

BORN IN NAPLES



RAISED IN SEATTLE

STARTS	CLASSIC 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	16
	CALAMARI FRITTI Pacific Coast calamari, peppadew pepper garnish, calabrian chili aioli	17	INSALATA DI MARE[†] Shrimp, sea scallop, calamari, cherry pepper, celery, fennel, olive, lemon, fresh herb SEASONAL	16	ROASTED CAULIFLOWER Cauliflower, crispy prosciutto, breadcrumb, lemon caper drizzle [§] , pecorino romano	14	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		
APPLE FENNEL* SEASONAL Arugula, green leaf lettuce, fennel, apple, celery, chives, parsley, parmesan, hazelnut, clementine vinaigrette	16		
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 ^{§†}	19.5		
MISTA Leaf lettuce, carrot, red onion, kalamata olive [†] , roasted pepper, cannellini bean, champagne vinaigrette	16		
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	7	10	
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	26	
CAMPANELLE PRIMAVERA SEASONAL Spring vegetable, lemon cream sauce, fresh herb, grana padano	22	
WILD MUSHROOM GNOCCHI Porcini and cremini mushroom, mascarpone, spinach, onion, grana padano	23	
CAMPANELLE WITH SAUSAGE & BROCCOLINI[§] Italian sausage, broccolini, olive oil, white wine, lemon, garlic	24	
SPAGHETTI ARRABBIATA WITH MEATBALLS Nonna Carolina's meatballs, calabrian red sauce, grana padano	25	
CREAMY PESTO GNOCCHI* Garlic cream sauce, roasted garlic, basil pesto, toasted pine nut, grana padano	24	
CAMPANELLE WITH ROASTED GARLIC SAUCE Roasted garlic, cream, grana padano, gremolata	22	

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	31
HUTTERITE PORK OSSO BUCO^{GF} Braised pork shank, served with pan jus and mascarpone mashed potatoes	34
ROMAN-STYLE ROAST CHICKEN^{GF} Honey-citrus marinated half chicken, roasted, served with red wine demi and roasted seasonal vegetable	33
WILD SALMON PICCATA^{GF} Pan-seared wild caught sockeye salmon, piccata sauce, served with pan-seared broccolini	34

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

PIZZAS	
SUB FOR GLUTEN FREE CRUST AT NO COST	
MARGHERITA Milled tomato, fresh mozzarella, basil	23
FILOMENA SEASONAL Extra virgin olive oil, roasted asparagus, caramelized onion, fresh mozzarella, prosciutto di parma	26
CAMPANIA Milled tomato, italian sausage, mushroom, caramelized onion, fresh mozzarella	26
ARTISANAL PEPPERONI Milled tomato, artisanal pepperoni, mozzarella, hot honey drizzle	26
ALLA NORMA Arrabbiata sauce, roasted eggplant, mushroom, bell pepper, smoked mozzarella, shaved parmesan	24
ENZO SEASONAL Extra virgin olive oil, lamb sausage, artichoke heart, fresh mozzarella, basil, pecorino romano, calabrian romesco sauce	24
TROPEA Milled tomato, nduja, italian sausage, basil oil, fresh mozzarella, whipped ricotta, fresh basil, pecorino romano	26
ROBERTO* Extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked mozzarella, basil	26
PROSCIUTTO & ARUGULA Extra virgin olive oil, fresh mozzarella, cherry tomato, topped with prosciutto di parma, arugula, parmigiano shard	26

* 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.

WHITE - ROSÉ - SPARKLING		6oz / 9oz / Bottle		
HOUSE WHITE WINE ROTATING SELECTION	13	19.5	48	
ZENATO BARDOLINO CHIARETTO SEASONAL VENETO Bright, fresh rosé with notes of raspberry and blackcurrant. Balanced and delicate with grassy undertones, structured acidity and a lingering sweet almond finish.	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	13	19.5	48	
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	13	19.5	48	
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 finish	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	16.5
LIMONCELLO SPRITZ SEASONAL House limoncello, prosecco, soda	14
SOFIA Vodka, limoncello, aperol, lemon, mint, seasonal berries	15
MARGARITA SICILIANA Silver tequila, campari, blood orange liqueur, lime	16
LIMON DROP Vodka, limoncello, rosemary lemonade	15
CASTRA NICIA Bourbon, averna amaro, aperol, lime, bitters, boozy cherry	16
ESPRESSO MARTINI Meletti coffee, anisette and chocolate liqueurs, fresh espresso	16
APEROL SPRITZ Aperol, prosecco, soda	14
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 House barrel-aged bourbon, maker’s mark bourbon, amaro, brovo jammy	18
BLUE MEANIE Gin, luxardo maraschino, cocchi americano, blue combier	17
CRAZY MARY Heirloom tomato and guajillo chili-infused vodka, brovo jammy, clamato®	15
MEZCAL ME MAYBE Mezcal, agave, ancho reyes, aloe foam®, lime	15
SBAGLIATO Campari, moxie mule vermouth, prosecco float	15
LITTLE ITALY Rye whiskey, sweet vermouth, cynar liqueur, plum bitters	15
TUTTA-TINI Tomato, basil and rosemary-infused gin, dry 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	BERRY GOOD SEASONAL Wilderton lustre, strawberry, basil, lemon <i>Sub in vodka at no cost</i>	15

BEVERAGES (NON-ALCOHOLIC)		
ITALIAN MINERAL WATER OR SPARKLING	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	