

TAKE OUT MENU

tuesday - saturday
3:00pm - 7:00pm

starters

- HAND-CUT POTATO CHIPS** ^{GF}
truffle salt, roasted tomato aioli 6.00
- MIXED IMPORTED OLIVES** ^{GF • V} rosemary, lemon zest 5.50
- FIG FLATBREAD** gorgonzola, prosciutto, honey & basil 12.00
- GRILLED SHRIMP** risotto cakes, basil cream sauce 13.00

soup & salads

- TOMATO BASIL SOUP** ^{GF • V} 4.25
- HOUSE SALAD** ^{GF • V} mixed lettuces, feta,
creamy green olive dressing on the side 7.50 • add shrimp 5.00
- CAESAR SALAD**
chopped hearts of romaine, anchovies, parmesan, croutons,
house-made dressing on the side 7.75 • add shrimp 5.00

entrées

- CANNELLONI** pasta sheets rolled with ricotta, sausage,
spinach, on house-made bolognese & bechamel 18.50
- CHEESE RAVIOLI**
choice of pesto cream sauce ^V or house-made bolognese 17.50
- PASTA & PRAWNS** mushrooms, sambuca cream sauce 20.00
- SEARED SEA SCALLOPS** ^{GF} on mashed sweet potatoes,
cilantro pesto with seasonal vegetables 18.00
- GRILLED PORTOBELLO** ^V carrot-cumin mash, farro,
spinach & roasted tomato sauté 21.00
- OVEN-ROASTED HALIBUT**
cherry tomatoes, lemon-caper sauce, cheese ravioli 32.00
- GRILLED SIRLOIN COULOTTE**
sweet onion relish, roasted potatoes, chèvre 28.00
- PROSCIUTTO-WRAPPED CHICKEN BREAST**
golden raisin-grappa sauce, on crispy polenta
with seasonal vegetables 26.00
- MEATBALLS & RED SAUCE**
ground pork & beef meatballs, fettuccine, red sauce 18.50

sides

- FRIED POLENTA** (3) with house-made bolognese 3.50
- RISOTTO CAKES** (2) with basil cream sauce 3.50
- SEASONAL VEGETABLES** ^{GF • V} 4.50
- ROASTED POTATOES** ^{GF • V} 5.00
add roasted tomato aioli 2.00
add gorgonzola-garlic spread ^{GF • V} 3.00

desserts

- CHOCOLATE CHIP COOKIE** ^V 2.00
- CHEESECAKE** ^V chef's choice 8.00

beverages

- SODA** coca-cola, diet coke, sprite 1.50
- ARIZONA ICED TEA** regular, green 1.50
- DASANI WATER** 1.50

wine

i.d. will be checked upon pick-up

- AZIENDA AGRICOLA ZUCCOLO
PROSECCO ROSÉ**
friuli, italy, nv • bottle 22.00
- ADAMI "GARBEL" PROSECCO BRUT**
veneto, italy nv • bottle 22.00
- JULES TAYLOR SAUVIGNON BLANC**
marlbrough, new zealand 2017 • bottle 24.00
- INAMA "VIN SOAVE" SOAVE CLASSICO**
veneto, italy 2018 • bottle 24.00
- QUPE "Y BLOCK" CHARDONNAY**
santa barbara county, california 2016 • bottle 28.00
- VALLADO DOURO VINHO TINTO**
douro, portugal 2016 • bottle 23.00
- LAPIERRE "RAISINS GAULOIS" GAMAY**
beaujolais, france 2018 • bottle 23.00
- CAN BLAU CARIÑENA/SYRAH/GARNACHA**
montsant, spain 2016 • bottle 24.00
- VAGLIO "TEMPLE" MALBEC**
anchoris, mendoza, argentina 2017 • bottle 24.00
- DUNHAM CELLARS "TRUTINA" CABERNET**
columbia valley, washington 2016 • bottle 35.00
- CLEARWATER CANYON MERLOT**
lewis-clark valley, idaho 2016 • bottle 37.00

beer & cider

i.d. will be checked upon pick-up

- GRAND TETON SWEETGRASS APA** can 3.50
- SOCKEYE DAGGER FALLS IPA** can 3.50
- HERETIC CHOCOLATE PORTER** 16oz can 3.50
- FRANZISKANER HEFE-WEISSBIER** bottle 4.00
- ANCHORSTEAM ALE** bottle 3.00
- STELLA ARTOIS LAGER** bottle 3.00
- PERONI PALE LAGER** bottle 3.00
- ROMAN BEAUTY CIDER** 16.9oz bottle 7.00
- MERIWETHER CIDER** 500ml bottle 8.00

GF = GLUTEN-FREE. V = VEGETARIAN. ITEMS ARE PREPARED IN AN OPEN KITCHEN THAT CONTAINS WHEAT & ANIMAL PRODUCTS. OUR EGGS ARE LOCALLY SOURCED & UNGRADED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE ARE UNABLE TO MAKE ANY MENU SUBSTITUTIONS. MENU IS SUBJECT TO AVAILABILITY.

FAMILY MEALS

tuesday - saturday
3:00pm - 7:00pm

Our Family Style Meals are made for 4 to 6 and 10 to 12 people.

All come with an ACME Bakeshop Baguette and choice of a shareable House or Caesar Salad. Additional sides available.

You have the choice of getting it Fully Cooked & ready to eat or *Partially Cooked for you to complete the cooking at home.

For future orders please call the restaurant directly at (208) 472-1463

soup

TOMATO BASIL SOUP * GF 20.00 • 35.00

entrées

CANNELLONI * pasta sheets rolled with ricotta, sausage, spinach, on house-made bolognese & bechamel 80.00 • 130.00

MEATBALLS IN RED SAUCE * pork & beef meatballs in our house tomato herb red sauce 60.00 • 100.00

THE BEST MAC & CHEESE YOU HAVE EVER HAD! *
penne, chef's blend cheeses, topped with breadcrumbs 45.00 • 80.00

sides

ROASTED POTATOES * 20.00 • 35.00

BUTTERED PENNE PASTA * with parmesan 20.00 • 35.00

RISOTTO CAKES * 20.00 • 35.00

dessert

CHOCOLATE CHIP COOKIES 2.00 each

CHEF'S CHOICE CHEESECAKE serves about 10 - 12 people • 50.00

*dishes may be prepared so that you can complete the cooking process in your home (25 minutes at 350 degrees) or Richard's additional directions for cooking will be provided.

dinner for two 70.00

APPETIZER shared choice of Mixed Imported Olives OR Risotto Cakes with Basil Cream Sauce

SALAD shared choice of House Salad OR Chopped Caesar Salad

TWO ENTRÉES choices of Cannelloni, Ravioli with choice sauce, Sea Scallops, Pasta & Prawns, Grilled Portobello, Meatballs
OR choose the Prociutto Wrapped Chicken, Grilled Sirloin Coulotte for +7.00 OR Oven-roasted Halibut for +10.00

SIDE shared choice of Seasonal Vegetables OR Fingerling Potatoes

DESSERT shared slice of Chef's Choice Cheesecake OR Two Chocolate Chip Cookies

BOTTLE OF WINE shareable (if you want) bottle of House Red or House White OR upgrade to a Premium bottle for +20.00