

Backstage Cafe

Starters

- Fonduta- Oven baked, 6 cheese fondue with garlic and herbs. Served with toasted baguette. \$12 Add Spinach and Pesto \$14
- Bruschetta- Fire roasted peppers and tomatoes, onion, capers, lemon and balsamic. Served with toasted baguette. \$12
- Meatballs- Four classic meatballs with house made marinara and parmesan. \$12
- Cheese Bread- Toasted baguette, cheese, and garlic oil. Served with house made marinara. \$10
- Margherita Ceviche- Poached Shrimp, tomato, basil, mozzarella, garlic oil, and balsamic. Served with toasted baguette. \$14
- Caprese Salad- Crispy Prosciutto, tomato, basil, smoked garlic oil, and mozzarella. GF **\$12**

Entrees

- Salmon Caesar- Lemon and peppercorn salmon, grilled romaine, house made crouton, Caesar dressing, and garnished with salt cured egg. \$18
- La Tua Pasta- Craft your own pasta creation. Personal \$12 or Family Size. \$30 Served with toasted baguette.

Choose Your Sauce- House Marinara, Alfredo, Pesto Cream, Aglio E Olio

Choose Your Pasta- Spaghetti, Fettucine, Penne, Radiatorre, Gnocchi

Add-Ons - Meatballs \$5, Chicken \$5, Prawns \$6 / \$12, Fiorentina \$2, Vegetable Medley \$5

- Lasagna- Oven baked and topped with house made marinara and parmesan. Served with toasted baguette. \$12
- Garlic Prawns- Sauteed prawns, sliced garlic, chili flake, brown butter, and lemon. Served atop parmesan risotto. GF \$18
- Pasta Alle Vongole- Clams, white wine and butter sauce, tomato, basil, spaghetti, and fresh herbs. \$18
- Osso Bucco- Garlic crusted brisket braised in red wine, pan sauce, and seasonal vegetables. Served atop polenta. GF \$15

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Sides

- Risotto- S/L GF \$4 & \$8
- Polenta- S/L GF \$4 & \$8
- Seasonal Vegetables- S/L GF \$4 & \$8
- Meatballs- 2 count/ 4 count \$4 & \$8
- Marinated Chicken Breast GF \$5
- Prawns- 4/8 count GF \$6 & \$8
- Salmon GF \$12
- Toasted Baguette- S/L
- Garden Salad- Small/Large/Family \$6, \$12 & \$18
- Grilled Caesar- S/Large/Family \$6, \$12 & \$18

Desserts \$5

- Panna Cotta- Choose lemon curd or berry coulis. GF
- Dessert Flatbread- Strawberry preserves, mascarpone, mint, balsamic glaze, and black peppercorn atop a crispy crust.
- PNW Cannoli- Classic style shell, blackberry cream, blackberry sauce, and roasted hazelnuts.