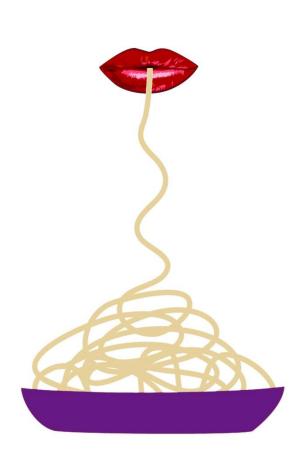
The Noughty Noodle





Fresh Hand Crafted Pasta

# Hand Crafted Pasta

Our Chef insists on making all of our pasta by hand, using the same technique that has been used for centuries. Semolina flour from Pendleton Oregon gives our Fettuccini, Spaghetti, and Macaroni an authentic rustic texture and flavor. Our Manicotti is made with Craspelle Pasta, an Italian style crepe, which is gluten free\*.



Not So Naughty

Many of our menu items accommodate healthy lifestyles and special dietary needs. On our menu we indicate dietary specialties with the following icons:

> Gluten Free = P icon Dairy free = P icon Vegetarian = Vicon.

Please alert your server if you have any food allergies





# Made Jo Onden

We want you to be satisfied! Every dish is prepared to order. Our Chef hand selects fresh ingredients and creates dishes especially for you with light olive oil and garlic, and serves them with a fresh garden salad. We welcome special requests and dietary needs; we want your dinner to be perfect.



# Kids Ane Welcome Hene

All meals are kids meals and are half the price of regular portions.

 $^{\ast}\text{Gluten}$  free meals are prepared with gluten free ingredients in a non-gluten free kitchen.

# Luscious Jasagna Rolls

Handmade lasagna style pasta rolled into layers with a four cheese blend & topped with a fresh sauce and served with artesian bread. (gluten free\* bread available on request) **1 ) Pizza Lasagna-** Pepperoni, Italian sausage, black olives, green bell peppers, topped with Marinara Sauce **-\$16** 

2 ) Feta Chicken Lasagna- Fresh spinach, baked herb chicken, Feta cheese, topped with Alfredo or Marinara Sauce  $\-\$16$ 

**3 ) Gorgonzola Chicken Lasagna-** Baked herb chicken, dried cranberries, Gorgonzola cheese, topped with Alfredo sauce **-\$16** 

4 ) Chicken-Bacon Artichoke- Baked herb chicken, hickory smoked bacon, artichoke hearts, topped with Alfredo sauce - 16

# Mouth-Watering Mac & Cheese

Homemade Macaroni noodles & sauces topped fresh ingredients & toasted bread crumbs served with artesian bread. (gluten free\* bread available on request)
 (5) Classic Mac & Cheese - choose one: Italian sausage, bacon, chicken, vegetarian sausage√, or German- style sausage bites. -\$16

(6) Creamy Tomato Mac & Cheese – Thinly sliced steak, mushrooms, green onions, in our cheesy sassy sauce -\$18

# Satisfying Salads

Fresh ingredients, sautéed in garlic and olive oil and served on a bed of organic greens, served with artesian bread. (gluten free\* bread available on request)
(7) Chicken Bacon Caesar Salad, Baked herb chicken, hickory smoked bacon, imported Parmesan cheese, homemade croutons, and our house made Caesar dressing -\$16

(8) Zesty Pepper Salad, Baked herb chicken, sweet baby bell peppers, dried cranberries, diced carrots, Feta Cheese, Thai chili dressing -\$16

(9) Deluxe Garden Fresh Salad – Organic baby greens, topped our variety of fresh vegetables and grilled chicken and served with your choice of dressing. -\$16

 $^{*}$ Gluten free meals are prepared with gluten free ingredients in a non-gluten free kitchen.

### Hand Crafted Dinners

Pasta dinners are served with a garden fresh side salad and artisanal bread. (gluten-free\* bread available on request)

#### Select Your Choice of Pasta or Fresh Greens

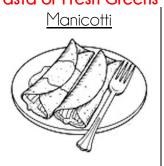
Select Your Choice of Sauce



Spaghetti is long, thin, cylindrical, solid pasta believed to have originated in 12th century Sicily.



Fettuccine literally means "little ribbons" in Italian and is a type of pasta popular in Roman and Tuscan cuisine.



Our Manicotti is made with Craspelle Pasta, an Italian style crepe, which is gluten free\*.



Baby Greens loving selected and prepared.

Marinara Marinara sauce is an Italian sauce that originated in Naples. tomatoes, garlic, herbs, onions, zucchini, carrots and celery are slow simmered for hours to give our Marinara sauce a bright, hearty flavor. Alfredo Rich imported Parmesan cheese and fresh cream and butter gives our Alfredo sauce a velvety smooth texture and a rich cheese bite. (F) Sassy Sauce The best of both worlds: Our bright marinara Sauce combined with our cheesy Alfredo sauce ☞√ Naked Noodles Not feeling saucy? Our naked noodles are lightly coated with olive oil, garlic and herbs and sautéed with your choice of our fresh ingredients.

\*Cluten free meals are prepared with gluten free ingredients in a non-gluten free kitchen.

#### Select Your Combination of Fresh Ingredients

#### 10) Garden VeggieV

zucchini, sweet baby bell peppers, mushrooms, fresh spinach, carrots.

Chef Recommends: All Sauces

#### 12) Classic Italian

Italian sausage, mushrooms, green onions. (also available with vegetarian sausage $\vee$ )

Chef Recommends: All Sauces

#### 14) Gorgonzola Garden V

cranberries, carrots, sweet peppers, zucchini, Gorgonzola cheese

Chef Recommends: Alfredo Sauce or Naked Noodles

#### 16) Chicken Bacon Artichoke

baked herb chicken, bacon, artichoke hearts, tomatoes,

Chef Recommends: Alfredo Sauce

#### 18) Shrimp & Tomato

Farm raised shrimp, tomatoes, green onions

Chef Recommends: Alfredo Sauce or Naked Noodles

# **\$16 11) Feta Chicken \$16** baked herb chicken, fresh spinach, Feta cheese

Chef Recommends: Alfredo or Marinara Sauce

#### \$16 13) Chicken Cranberry \$16

baked herb chicken, Gorgonzola cheese, dried cranberries, sweet peppers,

Chef Recommends: Alfredo Sauce

 \$16 15) Mediterranean √
 \$16
 fresh spinach, kalamata olives, cherry tomatoes, Feta cheese

Chef Recommends: Alfredo or Naked Noodles

\$1617) Steak & Mushroom\$18Thinly sliced New York Steak, mushrooms,<br/>green onions, Gorgonzola cheese

Chef Recommends: Alfredo Sauce or Sassy Sauce

\$1819) Surf & Turf\$22onsThinly sliced New York Steak, farm raised<br/>shrimp, green peppers, green onions

Chef Recommends: Alfredo Sauce



\*Gluten free meals are prepared with gluten free ingredients in a non-gluten free kitchen.

# Bevenages

#### Cold Beverages -\$3

Pepsi, Sprite Bottled Henry Weinhard's Root Beer, Bottled Orange Cream Soda, Iced Tea & Lemonade (seasonal) Fruit Flavored Sparkling Water

#### Hot Beverages - \$3

Hot Herbal Tea Coffee Hot Chocolate





#### We Feature Local Wines & Microbrews.

Ask your server about today's features.

### Jamous Jon Oun Desents

We make our cheesecakes & other desserts with fresh locally sourced ingredients.



Ask your server for today's temptations

Hungry For More?

We are serving artisanal sandwiches and salads at The Brew: Independence's Favorite Coffee & Tap House. You can now have even more naughty temptations!



11 am - 8 pm Tuesday - Saturday