

APPETIZERS

CALAMARI :: 10.25

Lightly breaded and fried. Served with our house recipe marinara sauce for dipping.

CLAM STEAMERS :: 10.95

Local Chuckanut clams are sautéed in garlic, parsley, extra-virgin olive oil, fresh clam broth, and lemon juice.

RAVIOLI SAMPLER :: 7.95/9.95

A selection of our spinach, sausage, and cheese ravioli topped with our house recipe marinara sauce. Available in small or large sizes.

SPICY SCAMPI :: 9.95

Prawns, shallots, butter, garlic, tomato, capers, white wine, lemon, and spicy chili pepper flakes are sautéed and served with grilled crostini.

TAPENADE :: 5.95

A blend of olives, capers, and spices. Served with a side of creme fraiche and grilled crostini.

BRUSCHETTA :: 9.95

Tomato, basil, garlic, fresh mozzarella and crostini.

SOUP & SALADS

CAESAR SALAD :: 6.95

Crisp Romaine lettuce is tossed with our house recipe Caesar dressing, including anchovies and coddled egg. Finished with finely grated romano cheese and garlic croutons. *

Add Sicilian marinated char-grilled chicken breast for \$3

D'ANNA'S CAPRESE SALAD :: 10.50

Fresh mozzarella, basil, tomatoes, artichoke hearts and olives sit atop a bed of mixed greens tossed in our house recipe vinaigrette.

MINISTRONE SOUP :: 5.50

A hearty, healthy bowl of vegetables, beans and fresh pasta simmered in our fresh Vegetable stock and served with our house Sicilian bread.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

TRADITIONAL ENTREÉS

- ❖ All entrees are served with a house salad with Italian vinaigrette and Sicilian bread.
- ❖ All dishes may be ordered more or less spicy according to your preference.
- ❖ Any pasta of your choice may be substituted on all dishes.
- ❖ Our home made meatballs or sausage can be ordered with any meal:
Sausage link \$3.95 2 Meatballs \$3.50

FRESH PASTA

Your choice of fresh homemade Spaghetti, Fettuccini, Linguini, Spinach Rigatoni or Spinach Fettuccini, topped with your favorite sauce.

MARINARA OR MEAT SAUCE :: 11.50

Choose from a delicate marinara sauce made with fresh tomatoes, garlic, and basil;
Or our meat sauce rich with seasoned ground beef and house recipe Italian sausage.

PESTO SAUCE :: 12.50

Fresh basil, olive oil, toasted walnuts and garlic are sautéed in white wine,
then blended with pecorino romano cheese and a touch of cream.

ALFREDO SAUCE :: 12.50

Garlic and nutmeg are freshly sautéed with white wine, pecorino romano cheese and cream.

HAND MADE RAVIOLI

SPINACH RAVIOLI :: 13.75

Stuffed with spinach, chard, Italian cheese and local mushrooms.

CHARD AND SAUSAGE RAVIOLI :: 13.75

Stuffed with spinach, chard, home made Italian sausage and Italian cheeses.

CHEESE RAVIOLI :: 13.75

Stuffed with ricotta cheese and blended with pecorino romano and a variety of spices.

ROASTED RED PEPPER RAVIOLI :: 16.50

Stuffed with roasted red peppers and a blend of Italian cheeses,
then tossed in a Portobello cream sauce.

BUTTERNUT SQUASH RAVIOLI :: 16.50

Stuffed with Italian cheeses and roasted butternut squash,
then tossed with walnuts, garlic, butter, and sage.

TRADITIONAL CHICKEN DISHES

CHICKEN MUSHROOM FETTUCINE :: 15.50

Tender pieces of chicken breast are sautéed with mushrooms, garlic, and parsley in an imported sherry cream sauce and served over our homemade fettucine.

CHICKEN PICCATA :: 16.50

Pancetta and capers are sautéed with boneless chicken breast in a delicate lemon sauce, and served with a side dish of spaghetti tossed in extra-virgin olive oil, white wine, garlic and parsley.

CHICKEN MARSALA :: 16.50

Lightly breaded, tender chicken breast is sautéed with mixed mushrooms and served with pappardelle pesto pasta.

CHICKEN D'ANNA :: 17.50

Sautéed chicken, sun dried tomatoes, mushrooms, shallots, artichoke hearts, pine nuts, and fresh basil are gently blended with garlic and white wine. Served with your choice of an extra-virgin olive oil sauce or a cream sauce. Tossed with our homemade fettucine.

GRILLED CHICKEN SHITAKE :: 17.50

Shallots, garlic, parley, and pecorino romano cheese are tossed with tender morsels of grilled chicken breast, shitake mushrooms, chard, tomatoes, pine nuts and pasta shells.

PANCETTA BRANDY CHICKEN :: 17.50

Pancetta, chicken, shallots, and mushrooms are sautéed, then tossed with tender peas in a delicate brandy cream sauce over pasta shells.

CHICKEN PARMESAN :: 16.50

A boneless chicken breast is coated with seasoned bread crumbs, lightly sautéed in olive oil, baked, then topped with marinara sauce and blended cheeses.
Served with your choice of pasta.

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SEAFOOD DINNERS

SEAFOOD SAUTÉ :: 21.95

Prawns, large scallops, clams and seasonal white fish prepared in your choice of a cream sauce or with extra-virgin olive oil, white wine, garlic and parsley, served over spaghetti.

LINGUINI WITH FRESH CLAMS :: 18.50

Linguini is tossed with garlic, parsley, extra-virgin olive oil, butter, and lemon juice, then paired with a helping of local Chuckanut steamed clams.

CIOPPINO :: 20.50

Dungeness crab, shrimp, clams, scallops, seasonal white fish, and calamari in a spicy tomato sauce all served over our homemade spaghetti.

DUNGENESS CRAB LINGUINI :: 21.95

Vodka and cream are reduced and delicately folded into fresh linguini and topped with tender crab meat, fresh tomatoes, shallots and a seasonal vegetable.

SPICY SCAMPI LINGUINI :: 19.50

Our house recipe linguini is sautéed with prawns, shallots, butter, garlic, tomato, capers, white wine, lemon, and spicy chili pepper flakes.

DESSERT

TIRAMISU :: 6.50

A delicate sponge cake soaked in Meyer's Dark Rum, Bailey's Irish Cream, and espresso, then layered with marscarpone cheese, and sprinkled with hand-grated chocolate.

CHOCOLATE CARAMEL NUT TORTE :: 5.95

A layer of bittersweet chocolate topped with creamy caramel and mixed with cashews, pecans, almonds, walnuts, and peanuts.

CAPPUCCINO CREAM CHOCOLATE MOUSSE :: 6.50

Layers of chocolate mousse and cappuccino cream heaped on a chocolate cookie crumb crust.

HOMEMADE SPUMONI ICE CREAM :: 4.95

Chocolate and toasted almond ice cream served with chocolate and raspberry sauces.

ROTATING CHEESECAKE :: 5.50

Please ask your server for today's selection.

MALLARD'S VANILLA ICE CREAM :: 3.50

DESSERT WINES

Ramos Pinto Tawny Port :: 5.25

Warre's Warrior Reserve Port :: 4.25