

Antipasti
Appetizers

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

Insalate e zuppe
Salads and soups

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

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.

A gratuity of 20% may be added for parties of 6 or more

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

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

Bucatini delicati	23
<i>Bucatini, baby beef and pork 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	23
<i>Homemade potato gnocchi, imported San Marzano tomatoes, mozzarella, parmigiano</i>	
Rigatoni alla bolognese	23
<i>Artisan rigatoni, beef and pork bolognese, San Marzano sugo</i>	
Penne Amalfi	28
<i>Gulf prawns, smoked salmon, zucchini, spinach, roasted garlic cream</i>	
Linguine Di Mare	32
<i>Manila clams, mussels, calamari, bay scallops, gulf shrimp in a tomato cream sauce</i>	
Brasato d' agnello	38
<i>Braised American lamb shank, creamy polenta, roasted vegetables (Limited Availability)</i>	
Bavette alla griglia	36
<i>Seasoned, seared Washington Royal Ranch Bavette steak, garlic puree, chimichurri, arugula salad, roasted Yukon potato cake</i>	
Pollo ai carciofi	28
<i>Local Washington chicken, artichoke hearts, sun-dried tomato, white wine lemon reduction, roasted vegetables and potatoes</i>	
Pesce alla griglia	32
<i>Grilled organically farmed steelhead, gulf prawns, homemade cheese and spinach ravioli</i>	
Scaloppine di maiale	28
<i>Thinly sliced pork tenderloin, orini mushroom sauce, roasted potatoes and mixed vegetables</i>	
Risotto ai funghi	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 marinara	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	20
<i>San marzano passata, basil, mozzarella, parmigiano</i>		
Melina	V	21
<i>Black truffles, mozzarella, wild mushrooms, parmigiano</i>		
Bianca	V	21
<i>Mozzarella, ricotta, gorgonzola, olive oil, rosemary, parmigiano</i>		
Speck, caprino e rughetta		22
<i>San marzano passata, goat cheese, mozzarella, rucola, speck, parmigiano</i>		
Siciliana		21
<i>Pistachio pesto base, mozzarella, Italian chicken sausage, arugula, lemon dressing</i>		
Corydon		21
<i>San marzano passata, Pepperoni, provolone, mozzarella, parmigiano, basil</i>		
Pizza capricciosa		22
<i>San Marzano passata, mozzarella, mushrooms, cotto ham, olives, artichoke hearts</i>		
Pizza calabria		22
<i>San Marzano passata, Mama Lil's mild peppers, Calabrian salame, roasted sweet onions, mozzarella, parmigiano, basil</i>		

V – Vegetarian

Gluten Free pizza crust available upon request \$7

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