

Antipasti
Appetizers

Focaccia al rosmarino	<i>Ve</i>	12
<i>Wood fired rosemary and garlic focaccia</i>		
Burrata con marinara e melanzane	<i>VGF*</i>	15
<i>Marinara, grilled eggplant, burrata, crostini</i>		
Calamari alla plancia	<i>GF</i>	16
<i>Marinated, grilled Monterey calamari, roasted plum tomatoes, house made chili oil</i>		
Charcuterie plate	<i>GF*</i>	22
<i>Assorted Italian sliced meats, cheese, olives, crostini</i>		
Vongole alla diavola	<i>GF*</i>	19
<i>Manila clams, croutons, spicy tomato sugo</i>		
Bruschette	<i>Ve</i>	12
<i>Tomatoes, e.v. olive oil, garlic and basil over grilled bread</i>		
Antipasto misto	<i>GF*</i>	18
<i>Marinated grilled vegetables, mozzarella, tomato, speck, coppa, crostini</i>		

Insalate e zuppe
Salads and soups

Passato di verdure	<i>V</i>	11
<i>Seasonal vegetarian soup, e.v. olive oil drizzle</i>		
Cuore di romana*	<i>GF*</i>	13
<i>Romaine heart lettuce, caesar dressing, shaved parmigiano and wood-fired crouton</i>		
Insalata verde al balsamico	<i>Ve</i>	12
<i>Baby lettuce with balsamic dressing, seasonal vegetable toppings</i>		
Insalata di barbabietole, caprino e noci	<i>VGF</i>	13
<i>Beet salad with Washington goat cheese and walnuts</i>		
Mozzarella e pomodori	<i>VGF</i>	14
<i>Vine ripened tomatoes, fresh mozzarella, basil and e.v.o.o.</i>		

V – Vegetarian Ve – Vegan GF – Gluten Free GF - Gluten Free Available*

A 3% surcharge will be added to your bill to help offset the rising costs of goods. 100% of this surcharge is retained by the restaurant.

Pasta, carne e pesce
Pasta, meat and fish
Gluten free penne available upon request

Bucatini delicati		23
	<i>Bucatini, baby manzo meatballs, pancetta, fresh mozzarella, basil, homemade sugo</i>	
Lasagnette		25
	<i>Layered pasta with ground beef, pork, ricotta, mozzarella</i>	
Gnocchi di patate con pomodoro e mozzarella	V	23
	<i>Homemade potato gnocchi, imported San Marzano tomatoes, mozzarella, parmigiano</i>	
Rigatoni alla bolognese	GF*	23
	<i>Artisan rigatoni, beef and pork bolognese, San Marzano sugo</i>	
Penne Amalfi	GF*	28
	<i>Gulf prawns, smoked salmon, zucchini, spinach, roasted garlic cream</i>	
Linguine Di Mare	GF*	32
	<i>Manila clams, mussels, calamari, bay scallops, gulf shrimp in a tomato cream sauce</i>	
Brasato d' agnello	GF	38
	<i>Braised American lamb shank, creamy polenta, roasted vegetables (Limited Availability)</i>	
Misto di carne*	GF	37
	<i>Italian sausage, chicken, prime sirloin, roasted potatoes, grilled vegetables</i>	
Pollo ai carciofi	GF*	28
	<i>Local Washington chicken, artichoke hearts, sun-dried tomato, white wine lemon reduction, roasted vegetables and potatoes</i>	
Pesce alla griglia	GF*	32
	<i>Grilled organically farmed steelhead, gulf prawns, homemade cheese and spinach ravioli</i>	
Scaloppine di maiale	GF*	28
	<i>Thinly sliced pork tenderloin, orini mushroom sauce, roasted potatoes and mixed vegetables</i>	
Risotto ai funghi	GF	24
	<i>Italian arborio rice, wild mushrooms, gorgonzola, Reggiano *add homemade grilled pork sausage \$4</i>	

Contorni/Sides

Spicy house-made meatballs with marinara & polenta 15
Pasta aglio e olio or sugo 10
Sautéed spinach 9
Roasted vegetables 9

*Consuming raw or undercooked foods could cause food born illness

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Eastern Washington wood fired

Pizza napoletana: Authentic Neapolitan pizzas are made with San Marzano tomatoes grown on the volcanic plains to the south of Mount Vesuvius, and fresh Mozzarella. The genuine Neapolitan pizza dough consists of wheat flour, natural yeast, salt and water. For proper results, strong flour with high protein content must be used. After the rising process, the dough must be formed by hand and may be no more than 3 mm (1/8 in) thick. The pizza must be baked for 60–90 seconds in a 485 °C (905 °F) stone oven with wood fire. When cooked, it should be slightly crispy on the rim, tender and fragrant in the middle. The pizza napoletana is a 'Traditional Specialty Guaranteed' (*Specialità Tradizionale Garantita*, STG) product in Europe.

Please note that there might be a slight delay between entrees and pizzas

Margherita	V	19
<i>Tomato, basil, mozzarella, parmigiano</i>		
Melina	V	20
<i>Black truffles, mozzarella, wild mushrooms, parmigiano</i>		
Bianca	V	20
<i>Mozzarella, ricotta, gorgonzola, olive oil, rosemary, parmigiano</i>		
Speck, caprino e rughetta		21
<i>Tomato, goat cheese, mozzarella, rucola, speck, parmigiano</i>		
Siciliana		21
<i>Pistachio pesto base, mozzarella, Italian chicken sausage, arugula, lemon dressing</i>		
Corydon		20
<i>Pepperoni, provolone, mozzarella, parmigiano</i>		
Pizza capricciosa		22
<i>Crushed san Marzano, mozzarella, mushrooms, cotto ham, olives, artichoke hearts</i>		
Pizza calabria		22
<i>Mama Lil's mild peppers, Calabrian salame, roasted sweet onions, mozzarella, san marzano passata, parmigiano</i>		

V – Vegetarian

Gluten Free pizza crust available upon request \$7

Making pizza at home? Buy our daily made, 11oz dough \$5