



Specializing in Southern Italian Cuisine
Fresh Ingredients & Daily Baked Focaccia Bread

THE IRVINE & ROBERTS FAMILY VINEYARDS COLLECTION

The Irvine & Roberts Estate Vineyard is located in Ashland, Oregon, where we practice sustainable farming and produce ultra-premium Pinot Noir & Chardonnay. The distinctive soils and climate produce wines with extraordinary balance, flavor and intensity.

IRVINE & ROBERTS FAMILY VINEYARDS PINOT NOIR <i>(Double Gold Medal Winner – Oregon Wine Experience/Received 89 Points from Wine Enthusiast)</i>	Glass....14	350ml...25	Bottle....45
IRVINE & ROBERTS FAMILY VINEYARDS CHARDONNAY	Glass....12	350 ml... 22	Bottle....40
IRVINE & ROBERTS FAMILY VINEYARDS ROSE	Glass....12		Bottle....39
ROBERTS RESERVE PINOT NOIR	Glass....12		Bottle....40
ROBERTS RESERVE CHARDONNAY	Glass....10		Bottle....36

SPARKLING WINE	187 mL	Bottle
Prosecco, Gambino, Italy	\$9.95	\$29.00
WHITE WINE	Glass	Bottle
Pinot Grigio, Da Vinci, Italy	\$9.00	\$35.00
Moscato, Mirassou, California	\$9.00	\$32.00
Riesling, Ste. Michelle, Washington	\$8.00	\$35.00
Sauvignon Blanc, St. Supery, California	\$10.00	\$40.00
RED WINE	Glass	Bottle
Pinot Noir Angeline, California	\$10.00	\$35.00
Ruffino Chianti, Italy, Sangiovese	\$8.50	\$28.00
Cabernet Sauvignon, St. Francis, California	\$14.00	\$42.00
Cabernet Sauvignon, Angeline, Paso Robles	\$10.00	\$36.00
Merlot, St. Francis, California	\$12.00	\$38.00
Red Blend, The Pessimist, Paso Robles	\$14.00	\$45.00

Antipasti

Garlic Bread Garlic Butter, Parsley, Extra Virgin Olive Oil	3.95
Bruschetta al Pomodoro Fresh Diced Tomatoes, Garlic, Basil, Olive Oil, Parmesan, Toasted Bread	5.95
Calamari Fritti Parmesan, Spicy Marinara, Basil Aioli	8.95
House Made Meatballs Beef and Pork, Parmesan, Herbs, Tomato Sauce	8.95

Soup and Salad

Minestrone alla Calabrese Mixed Vegetables, Cannellini Beans, Pasta	Cup	4.25
Caprese Salad Seasonal Tomatoes, Mozzarella, Extra Virgin Olive Oil, Basil		9.95
Mixed Greens Salad Cherry Tomatoes, Cucumbers, Radishes, Croutons, Balsamic Vinaigrette		6.95
Caesar Salad Romaine Lettuce, Croutons, Parmesan Crisp		7.95
Seared Chicken 4oz add \$3.95	Garlic Shrimp (3) add \$6.95	Grilled Salmon 5oz \$8.95
Chopped Salad Chicken, Mozzarella, Pepperoni, Feta, Tomatoes, Kalamata Olives, Italian Dressing		10.95

Pizza

Margherita Ovaline Mozzarella, Tomato Sauce, Fresh Basil (Roasted Garlic – add \$1)	10.95
Meat Lovers Soppresata, Finocchio Sausage, Pepperoni, Tomato Sauce	14.95
Three Cheese Mozzarella, Parmesan, Ricotta, Garlic Oil, Rosemary	12.95
Pepperoni Mozzarella, Parmesan, Tomato Sauce	12.95
Vegetarian Grilled Vegetables, Pesto, Mozzarella	12.50

Duane and Kelly Roberts “Keepers of the Inn”

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of you have any allergy of any type of food



Specializing in Southern Italian Cuisine
Fresh Ingredients & Daily Baked Focaccia Bread

Calzone (Please Allow 20 Minutes Preparation Time)

Calzone Barese Spicy Tomato Sauce, Mozzarella, Sausage, Garlic and Sweet Onions	12.95
Calzone Verdure Goat Cheese, Eggplant, Artichoke Hearts, Zucchini, Tomato Pesto	12.95
Calzone Mama Mia Meatballs, Mozzarella, Tomato Sauce, Chili Flake, Dried Oregano	12.95

Pasta (Gluten Free Pasta Available Upon Request)

Innkeepers Spicy Penne The Innkeepers favorite with Spicy Sausage, Chili Flakes, Tomato Paprika Sauce	17.95
Spaghetti Ai Frutti di Mare Shrimp, Calamari, Clams, Mussels, Garlic, Tomato Sauce	21.95
Lasagna alla Bella Trattoria House Made Pasta, Beef Veal Ragù, Mozzarella, Spinach, Ricotta and Tomato Sauce	14.95
Spaghetti Carbonara Smoked "Pancetta" Italian Bacon, Egg Yolk	15.95
Spaghetti Meatballs Beef and Pork Meatballs, Tomato Sauce, Herbs	15.95
Linguine alle Vongole Littleneck Clams, Garlic, White Wine Sauce or Tomato Sauce	19.95
Rigatoni Bolognese Beef Veal Ragù	15.95
Linguini Trilussa Spinach, Chicken, Broccoli, Sun-Dried Tomatoes, Touch of Cream	17.95

House Classics

Chicken Marsala Rosemary Potatoes, Seasonal Vegetables, Mushroom Marsala Sauce	19.95
Chicken Parmesan Fettucine, Mozzarella, Choice of Alfredo or Tomato Sauce	20.95
Trancio di Salmone Atlantic Salmon, Piccata Sauce, Risotto of the Day	23.95
Risotto of the day	12.95
Eggplant Parmigiana Baked Eggplant, Ricotta, Tomato Sauce, Basil	15.95

Panini Sandwiches (Served 11am-4pm)

Roasted Chicken Pesto, Sundried Tomato, Arugula, Provolone	11.95
Smoked Salmon Smoked Salmon, Sweet Onion, Cucumbers and Cream Cheese	11.95
Italiano Arugula, Red Onions, Tomato Finocchio, Pepperoni, Mozzarella Ovaline	11.95
Caprese Tomato, Mozzarella Ovaline, Basil Pesto, Arugula	11.95

Duane and Kelly Roberts "Keepers of the Inn"

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any allergy of any type of food