

BORN IN NAPLES



RAISED IN SEATTLE

STARTS

<b>NEAPOLITAN MEATBALLS</b> Nonna Carolina’s meatballs, milled tomatoes, grana padano	<b>15</b>
<b>BRUSCHETTA</b> Macerated cherry tomatoes with basil and garlic, toasted house-made bread	<b>12</b>
<b>PROSCIUTTO &amp; BURRATA</b> Burrata, prosciutto di parma, peperonata, toasted house-made bread	<b>16</b>
<b>ROASTED CAULIFLOWER</b> Cauliflower florette, lemon caper drizzle <sup>§</sup> , crispy prosciutto, bread crumbs, pecorino romano	<b>13</b>
<b>ROASTED BEETS*</b> Roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette	<b>13</b>
<b>GARLIC KNOTS</b> Neapolitan pizza dough knots, garlic butter, parsley, grana padano, served with house marinara	<b>12</b>
<b>CRISPY CALAMARI</b> Northwest calamari, house-made pickled pepper, calabrian chile aioli	<b>16</b>
<b>ARANCINI ARRABBIATA</b> Mozzarella-stuffed fried risotto balls, arrabbiata sauce	<b>13</b>
<b>POTATO CROQUETTES</b> Crispy potato pillows, gremolata, pecorino romano, gorgonzola-chive dipping sauce	<b>12</b>
<b>CALABRIAN FIRE SHRIMP <sup>SPICY</sup></b> Crispy fried shrimp tossed with calabrian aioli topped with chive and calabrian chili	<b>16</b>
<b>LEMON-HERB RICOTTA BRUSCHETTA <sup>SEASONAL</sup></b> Toasted bread with whipped ricotta, lemon zest, garden herbs, fire roasted tomatoes	<b>13</b>

PASTAS

ADD CHICKEN 5   MEATBALL 5   SHRIMP 7   SUB FOR GLUTEN FREE PASTA 4	
<b>RIGATONI BOLOGNESE</b> Rigatoni, slow-simmered three-meat and tomato ragu, grana padano	<b>26</b>
<b>RIGATONI WITH ROASTED GARLIC CREAM</b> Rigatoni, roasted garlic, cream, grana padano, fresh chives	<b>22</b>
<b>WILD MUSHROOM GNOCCHI</b> Handmade gnocchi, porcini and cremini mushroom, mascarpone, spinach, onion, grana padano	<b>24</b>
<b>GNOCCHI WITH CREAMY PESTO*</b> Handmade gnocchi, basil pesto, cream, toasted pine nuts, grana padano	<b>24</b>
<b>CAMPANELLE BRAISED BEEF</b> Campanelle, braised beef in tomato, grana padano	<b>26</b>
<b>CAMPANELLA PRIMAVERA</b> Campanelle, vegetable medley, lemon cream sauce, fresh herb, grana padano	<b>23</b>
<b>SPAGHETTI ARRABBIATA</b> Spicy marinara sauce, fresh basil, pecorino romano	<b>22</b>
<b>SPAGHETTI WITH LEMON GARLIC SHRIMP</b> Spaghetti, sautéed shrimp, roasted red peppers, lemon garlic sauce, gremolata	<b>26</b>
<b>NEAPOLITAN LASAGNA</b> Nonna Carolina’s meatballs, semolina pasta, ricotta, mozzarella, provola, milled tomatoes	<b>24</b>
<b>SPAGHETTI NERANNO <sup>SEASONAL</sup></b> Roasted zucchini, crisped pancetta, grana padano	<b>23</b>

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		
<b>CAESAR</b> Romaine ribbon, ciabatta crouton, shaved parmigiano, classic dressing <sup>§†</sup> <i>Add anchovy 5</i>	<b>18</b>	
<b>NAPOLI</b> Romaine ribbons, chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olive <sup>†</sup> , gorgonzola, house dressing <sup>§†</sup>	<b>19</b>	
<b>SALERNO</b> Romaine ribbons, fresh mozzarella, fennel, tomato, english cucumber, basil, dijon vinaigrette	<b>18</b>	
<b>MISTA</b> Leaf lettuce, carrot, red onion, kalamata olive <sup>†</sup> , roasted pepper, cannellini bean, champagne vinaigrette <i>Add gorgonzola 3</i>	<b>18</b>	
<b>BEET, ARUGULA, GOAT CHEESE*</b> Roasted red and golden beet, arugula, pistachio, goat cheese, balsamic vinaigrette	<b>16</b>	
<b>PEACH &amp; BURRATA <sup>SEASONAL</sup></b> Burrata, ripe peaches, kumato tomatoes, arugula, mint, parsley, chives, honey-ginger vinaigrette	<b>18</b>	
<b>MINISTRONE SOUP</b> Cannellini bean, carrot, onion, fennel, escarole, ditalini pasta, pomodoro-parmigiana brodo and toasted house-made bread	<b>7</b>	<b>10</b>
<b>WEDDING SOUP</b> Parmigiana and prosciutto brodo, chicken, escarole, carrots, onions, celery, pastina	<b>7</b>	<b>10</b>

PIZZAS

SUB FOR GLUTEN FREE CRUST AT NO COST   SAUSAGE 5   CALABRIAN CHILI 3		
<b>MARGHERITA</b> Milled tomatoes, fresh mozzarella, basil, extra virgin oil	<b>23</b>	
<b>MARINARA DI CONSTANTINO <sup>SPICY</sup></b> Arrabbiata sauce, oregano, slivered garlic, calabrian chili oil	<b>22</b>	
<b>PICCANTE E DOLCE <sup>SPICY</sup></b> Milled tomatoes, mozzarella, artisanal pepperoni, caramelized onion, jalapeno, mikes hot honey	<b>26</b>	
<b>ARTISANAL PEPPERONI</b> Milled tomatoes, mozzarella, artisanal pepperoni	<b>26</b>	
<b>CAMPANIA</b> Milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil	<b>26</b>	
<b>ROBERTO*</b> Extra virgin olive oil, pistachio pure, italian sausage, fresh mozzarella, smoked mozzarella, basil	<b>26</b>	
<b>TROPEA</b> Milled tomatoes, basil, nduja, italian sausage, fresh mozzarella, whipped ricotta, basil oil	<b>26</b>	
<b>PROSCIUTTO &amp; ARUGULA</b> Extra virgin olive oil, fresh mozzarella, tomato, prosciutto di parma, arugula, shaved parmigiano	<b>26</b>	
<b>LEONARDO</b> Arrabbiata sauce, oregano, slivered garlic, fresh mozzarella, italian sausage, roasted red pepper, caramelized onion	<b>26</b>	
<b>ALLA NORMA</b> Arrabbiata sauce, roasted eggplant, mushroom, bell pepper, breadcrumbs, smoked mozzarella, shaved parmesan	<b>25</b>	
<b>BIANCA</b> Extra virgin olive oil, roasted garlic, oregano, fresh mozzarella, goat cheese	<b>25</b>	
<b>VESUVIO* <sup>SPICY SEASONAL</sup></b> Red pepper pesto, basil, fresh mozzarella, house made pickled peppers, roasted red pepper, caramelized onion, italian sausage	<b>26</b>	

\* 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		
<b>HOUSE WHITE WINE</b> PLEASE ASK ABOUT OUR CURRENT SELECTION	<b>13</b>	<b>17</b>	<b>49</b>	
<b>BARDOLINO CHIARETTO</b> ZENATO Bright, fresh rose with notes of raspberry and blackcurrant. Balanced with structured acidity and a lingering sweet almond finish.	<b>13</b>	<b>17</b>	<b>49</b>	
<b>PINOT GRIGIO</b> RIFF - ALOIS LAGEDER - TRE VENEZIE Light-bodied with notes of green apple and citrus. Crisp and dry.	<b>14</b>	<b>18</b>	<b>51</b>	
<b>CRITONE</b> LIBRANDI - CALABRIA <b>SEASONAL</b> Delicate aromas of green apples and tree fruits complementing undertones of peaches, wildflowers, and a hint of freshly cut grass.	<b>15</b>	<b>20</b>	<b>55</b>	
<b>VERMENTINO</b> COSTAMOLINO ARGIOLAS - SARDEGNA Fragrance of evergreen, pine, and mint with ripe stone fruit and citrus. Vibrant, lingering acidity.	<b>14</b>	<b>18</b>	<b>51</b>	
<b>CHARDONNAY</b> CANUS - FRIULI VENEZIA GIULIA Aromas of tropical fruit with a hint of bread crust. Velvety texture with a light oaked, vanilla-like note.	<b>16</b>	<b>21</b>	<b>59</b>	
<b>SAUVIGNON BLANC</b> TIARE - FRIULI VENEZIA GIULIA Fruity and fragrant. Notes of elderflower, citrus, peach, and lychee. High acidity.	<b>17</b>	<b>22</b>	<b>63</b>	
<b>PROSECCO SPUMANTE BRUT</b> RIVE DELLA CHIESA - VENETO Golden apple, exotic fruit, and wild flower. Solid structure with a long finish.	<b>13</b>	<b>17</b>	<b>49</b>	
<b>LAMBRUSCO DI SORBARA</b> CHIARLI - EMILIA ROMAGNA Dry sparkling rose wine with fragrant notes of violet and strawberry. Refreshing.	<b>14</b>	<b>18</b>	<b>51</b>	
<b>FRANCIACORTA</b> ANTICA FRATTA NV Rich and intense bouquet, full on the palate with a definite acidic tinge. Fine and persistent perlage.	-	-	<b>75</b>	

HOUSE-CRAFTED COCKTAILS			
<b>TUTTA BELLA NEGRONI</b> Vermouth-barreled gin, campari, cocchi americano, sweet vermouth	<b>17</b>	<b>SOFIA</b> Vodka, limoncello, aperol, lemon, mint, seasonal berries	<b>16</b>
<b>VENETIAN DAYDREAM</b> <b>SEASONAL</b> Elderflower liqueur, prosecco, soda water, fresh mint, and citrus	<b>14</b>	<b>DON CALABRIA</b> <b>SEASONAL</b> Calabrian chili-infused tequila, lime juice, rich agave, and a splash of blood orange liqueur	<b>16</b>
<b>APEROL SPRITZ</b> Aperol, prosecco, soda	<b>14</b>	<b>EMPRESS NEW GIMLET</b> Empress gin, simple syrup, lime	<b>16</b>
<b>LIMON DROP</b> Vodka, limoncello, rosemary lemonade	<b>16</b>	<b>CASTRA NICIA</b> Bourbon, averna amaro, aperol, lime, bitters, boozy cherry	<b>16</b>
<b>ESPRESSO MARTINI</b> Meletti coffee, anisette & chocolate liqueur, fresh espresso	<b>16</b>	<b>MARGARITA SICILIANA</b> Silver tequila, campari, blood orange liqueur, lime	<b>16</b>
<b>OLD FASHIONED</b> Bourbon, orange and black walnut bitters*, maple syrup <i>available smoked</i>	<b>15</b>	<b>BOULEVARDIER</b> House barrel-aged bourbon, maker's mark bourbon, amaro, brovo jammy	<b>18</b>
<b>TUTTA-TINI</b> Tomato, basil and rosemary-infused gin, dry vermouth blanco	<b>16</b>	<b>CRAZY MARY</b> Heirloom tomato and guajillo chili-infused vodka, brovo jammy, clamato <sup>®</sup>	<b>15</b>
<b>MEZCAL ME MAYBE</b> Mezcal, agave, ancho reyes, lime, aloe foam	<b>17</b>	<b>BLUE MEANIE</b> Gin, luxardo maraschino, cocchi americano, blue combier	<b>17</b>
<b>LITTLE ITALY</b> Rye whiskey, sweet vermouth, cynar liqueur, bitters	<b>16</b>	<b>SBAGLIATO</b> Campari, vermouth, prosecco	<b>15</b>

BEER + CIDER			
ASK YOUR SERVER FOR MORE BEER SELECTIONS			
<b>FREMONT GOLDEN PILSNER (DRAFT)</b>	<b>9</b>	<b>PIKE AMBER LAGER (DRAFT)</b>	<b>9</b>
<b>STOUP CITRA IPA (DRAFT)</b>	<b>9</b>	<b>ROTATING TAP (DRAFT)</b>	<b>9</b>
<b>LOST LAKE DRY CIDER (CAN)</b>	<b>9</b>		

REDS				6oz / 9oz / Bottle
<b>HOUSE RED WINE</b> PLEASE ASK ABOUT OUR CURRENT SELECTION	<b>13</b>	<b>17</b>	<b>49</b>	
<b>BARBERA</b> D'ASTI ARALDICA - PIEMONTE Medium body, soft tannins with bright acidity. Notes of cherry, vanilla, and smoke.	<b>13</b>	<b>17</b>	<b>49</b>	
<b>NERO D'AVOLA</b> SALLIER DE LA TOUR - SICILIA Firm and lightly chewy with earthy spice. Medium body, solid tannins, savory finish.	<b>13</b>	<b>17</b>	<b>49</b>	
<b>MONTEPULCIANO</b> D'ABRUZZO VALLE REALE - ABRUZZO Blueberries, cherries, licorice, and sweet spice. Medium body, good acidity, long finish.	<b>14</b>	<b>18</b>	<b>51</b>	
<b>PRIMITIVO</b> LI VELI - PUGLIA Full-bodied with black cherry, licorice, and black plums. Notes of baking spices and peppercorn. Long, soft finish.	<b>14</b>	<b>18</b>	<b>51</b>	
<b>ROSSO TOSCANA</b> POGGIO D'ELSA - TOSCANA Cranberries, vanilla, and spice. Soft tannins, rich finish.	<b>14</b>	<b>18</b>	<b>51</b>	
<b>SUPER TUSCAN GREPPICANTE</b> TOSCANA Currant, blackberries, hints of rosemary. Full-bodied, decadent fruit, rich meat, leather.	<b>16</b>	<b>20</b>	<b>57</b>	
<b>CHIANTI</b> ANTONIO SANGUINETTI - TOSCANA Medium body, cherry, plums, and violet. Hint of leather, slightly tannic with clean, bright finish.	<b>15</b>	<b>20</b>	<b>55</b>	
<b>MINI AMARONE</b> ALLEGRINI - VENETO Full-bodied with ripe, juicy black fruit and espresso. Velvety smooth finish.	<b>16</b>	<b>21</b>	<b>59</b>	
<b>NEBBIOLO</b> PIEMONTE Red cherries, spices, cherry, black currant, rose petal, and mint.	<b>17</b>	<b>22</b>	<b>63</b>	
<b>ROSSO DI MONTALCINO</b> RIDOLFI Hints of sweet violet, raspberry, and pomegranate. Warm and dry with good balance.	<b>17</b>	<b>22</b>	<b>63</b>	
<b>BAROLO</b> PERLA TERRA DOC 2018 Rich and layered aromas of red fruit and roses. Balanced tannins, lingering cherries, chocolate, and leather.	-	-	<b>80</b>	
<b>BRUNELLO DI MONTALCINO</b> SAN POLO 2018 Bright ruby red with garnet highlights. Aromas of violets, small red berries, undergrowth, vanilla, and preserved fruit.	-	-	<b>150</b>	
<b>AMARONE DELLA VALPOLICELLA</b> NICOLIS 2019 Well-balanced, rich, deep ruby red. Notes of dried fruit, jam, underbrush, walnut husk, and leather.	-	-	<b>105</b>	

SPIRIT-FREE	
<b>SAN SIN</b> Botanical zero-proof spirit, pathfinder non-alcoholic amaro, san-bitter	<b>14</b>
<b>BELLA BASILICO</b> Botanical zero-proof spirit, strawberry, basil, lemon	<b>15</b>
<b>MAGNIFIQUE</b> Pathfinder non-alcoholic amaro, fever tree ginger beer, lime	<b>13</b>
<b>MENTA FRESCA</b> Cucumber, mint, rosemary, lemon, lime soda	<b>12</b>

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