

Breadstick Basket | \$8

Start your pasta palooza off right with a basket of eight garlic-butter breadsticks. Served with a crock of Cowboy Jack's marinara or vodka sauce for dipping!

Seafood Pasta | \$20

Sautéed scallops, shrimp, and crab in a tomato basil cream sauce with spinach. Served over fettuccine pasta, topped with parmesan cheese, and garnished with a lemon wedge.

Lemon Chicken Scallopini | \$16

Moscato wine, lemon, butter, Italian capers, and chicken in a light cream sauce, served over linguine. Substitute shrimp or salmon for an additional \$3.

Garden Veggie | \$14

Zucchini, black olives, tomatoes, snow peas, red onion, and a hint of garlic are tossed in a sundried tomato sauce. Served over cavatappi pasta, topped with mozzarella and parmesan cheese. Add chicken for an additional \$2 or shrimp or salmon for an additional \$5.

Frontier Fire | \$19

Shrimp, Italian sausage, mushrooms, zucchini, and linguine pasta tossed in a red pepper cream sauce. Topped with green onions and parmesan cheese.

Rosa Nashville | \$18

A saucy twist on a spicy southern favorite! Sautéed onions, bell peppers, and fettuccine, all tossed in a creamy tomato and alfredo sauce blend. Topped with a juicy chicken breast and dusted with our Nashville dry rub. Substitute shrimp or salmon for an additional \$3.

Meatball Tortellini | \$15

A hearty comfort food you can count on. Cheesestuffed tortellini and seared meatball halves served in our house-made vodka sauce make this a filling and delicious way to soothe your hunger. Topped with mozzarella and parmesan cheese.

Garlic Bruschetta Tortellini | \$15

Tortellini with a blend of cheeses are tossed in light buttery garlic oil. Topped with chicken and a gorgeous garnish of our house-made bruschetta. This one keeps it simple. Simply delightful. Substitute shrimp or salmon for an additional \$3.

Gouda Cream Chicken Pasta | \$17

Sautéed bacon, mushrooms, broccoli, and cavatappi pasta tossed in our homemade gouda alfredo sauce. Served with a tender, sliced chicken breast and garnished with mixed cheese and more gouda to make it just that...more gouda!