberry Sauce. | \$7.00

\_\_\_ Tiramisu | \$8.00