

BORN IN NAPLES



RAISED IN SEATTLE

STARTS	TOMATO BASIL BRUSCHETTA Macerated tomato, garlic, basil oil, toasted house-made bread	11	ARANCINI ARRABBIATA Mozzarella-stuffed fried carnaroli risotto balls, angry red dipping sauce	12	PROSCIUTTO & BURRATA Burrata, prosciutto di parma, peperonata, toasted house-made bread	16	NEAPOLITAN MEATBALLS Nonna Carolina’s meatballs, milled tomato sauce, grana padano	15
	CALAMARI FRITTI Pacific Coast calamari, peppadew pepper garnish, calabrian chili aioli	15	SHRIMP GENOA Sautéed shrimp, tomato, white wine, garlic, toasted house-made bread	15	ROASTED CAULIFLOWER Cauliflower floret, lemon caper drizzle [§] , pecorino romano, calabrian chili aioli	12	HEARTH LOAF Hot from the hearth bread, olive oil and herb blend to dip	7

SALADS + SOUPS			
ADD CHICKEN 5 ADD SHRIMP 7			
CAESAR Romaine ribbon, ciabatta crouton, shaved parmigiano, classic dressing [§] <i>Add anchovy 4</i>		18	
SICILIAN SPINACH ^{GF} Spinach, radicchio, dried apricot, toasted walnut, gorgonzola, red onion, honey garlic-ginger vinaigrette		17	
KNIFE & FORK BUTTERLEAF ^{GF} Whole leaf butter lettuce, gorgonzola, cracked hazelnut, citrus-sherry vinaigrette		16	
NAPOLI ^{GF} Romaine, grilled chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olive [†] , gorgonzola, house dressing		19	
BEET, ARUGULA & GOAT CHEESE ^{GF} Roasted red and golden beet, arugula, pistachio, goat cheese, balsamic vinaigrette		16	
MINISTRONE SOUP Pomodoro-reggiano brodo, white bean, ditalini pasta, carrot, onion, fennel, escarole		6	9
WEDDING SOUP Parmigiana and prosciutto brodo, chicken, escarole, carrots, onions, celery, pastina <i>Add meatball 5</i>		7	10

PASTAS		
ADD CHICKEN 5 MEATBALL 5 SHRIMP 7 SUB FOR GLUTEN FREE PASTA 4		
RIGATONI BOLOGNESE Slow-simmered three-meat and tomato ragu, grana padano		24
CAMPANELLE WITH SAUSAGE & BROCCOLINI Italian sausage, broccolini, olive oil, white wine, lemon, garlic		23
WILD MUSHROOM GNOCCHI Porcini and cremini mushroom, mascarpone, spinach, onion, grana padano		22
SPAGHETTI ARRABBIATA WITH MEATBALLS Nonna Carolina's meatballs, calabrian red sauce, grana padano		24
CREAMY PESTO GNOCCHI [*] Garlic cream sauce, roasted garlic, basil pesto, toasted pine nut, grana padano		22
CAMPANELLE WITH ROASTED GARLIC SAUCE Roasted garlic, cream, grana padano, fresh chive		20

Start your meal with wine or one of our classic cocktails. See reverse of this menu for full range.

MAINS	
ADD SIDE CAESAR OR BUTTERLEAF SALAD 8	
PESCE ALL’ACQUA PAZZA ^{GF} Halibut poached and served in “crazy water” brodo made with tomato, pepper, white wine, onion, garlic, herbs	29
HUTTERITE PORK OSSO BUCO ^{GF} Braised pork shank, served with pan jus and mascarpone mashed potatoes	32
ROMAN-STYLE ROAST CHICKEN ^{GF} Honey-citrus marinated half chicken, roasted, served with red wine demi and roasted seasonal vegetable	31
LUMMI ISLAND WILD PICCATA SALMON ^{GF} Pan-seared wild caught sockeye salmon, piccata sauce, served with pan-seared broccolini	32

SIDES + EXTRAS	
MASCARPONE MASHED POTATOES	6
ROASTED FINGERLING POTATOES	6
PAN-SEARED BROCCOLINI	5
ROASTED SEASONAL VEGETABLES	6

PIZZAS	
SUB FOR A GLUTEN FREE CRUST 5	
MARGHERITA Milled tomato, fresh mozzarella, basil	21
CAMPANIA Milled tomato, italian sausage, mushroom, caramelized onion, fresh mozzarella	24
ARTISANAL PEPPERONI Milled tomato, artisanal pepperoni, mozzarella, served with calabrian chili honey	24
VERDE Verde sauce, roasted red pepper, eggplant, goat cheese, mozzarella, pecorino romano	23
UMBRIA Red potatoes cooked in cream, onions, thyme, pancetta lardons, pecorino romano	24
TROPEA Milled tomato, nduja, italian sausage, fresh mozzarella, whipped ricotta, fresh basil, pecorino romano	25
ROBERTO [*] Extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked mozzarella, basil	25
PROSCIUTTO & ARUGULA Extra virgin olive oil, prosciutto di parma, fresh mozzarella, parmigiano shard, tomato, arugula	24

^{*} Contains nuts. Some menu items may have had contact with nuts. Please inform server of food allergy. [†] Some of our olives may contain pits. Please enjoy at your own risk. [§]Contains anchovies ^{*} The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness. ^{GF} Gluten Free.



Check out our drink book for a full list of wines.

WHITE - ROSÉ - SPARKLING				6oz / 9oz / Bottle
HOUSE WHITE WINE ROTATING SELECTION	11	16.5	40	
FRANCIACORTA ANTICA FRATTA LOMBARDIA Sparkling, rich and intense bouquet, full on palate, definite acidic tinge, fine and persistent perlage	20	30	76	
PROSECCO SPUMANTE BRUT RIVE DELLA CHIESA VENETO Golden apple, exotic fruit and wild flower, solid structure with long finish	11	16.5	40	
ROSATO KOMAROS GAROFOLI MARCHE Medium body, aromas of wild strawberry, sour cherries and white peaches, bright acidity and velvet finish	13	19.5	48	
PINOT GRIGIO RIFF ALOIS LAGEDER VENETO Light body, notes of green apple and citrus fruit, crisp and dry	12	18	44	
SAUVIGNON BLANC VINTERS COLUMBIA VALLEY Dry with medium body, great acidity, apricot, melon, grapefruit and pineapple	12	18	44	
CHARDONNAY ELIZABETH WALLA WALLA WASHINGTON Yellow color, citrus notes, fresh melon, apples, noticeable acidity, long fresh finish	15	22.5	56	

REDS				6oz / 9oz / Bottle
HOUSE RED WINE ROTATING SELECTION	11	16.5	40	
CHIANTI DOCG ANTONIO SANGUINETI-TOSCANA Medium body, cherry, red plums and violet, hint of leather, slightly tannic with clean bright finish	14	21	52	
PINOT NOIR ROW 503 CELLARS-WILLAMETTE OREGON Garnet color, cherries aromas, red plum, light warm spice	13	19.5	48	
RED WINE BLEND WOVEN FIELDS-COLUMBIA VALLEY WASHINGTON Full body merlot-driven blend, sturdy tannins, blueberry, cardamom, orange, clove and oregano flavors, restrained acidity	14	21	52	
SANGIOVESE SAN POLO-TOSCANA Ruby red color and purple notes, cherry, violets, black currant, hint of spicy notes, pleasant tannins	13	19.5	48	
MINI AMARONE ALLEGRINI PALAZZO DELLA TORRE VENETO Full body, ripe and juicy black fruit with espresso, velvety smooth finishh	15	22.5	56	

BEERS ON DRAFT	
CHECK DRINK BOOK FOR BOTTLED AND CANNED OPTIONS	
FREMONT GOLDEN PILSNER 4.5% ABV	8
STOUP CITRA IPA 5.9% ABV	8
MENABREA AMBER 5.0% ABV	8
ROTATING SEASONAL TAP	9

HOUSE-CRAFTED COCKTAILS	
TUTTA BELLA NEGRONI Vermouth-barreled gin, campari, cocchi americano, sweet vermouth	16
SOFIA Vodka, limoncello, aperol, lemon, mint, seasonal berries	14
MARGARITA SICILIANA Silver tequila, campari, blood orange liqueur, lime	15
LIMON DROP Vodka, limoncello, rosemary lemonade	14
CASTRA NICIA Bourbon, averna amaro, aperol, lime, bitters, boozy cherry	15
ESPRESSO MARTINI Meletti coffee liqueur, cioccolato, anissetta, espresso	15
APEROL SPRITZ Aperol, prosecco, soda	13
EMPRESS NEW GIMLET Empress gin, simple syrup, lime	16
OLD FASHIONED Bourbon, orange and black walnut bitters, maple syrup <i>available smoked</i>	15
BOULEVARDIER Barrel-aged bourbon, vermouth, meletti amaro	18
BLUE MEANIE Gin, luxardo maraschino, cocchi americano, blackberry liqueur	17
CRAZY MARY Vodka, vermouth, bloody mary mix	15
MEZCAL ME MAYBE Mezcal, agave, ancho reyes, lime	15
SBAGLIATO Campari, vermouth, prosecco	15
LITTLE ITALY Rye whiskey, vermouth, cynar liqueur, plum bitters	15
TUTTA-TINI Infused gin, vermouth blanco	16

SPIRIT FREE			
SAN SIN Wilderton lustere, pathfinder N/A amaro, sanbittér	12	MAGNIFIQUE Pathfinder N/A amaro, fever tree ginger beer, lime	12
MENTA FRESCA Cucumber, mint, rosemary, lime, soda			12

BEVERAGES (NON-ALCOHOLIC)		
ITALIAN MINERAL WATER	5	10
ITALIAN SPARKLING WATER	5	10
ROSEMARY LEMONADE <i>add blackberry .50</i> Housemade rosemary syrup, lemon, soda	5.5	
ITALIAN SODA Cherry, blood orange or blackberry, topped with soda water & cream	5	
SANBITTÉR Italian bitter soda	6	
SELECTION OF HOT TEAS English breakfast, peppermint, green, chamomile	4.5	
RISHI BLACK ICED TEA <i>add blackberry .50</i>	4.5	
MEXICAN COKE Bottled, sweetened with cane sugar	5	
SODA Coke, diet coke, sprite	4	