

Bizzarro Classics

*Our handmade pasta entrees come with The Starter salad included
or you can upgrade to one of our specialty salads for \$4 or soup of the day for \$2.*

Clam Linguini \$16.95
Manila clams tossed with our house made linguini in white-wine butter sauce with
crispy pancetta and roasted jalapeño.

The Forest Floor Frenzy \$16.95
Wild mushrooms and walnuts foraged from the darkest woods melded with a cream
sherry sauce and our house made parpadelle ribbon pasta.

Puttanesca \$15.95
A popular dish with the ladies of pleasure- fresh house made linguini tossed with a
spicy sauce of nicoise olives, capers, anchovies, garlic and local Mama Lil's goat horn
peppers, and mixed with our *world famous marinara*TM.

Elk Bolognese \$17.95
Wild Oregon Elk with fennel, thyme, Mama lil's peppers and pork shoulder slowly
simmered into a creamy ragu- tossed with our handmade parpardelle ribbon pasta.

Lasagna \$15.95
Layers and layers of handmade pasta, meaty Bolognese , beschemelle sauce
and our *world famous marinara*TM covered with mozzarella and baked to perfection.

Margarita \$14.95
Tubes of pasta tossed with fresh basil and our *world famous marinara*TM then
topped with mozzarella and baked to a golden brown. Add our meaty Bolognese for \$3.00.

The Meats

The Lamb \$19.95
Red wine braised lamb shank with a lamb and fig demi-glace topped with an arugula
and horseradish gremolata. Served with a crispy polenta cake and braised greens.

The Chicken \$17.95
A roasted Washington grown supreme cut chicken breast with a lemon caper piccata
sauce over brussel sprouts and Yukon gold potatoes.

The Pig \$19.95
Pan seared and oven roasted pork tenderloin with sweet onion marmalade, served
with a creamy potato -parmesan gratin and braised seasonal greens.

\$16.95

Sunday Night Meatball

Sunday night is a special night around here. We get to have juicy meatballs tossed
with spaghetti rustica pasta in our *world famous marinara*TM.
-but only if we've been good all week.

THE FINE PRINT

- WA State Department of Health requires us to inform you that the deliciousness of raw
or under cooked foods may result in food-born illnesses.
- Parties of 5 or more are subject to a 20% gratuity
- We charge a four dollar split fee on shared entrees.
- Use your cell phone at the table and things may happen.
- Corkage \$12 per bottle
- Sorry we can't possibly afford to take American Express or Discover cards.
- Seriously, only four credit/debit cards per table, I mean come on.
- The cucumber and tomato are both fruits; the avocado a nut. To assist with the dietary
requirements of vegetarians, on the first Tuesday of the month
a chicken is officially a vegetable.

