

PIATTI

LUNCH

ANTIPASTI

ASPARAGI Grilled Asparagus, Toasted Hazelnuts, Goat Cheese & Herb Vinaigrette	7
BRUSCHETTA Diced Tomatoes, Basil, Garlic, Extra Virgin Olive Oil & Goat Cheese, Grilled Como Loaf	7.5
STRATI Layered: Grilled Eggplant, Zucchini & Red Bell Peppers, Caramelized Onions, Goat Cheese & Pesto	8
GAMBERI Grilled Pancetta Wrapped Shrimp, Cannellini Beans, Pancetta & Arugula	8.5
CALAMARI Semolina Fried Calamari, Fennel, Green Beans & Spicy Aioli	9.5
COZZE Steamed Penn Cove Mussels, White Wine, Tomatoes & Herbs	11
DI PARMA Prosciutto di Parma, Fresh Mozzarella, Arugula & Grissini	10

INSALATE

MISTI Garden Lettuce, Red Onion, Goat Cheese Crostini, Cherry Tomatoes, Cucumber & Herb Vinaigrette	6.5 / 9.5
CAESAR Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing *	7 / 11
FRUTTA Arugula, Strawberries, Blueberries, Goat Cheese, Almonds & Raspberry-Mint Vinaigrette	8.5 / 12.5
CAPRESE Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Leaf, Extra Virgin Olive Oil & Saba	10
SPINACI Spinach, Bacon, Roasted Red Peppers, Cooked Egg, Red Onions & Balsamic Vinaigrette	7 / 11
CAPRICCIOSA Piatti "Cobb", Smoked Bacon, Grilled Chicken, Avocado, Artichokes, Gorgonzola, Oven-Roasted Tomatoes, Chopped Eggs & Gorgonzola Dressing	9.5 / 15

PANINI

On a House-Made Ciabatta Roll with Choice of Garden Lettuce Salad or Polenta Fries. Substitute a Small Minestrone, Caesar or Spinaci	2
PANCETTA Applewood Smoked Bacon, Provolone, Romaine, Tomato, Pesto & Mayo	10
PORTOBELLO Grilled Portobello Mushroom, Fresh Mozzarella, Red Peppers, Onion, Romaine, Tomato & Mayo	10
POLLO Herb Grilled Chicken Breast, Mozzarella, Romaine, Tomato, Pesto & Mayo	10
PROSCIUTTO COTTO Warmed Italian Rosemary Ham & Provolone, Romaine, Tomato, Mayo & Dijon Mustard	10

ZUPPA

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

MARGHERITA Fresh Mozzarella, Parmesan, Tomato Sauce & Basil	11
PROSCIUTTO Fontina, Gorgonzola Dolce, Fig Mostarda & Arugula	13
SOPRESATTA Spicy Salami, Sweet Chilies, Mozzarella, Tomato Sauce & Thyme	11
MELANZANE Grilled Eggplant, Roma Tomatoes, Roasted Garlic, Goat Cheese, Fontina & Basil	12
PEPPERONI Mozzarella, Parmesan & Tomato Sauce	11

PASTA

BOLOGNESE House-Made Fettuccine, Sausage & Fennel Ragu & Pecorino Toscano	8.5 / 13.5
PENNE Sautéed Chicken, Broccoli, Tomatoes, Garlic, White Wine, Chili Flakes & Pine Nuts	9.5 / 15
ALLA NORMA Spaghetti, Baked Eggplant, Tomatoes, Basil & Ricotta Salata	9 / 14
PAPPARDELLE Wide Ribbon Pasta, Prawns, Cherry Tomatoes, Zucchini, Arugula, Garlic, White Wine & Basil	11.5 / 18
LASAGNA Sausage & Fennel Ragu, Ricotta, Mozzarella & Marinara	13.5
RAVIOLI House-Made Goat Cheese & Caramelized Onion Ravioli; Asparagus, English Peas & Grape Tomatoes	10.5 / 16
RIGATONI House-Made Sausage, Tomato Sauce, White Wine, Chili Flakes, Parmesan & Pecorino Romano	8.5 / 14
GNOCCHI Handmade Potato Dumplings, Pesto Cream, Marinara, Parmesan & Pine Nuts	8.5 / 14
RISOTTO Daily Preparation, Please Inquire	

SECONDI

PARMIGIANA Breaded Chicken Cutlet, Parmesan, Mozzarella, Garlic, Bucatini & Marinara	13
PICCATA Double 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

A message from the State of Washington:
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juices may increase your risk of food borne illness

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

Executive Chef / Felix Acosta