

STARTS

NEAPOLITAN MEATBALLS Nonna Carolina’s meatballs, milled tomatoes, grana padano	16
BRUSCHETTA Macerated cherry tomatoes with basil and garlic, toasted house-made bread	12
PROSCIUTTO & BURRATA Burrata, prosciutto di parma, peperonata, toasted house-made bread	18
ROASTED CAULIFLOWER Cauliflower florette, lemon caper drizzle [§] , crispy prosciutto, bread crumbs, pecorino romano	14
ROASTED BEETS* Roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette	14
GARLIC KNOTS Neapolitan pizza dough knots, garlic butter, parsley, grana padano, served with house marinara	12
CRISPY CALAMARI Northwest calamari, house-made pickled pepper, calabrian chile aioli	16
ARANCINI ARRABBIATA Mozzarella-stuffed fried risotto balls, arrabbiata sauce	13
POTATO CROQUETTES Crispy potato pillows, gremolata, pecorino romano, gorgonzola-chive dipping sauce	12
CALABRIAN FIRE SHRIMP SPICY Crispy fried shrimp tossed with calabrian aioli topped with chive and calabrian chili	16

PASTAS

ADD CHICKEN 5 MEATBALL 5 SHRIMP 7 SUB FOR GLUTEN FREE PASTA 4	
SPAGHETTI BOLOGNESE Spaghetti, slow simmered three-meat and tomato ragu, grana padano	26
RIGATONI WITH ROASTED GARLIC CREAM Rigatoni, roasted garlic, cream, grana padano	24
GNOCCHI WITH WILD MUSHROOM Handmade gnocchi, porcini and cremini mushroom, mascarpone, spinach, onion, grana padano	24
GNOCCHI WITH CREAMY PESTO* Handmade gnocchi, basil pesto, cream, toasted pine nuts, grana padano	24
RIGATONI WITH BRAISED BEEF Rigatoni, braised beef in tomato, grana padano	26
SPAGHETTI PRIMAVERA Spaghetti, vegetable medley, lemon cream sauce, fresh herb, grana padano	24
SPAGHETTI ALL' ARRABBIATA Spaghetti, spicy marinara sauce, fresh basil, pecorino romano	24
SPAGHETTI WITH LEMON GARLIC SHRIMP Spaghetti, sautéed shrimp, roasted red peppers, lemon garlic sauce, gremolata	26
NEAPOLITAN LASAGNA Nonna Carolina’s meatballs, semolina pasta, ricotta, mozzarella, provola, milled tomatoes	25

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.

SALADS + SOUPS

ADD CHICKEN 5 ADD SHRIMP 7		
CAESAR Romaine ribbons, ciabatta crouton, shaved parmigiano, classic dressing ^{§¶} <i>Add anchovy 5</i>	18.5	
NAPOLI Romaine ribbons, chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olive [†] , gorgonzola, house dressing ^{§¶}	19	
SALERNO Romaine ribbons, fresh mozzarella, fennel, tomato, english cucumber, basil, dijon vinaigrette	18.5	
MISTA Leaf lettuce, carrot, red onion, kalamata olive [†] , roasted pepper, cannellini bean, champagne vinaigrette <i>Add gorgonzola 3</i>	18	
GREEN GODDESS* Green leaf, sundried cherries, red onion, hazelnut, gorgonzola, chicken breast, pancetta, green goddess dressing	19	
MINISTRONE SOUP Cannellini bean, carrot, onion, fennel, escarole, ditalini pasta, pomodoro-parmigiano brodo and toasted house-made bread	7	10
WEDDING SOUP Parmigiano and prosciutto brodo, chicken, escarole, carrots, onions, celery, pastina	7	10

PIZZAS

SUB FOR GLUTEN FREE CRUST AT NO COST SAUSAGE 5 CALABRIAN CHILI 3		
MARGHERITA Milled tomatoes, fresh mozzarella, basil, extra virgin oil	23	
MARINARA DI CONSTANTINO SPICY Arrabbiata sauce, oregano, slivered garlic, calabrian chili oil	22	
PICCANTE E DOLCE SPICY Milled tomatoes, mozzarella, artisanal pepperoni, caramelized onion, jalapeno, Mike's hot honey	27	
ARTISANAL PEPPERONI Milled tomatoes, mozzarella, artisanal pepperoni	26	
CAMPANIA Milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil	27	
ROBERTO* Extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked mozzarella, basil	27	
MEATBALL & RICOTTA Extra virgin olive oil, oregano, slivered garlic, ricotta, mozzarella, meatball	26	
PROSCIUTTO & ARUGULA Extra virgin olive oil, fresh mozzarella, tomato, prosciutto di parma, arugula, shaved parmigiano	27	
LEONARDO Arrabbiata sauce, oregano, slivered garlic, fresh mozzarella, italian sausage, roasted red pepper, caramelized onion	27	
ROASTED EGGPLANT Extra virgin olive oil, marinated eggplant, roasted peppers, mushrooms, goat cheese, fresh mozzarella, basil, pecorino romano	25	
BIANCA Extra virgin olive oil, roasted garlic, oregano, fresh mozzarella, goat cheese, caramelized onions	25	

* 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.

WHITE - ROSÉ - SPARKLING		6oz / 9oz / Bottle		
HOUSE WHITE WINE PLEASE ASK ABOUT OUR CURRENT SELECTION	12	17	49	
ROSE' KOMAROS GAROFOLI - MARCHE Medium body, aromas of wild strawberry, sour cherries and white peaches; bright acidity, velvet finish	13	17	49	
PINOT GRIGIO RIFF - ALOIS LAGEDER - TRE VENEZIE Light-bodied with notes of green apple and citrus. Crisp and dry	14	18	51	
CHARDONNAY LAVIS - TRENTINO Straw yellow color with greenish tint. Flavors of golden delicious apple and pineapple. ull body wine with harmonic finish	13	17	49	
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	13	17	49	
PROSECCO SPUMANTE BRUT RIVE DELLA CHIESA - VENETO Golden apple, exotic fruit, and wild flower. Solid structure with a long finish	13	17	49	
MIONETTO SPARKLING WINE VENETO NON-ALCOHOLIC Removed alcohol wine, refreshing notes of green apple, pear and citrus, with lingering peach finish	12	16	44	
SOAVE CLASSICO PIEROPAN - VENETO Lemon color, aromas of almond blossom and marzipan, hint of cherry and elder flower, pear and white peach, zesty acidity and long finish	-	-	46	
LAMBRUSCO DI SORBARA CHIARLI - EMILIA ROMAGNA Dry sparkling rose wine with fragrant notes of violet and strawberry. Refreshing	-	-	51	
VERMENTINO COSTAMOLINO ARGIOLAS - SARDEGNA Fragrance of evergreen, pine, and mint with ripe stone fruit and citrus. Vibrant, lingering acidity	-	-	51	

HOUSE-CRAFTED COCKTAILS			
TUTTA BELLA NEGRONI Vermouth-barreled gin, campari, cocchi americano, sweet vermouth	17	SOFIA Vodka, limoncello, aperol, lemon, mint, seasonal berries	16
PAPER PLANE Bourbon, aperol, amaro amorino riserva, fresh lemon juice	16	DON CALABRIA Calabrian chili-infused tequila, lime juice, rich agave, and a splash of blood orange liqueur	16
APEROL SPRITZ Aperol, prosecco, soda	14	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
OLD FASHIONED Bourbon, orange and black walnut bitters*, maple syrup <i>available smoked</i>	15	BLACK MANHATTAN Bourbon, amaro amarino riserva, angonstura bitters	16

BEER + CIDER			
ASK YOUR SERVER FOR MORE BEER SELECTIONS			
FREMONT GOLDEN PILSNER (DRAFT)	9	TUTTA BELLA AMBER, PIKE BREWING (DRAFT)	9
STOUP CITRA IPA (DRAFT)	9	ROTATING TAP (DRAFT)	9
LOST LAKE DRY CIDER (CAN)	9		

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	13	17	49	
MONTEPULCIANO D'ABRUZZO VALLE REALE - ABRUZZO Blueberries, cherries, licorice, and sweet spice. Medium body, good acidity, long finish	14	18	51	
PRIMITIVO LI VELI - PUGLIA Full-bodied with black cherry, licorice, and black plums. Notes of baking spices and peppercorn. Long, soft finish	14	18	51	
SUPER TUSCAN GREPPICANTE TOSCANA Currant, blackberries, hints of rosemary. Full-bodied, decadent fruit, rich meat, leather	16	20	57	
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	13	17	46	
NERO D'AVOLA SALLIER DE LA TOUR - SICILIA Firm and lightly chewy with earthy spice. Medium body, solid tannins, savory finish	-	-	49	
NEBBIOLO CORDERO DI MONTEZEMOLO - PIEMONTE Red cherries, spices, cherry, black currant, rose petal, and mint	-	-	63	
BAROLO PERLA TERRA - PIEMONTE Rich and layered aromas of red fruit and roses. Balanced tannins, lingering cherries, chocolate, and leather	-	-	80	
BRUNELLO DI MONTALCINO SAN POLO - TOSCANA Bright ruby red with garnet highlights. Aromas of violets, small red berries, undergrowth, vanilla, and preserved fruit	-	-	150	
AMARONE DELLA VALPOLICELLA NICOLIS - VENETO Well-balanced, rich, deep ruby red. Notes of dried fruit, jam, underbrush, walnut husk, and leather	-	-	105	

SPIRIT-FREE	
SPRITZINO SENZA Mionetto non-alcoholic sparkling wine, mionetto apertivo	14
SAN SIN Botanical zero-proof spirit, pathfinder non-alcoholic amaro, san-bitter	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

BEVERAGES (NON-ALCOHOLIC)		
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	5.5	
SANBITTÉR Italian bitter soda	6	
SELECTION OF HOT TEAS English breakfast, peppermint, green, chamomile	5	
RISHI BLACK ICED TEA <i>add blackberry .50</i>	5.5	
MEXICAN COKE Bottled, sweetened with cane sugar	5	
SODA Coke, diet coke, sprite	5	