



RESTAURANT & CATERING

Trip to Italy

A Multi-Course, Family-Style Theme Dinner
Friday, March 1st @ 7:00pm

\$35 per person / \$18 for children under 12
Limited seating is available. Reservations are required.

APPETIZER

Kale Pesto & Tallegio Flat Bread

STARTER

Fresh House-Made Fettuccine
with asiago, roasted asparagus, lemon & Oregon Olive Mill EVVO

ENTRÉE

Roasted Corvina Fish
with braised fennel, Italian sausage & white bean ragu

DESSERT

Buttermilk Panna Cotta
with Amarena cherries & pistachio biscotti

***Specially selected regional white & red wines
will be poured for only \$5 a glass.***

Additional wine, beer & cocktails will also be available.