

PIATTI

DINNER

ANTIPASTI

ASPARAGI Grilled Asparagus, Toasted Hazelnuts, Goat Cheese & Herb Vinaigrette	7.5
BRUSCHETTA Diced Tomatoes, Basil, Garlic, Extra Virgin Olive Oil & Goat Cheese, Grilled Como Loaf	8
STRATI Layered: Grilled Eggplant, Zucchini & Red Bell Peppers, Caramelized Onions, Goat Cheese & Pesto	8
GAMBERI Grilled Pancetta Wrapped Shrimp, Cannellini Beans, Pancetta & Arugula	8
CALAMARI Semolina Fried Calamari, Fennel, Green Beans & Spicy Aioli	9.5
COZZE Steamed Penn Cove Mussels, Wine, Herbs & Tomatoes	12
DI PARMA Prosciutto di Parma, Fresh Mozzarella, Arugula & Grissini	11

ZUPPA

MINISTRONE Cannellini Beans, Tomatoes, Zucchini, Onions, Swiss Chard, Parmesan & Basil Pesto	4.5 / 6.5
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INSALATE

CAESAR Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing *	7.5
MISTI Garden Lettuce, Red Onion, Goat Cheese Crostini, Cherry Tomatoes, Cucumber & Herb Vinaigrette	6.5
FRUTTA Arugula, Strawberries, Blueberries, Goat Cheese, Almonds & Raspberry-Mint Vinaigrette	8.5
SPINACI Spinach, Roasted Red Peppers, Cooked Egg, Bacon, Red Onions & Balsamic Vinaigrette	7
CAPRESE Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Leaf, Extra Virgin Olive Oil & Saba	10.5
CAPRICCIOSA Piatti "Cobb", Smoked Bacon, Grilled Chicken, Avocado, Artichokes, Gorgonzola, Oven-Roasted Tomatoes, Chopped Eggs & Gorgonzola Dressing	16

PIZZA

MARGHERITA Fresh Mozzarella, Parmesan, Tomato Sauce & Basil	12
PROSCIUTTO Fontina, Gorgonzola Dolce, Fig Mostarda & Arugula	14
SOPRESATTA Spicy Salami, Sweet Chilies, Mozzarella, Tomato Sauce & Thyme	12
MELANZANE Grilled Eggplant, Roma Tomatoes, Roasted Garlic, Goat Cheese, Fontina & Basil	12.5
PEPPERONI Mozzarella, Parmesan & Tomato Sauce	11.5

PASTA

BOLOGNESE House-Made Fettuccine, Sausage & Fennel Ragu & Pecorino Toscano	9 / 14
PENNE Sautéed Chicken, Broccoli, Tomatoes, Garlic, White Wine, Chili Flakes & Pine Nuts	10.5 / 16
ALLA NORMA Spaghetti, Baked Eggplant, Tomatoes, Basil & Ricotta Salata	9 / 14
PAPPARDELLE House-Made Ribbon Pasta, White Prawns, Zucchini, Tomatoes, Arugula, Garlic, White Wine & Basil	12 / 19
LASAGNA Sausage & Fennel Ragu, Ricotta, Mozzarella & Marinara	14
RAVIOLI House-Made Goat Cheese & Caramelized Onion Ravioli; Asparagus, English Peas & Grape Tomatoes	11 / 17
RIGATONI House-Made Sausage, Tomato Sauce, White Wine, Chili Flakes, Parmesan & Pecorino Romano	9 / 14
GNOCCHI Hand-Made Potato Dumplings, Pesto Cream, Marinara, Parmesan & Pine Nuts	9 / 14
RISOTTO Arborio Rice, White Prawns, Leeks, Fennel, Thyme & Lemon Zest	11.5 / 18

SECONDI

POLLO RIPIENO Boneless Half Chicken Stuffed with Swiss Chard, Goat Cheese, Pine Nuts & Currants; Garlic Mashed Potatoes, Green Beans & Roasted Garlic Sauce	18
PICCATA Chicken Breast, Tomatoes, Lemon, White Wine, Garlic, Herbs, Garlic Mashed Potatoes & Green Beans	17
HALIBUT Fresh Grilled Alaskan Filet, Roasted Fingerling Potatoes, Grilled Asparagus & Limoncello Sauce	25
SALMONE Fresh Grilled Wild King Salmon, Garlic Mashed Potatoes, Green Beans & Salsa Verde	25
LUGANEGA House-Made Fennel-Pork Sausages, Pancetta, Fingerling Potatoes, Red Bell Peppers, Grilled Onions, Escarole & Stone Ground Mustard Vinaigrette	17
MAIALE Spice Rubbed Pork Tenderloin, Risotto, Roasted Carrots & Huckleberry Sauce *	19
BISTECCA Herb & Garlic Marinated Rib-eye Steak, Gratinata, Green Beans, Gorgonzola Dolce & Red Wine Sauce *	25

CONTORNI

LATTUGHE Sautéed Spinach, Escarole, Garlic & Lemon Juice	4
GRIGLIATA Grilled Eggplant, Red Bell Peppers & Basil	5
GRATINATA Layered Potatoes, Goat Cheese, Leeks & Thyme	4.5

Seasonal Menu Subject to Change
Call 206-524-9088 for More Information

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk of food borne illness.

Executive Chef / Felix Acosta