

STARTS

GARLIC KNOTS Neapolitan pizza dough knots, garlic butter, parsley, grana padano, served with house marinara	12
BRUSCHETTA <i>with toasted house-made bread</i>	
Classic tomato, basil, garlic	12
Wild Mushroom & Herbed Ricotta wild mushrooms sauteed in butter and calabrian chili, balsamic, lemon zest, and chives	14
Caponata [Ⓢ] slow-cooked eggplant, tomato compote with sweet-and-sour notes, finished with olives, capers, pine nuts	14
ROASTED CAULIFLOWER Roasted cauliflower, lemon caper drizzle [Ⓢ] , crispy prosciutto, bread crumbs, pecorino romano	14
NEAPOLITAN MEATBALLS Nonna Carolina's meatballs, milled tomatoes, grana padano	16
VONGOLE POMODORO Manila Clams, italian tomato, white wine, garlic, chili flake, onions, herbs, toasted house-made bread	20
PROSCIUTTO & BURRATA Burrata, prosciutto di parma, peperonata, toasted house-made bread	18

PASTAS

SPAGHETTI ALLA MARINARA marinara, grana padano	24
SPAGHETTI ALL' ARRABBIATA spicy tomato sauce, basil, pecorino romano	24
RIGATONI ROASTED GARLIC CREAM roasted garlic cream, gremolata, grana padano	24
RIGATONI BOLOGNESE slow-simmered beef, veal, and pork ragu, grana padano	26
SPAGHETTI VONGOLE E SALSICCIA Manila clams and italian sausage simmered in white wine, tomato, chili flake, fresh basil	28
GNOCCHI ALLA SORRENTINA potato gnocchi in a tomato sauce, butter, garlic, baked with mozzarella, basil, grana padano	24
GNOCCHI WITH CREAMY PESTO [Ⓢ] potato gnocchi, basil pesto, cream, toasted pine nuts, grana padano	24
NEAPOLITAN LASAGNA Semolina pasta, Nonna Carolina's meatballs, ricotta, mozzarella, provola, milled tomatoes	26

EXTRAS + ADD-ONS

GRILLED CHICKEN	5	ANCHOVY	3
NONNA'S MEATBALL	5	CALABRIAN CHILI	3
ROASTED WILD MUSHROOM	5	GLUTEN FREE PASTA	4
ITALIAN SAUSAGE	5	GLUTEN FREE PIZZA	4

SALADS + SOUP

CAESAR Romaine, ciabatta crouton, shaved parmigiano, classic dressing [Ⓢ] <i>personal size available</i>	18
BEET & ARUGULA [Ⓢ] Marinated Beets, arugula, EVOO, red onion, oranges, goat cheese, candied walnuts, lemon vinaigrette	18
MISTA Leaf lettuce, carrot, red onion, kalamata olive, roasted peppers, cannellini beans, gorgonzola, champagne vinaigrette <i>personal size available</i>	18
NAPOLI Romaine, chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olives [†] , gorgonzola, house dressing [Ⓢ]	22
GREEN GODDESS [Ⓢ] Green leaf lettuce, chicken breast, pancetta, gorgonzola, hazelnut, red onion, dried cherries, green goddess dressing	22
MINISTRONE SOUP Cannellini beans, carrot, onion, celery, escarole, ditalini pasta, pomodoro-parmigiano broth and toasted house-made bread	7 10

PIZZAS

MARGHERITA Milled tomatoes, fresh mozzarella, basil, pecorino romano	24
ARTISANAL PEPPERONI Milled tomatoes, mozzarella, artisanal pepperoni, pecorino romano	26
BIANCA EVOO, roasted garlic, oregano, fresh mozzarella, goat cheese, caramelized onions, pecorino romano	26
PROSCIUTTO & ARUGULA EVOO, fresh mozzarella, tomato, prosciutto di Parma, arugula, shaved parmigiano, pecorino romano	28
MEDITERRANEAN EVOO, marinated eggplant, roasted peppers, wild mushrooms, goat cheese, fresh mozzarella, pecorino romano	26
CAMPANIA Milled tomatoes, italian sausage, wild mushroom, caramelized onion, fresh mozzarella, basil, pecorino romano	28
PULCINELLA EVOO, fresh mozzarella, italian sausage, roasted peppers, calabrian chili, and house made pickled peppers, fresh basil, pecorino romano	28
ROBERTO [Ⓢ] EVOO, pistachio puree, italian sausage, fresh mozzarella, smoked mozzarella, basil, pecorino romano	28
PICCANTE E DOLCE Milled tomatoes, mozzarella, artisanal pepperoni, sausage, caramelized onion, jalapeno, hot honey, pecorino romano	28
SPICY SICILIAN EVOO, calabrian chili, caponata, fresh mozzarella, basil, pecorino romano	26
MARINARA DI CONSTANTINO Milled tomato sauce, oregano, slivered garlic, calabrian chili oil	20



THE AMICI CLUB

YOUR INSIDE TRACK TO EVERYTHING TUTTA BELLA!

It's FREE to join, you'll score a great sign-up bonus, and you'll earn rewards and exclusive perks every time you stop by! Scan to Register.

FOOD ADVISORY

[Ⓢ] Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnessPlease inform your server of any food allergies. Our kitchen uses dairy, wheat, soy, shellfish, eggs and nuts. Items marked [Ⓢ] contain nuts.

A 4% surcharge will be added to all guest checks at our Seattle locations to help support our team and sustain our business. This surcharge is retained entirely by the house.

HOUSE-CRAFTED COCKTAILS

NEGRONI gin, campari, sweet vermouth	16	SOFIA Vodka, limoncello, aperol, lemon, mint, seasonal berries	16
DON CALABRIA Calabrian chili-infused tequila, lime juice, rich agave, and a splash of blood orange liqueur	16	OLD FASHIONED Bourbon, orange and black walnut bitters, maple syrup  <i>available smoked</i>	16
APEROL SPRITZ Aperol, prosecco, soda	16	EMPRESS NEW GIMLET Empress gin, simple syrup, lime	16
LIMON DROP Vodka, limoncello, rosemary lemonade	16	CASTRA NICIA Bourbon, averna amaro, aperol, lime, bitters, boozy cherry	16
ESPRESSO MARTINI Vodka, coffee liqueur and lever pulled espresso	16	MARGARITA SICILIANA Silver tequila, campari, blood orange liqueur, lime	16
PAPER PLANE Bourbon, aperol, amaro amorino riserva, fresh lemon juice	16	BLACK MANHATTAN Bourbon, amaro amarino riserva, angonstura bitters	16

SPIRIT-FREE

SPRITZINO SENZA Mionetto non-alcoholic sparkling wine, mionetto apertivo	14
BELLA BASILICO Botanical zero-proof spirit, strawberry, basil, lemon	15
MAGNIFIQUE Pathfinder non-alcoholic amaro, fever tree ginger beer, lime	13
MENTA FRESCA Cucumber, mint, rosemary, lemon, lime soda	12
HOPPY REFRESHER (BOTTLE) Cucumber, mint, rosemary, lemon, lime soda	14
MIONETTO SPARKLING WINE VENETO Removed alcohol wine, refreshing notes of green apple, pear and citrus, with lingering peach finish.	14
FREMONT N/A IPA (CAN) Citrus, slightly floral, sweet aromatics, light body	6

WHITE - ROSÉ - SPARKLING

6oz / 9oz / Bottle

HOUSE WHITE WINE PLEASE ASK ABOUT OUR CURRENT SELECTION	13 17 49
ROSE' KOMAROS GAROFOLI - MARCHE Medium body, aromas of wild strawberry, sour cherries and white peaches; bright acidity, velvet finish.	14 19 51
PINOT GRIGIO RIFF - ALOIS LAGEDER - TRE VENEZIE Light-bodied with notes of green apple and citrus. Crisp and dry.	14 19 51
CHARDONNAY LAVIS - TRENTO Straw yellow color with greenish tint. Flavors of golden delicious apple and pineapple. ull body wine with harmonic finish.	14 19 51
SAUVIGNON BLANC VINTNERS CV - WALLA WALLA, WA Bright straw yellow color, lemongrass and honeydew on the nose. Flavors of passion fruit and peach, finish on grapefruit acidity.	14 19 51
PROSECCO RIVE DELLA CHIESA - VENETO Golden apple, exotic fruit, and wild flower. Solid structure with a long finish.	13 17 49

REDS

6oz / 9oz / Bottle

HOUSE RED WINE PLEASE ASK ABOUT OUR CURRENT SELECTION	13 17 49
BARBERA D'ASTI ARALDICA - PIEMONTE Medium body, soft tannins with bright acidity. Notes of cherry, vanilla, and smoke	14 19 51
MONTEPULCIANO D'ABRUZZO VALLE REALE - ABRUZZO Blueberries, cherries, licorice, and sweet spice. Medium body, good acidity, long finish	15 20 55
PRIMITIVO LI VELI - PUGLIA Full-bodied with black cherry, licorice, and black plums. Notes of baking spices and peppercorn. Long, soft finish	14 19 51
SUPER TUSCAN GREPPICANTE TOSCANA Currant, blackberries, hints of rosemary. Full-bodied, decadent fruit, rich meat, leather	15 20 55
CHIANTI CLASSICO DOCG CAFAGGIO - TOSCANA Aromas of ripe red cherries, wild strawberries, and red currants, medium-bodied with a vibrant acidity. Finish with fine-grained tannins	15 20 55
PINOT NOIR 503 WILLAMETTE VALLEY, OR Fresh, raspberry, cherry, and strawberry round aromatics. Plays well on the palate with depth and a hint of fruit tartness	14 19 51

BEER + CIDER

FREMONT GOLDEN PILSNER	9
TUTTA BELLA AMBER LAGER	9
ROTATING IPA	9
SEASONAL TAP	9
PERONI (BOTTLE)	8
RAINIER (CAN)	6
LOST LAKE DRY CIDER (CAN)	8

ESPRESSO + TEAS

CAFFE LATTE Espresso and steamed milk	7
CAPPUCCINO Espresso, steamed milk and foam	6
ESPRESSO Traditional lever-pulled	5
NUTTELLA LATTE Espresso, hazelnut chocolate and steamed milk 	7
SELECTION OF HOT TEAS English breakfast, peppermint, green, chamomile	5

BEVERAGES

ITALIAN MINERAL WATER OR SPARKLING	6 10
ROSEMARY LEMONADE <i>add blackberry .50</i> Housemade rosemary syrup, lemon, soda	6
ITALIAN SODA Cherry, blood orange or blackberry, topped with soda water & cream	6
RISHI BLACK ICED TEA <i>add blackberry .50</i>	5
MEXICAN COKE Bottled, sweetened with cane sugar	5
SODA Coke, Diet Coke, Sprite	5

DESSERTS

GELATO Single scoop or combine flavors 	6
TIRAMISU Ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate - <i>serves two</i> 	14
SICILIAN CANNOLI Traditional ricotta cream, mini chocolate chips, crushed pistachio 	9
WARM CARAMEL CAKE Traditional warm and sticky cake, caramel sauce, whipped cream, crunchy salt	13
AFFOGATO Scoop of gelato accompanied by an espresso	9