

WINES BY THE GLASS

Blanc de Noir, Gruet NV, New Mexico	8
Pinot Grigio, Tieffenbrunner '06, Alto Adige	8
Pinot Blanc, Foris '06, Southern Oregon	9
Merlot, McManis '07, California	8
Sangiovese, Badia a Coltibuono 'Cancelli' '06, Tuscany	9
Cabernet Sauvignon, Duck Pond '03, Columbia Valley	9

APPETIZERS

Soup of the Night

Classic Soups Made Fresh Daily 6

Sautéed Portabello Mushroom and Spinach Bruschetta

Taleggio Cheese and Watercress Salad 8

Parma Prosciutto and Belgian Endive Salad

Shaved Pecorino Romano and Truffle Oil 10

Caesar Salad

Anchovy Oil, Fresh Egg Yolk, Parmesan and Garlic Croutons 7

Arugula and Frisée Salad

Seasonal Fruit, Maytag Bleu Cheese and Lemon Vinaigrette 8

Mixed Baby Lettuces

Lemon, Walnuts, Pecorino and Olive Oil 7

Roasted Beet Salad

Warm Goat Cheese and Tapanade Focaccia 8

Antipasti

Homemade Mozzarella, Italian Salamis

Oven-Dried Tomatoes, Roasted Garlic and Marinated Olives 10

Crispy Polenta

Rosemary and Gorgonzola Sauce 8

SIDE DISHES

Tomato Sauce 3

Sautéed Mixed Baby Vegetables 6

Mashed or Roasted Potatoes 3

Small Pasta with Tomato Sauce or Butter 4

Sautéed Spinach 5

Grilled Polenta 4

Gift Certificates and To Go Menus Available.

Andiamo!

PIZZAS Small 8 | Large 10

Pork Sausage Pizza Roasted Red Bell Peppers and Olives

Mushroom Pizza Portabellos, Grilled Zucchini and Pesto

Pepperoni Pizza Four Cheeses: Mozzarella, Fontina, Ricotta and Parmesan

White Pizza Roasted Garlic, Fontina, Grilled Radicchio and Red Onion, Pancetta and Rosemary

Pizza Margherita Fresh Mozzarella, Tomato and Basil

ENTRÉES

Torchietti with Cannelloni Bean Ragù

Grilled Radicchio, Basil, Tomato Sauce and Red Bell Peppers 13
with Shrimp 16 with Scallops 19

Spaghetti Bolognese (Veal, Pork and Beef)

Spinach, Cream and Parmesan 16

Vegetarian Lasagna

Mixed Mushrooms, Roasted Bell Peppers, Zucchini, Spinach and Parmesan 15

Penne with Spicy Lamb Sausage or Smoked Chicken

Tomato, Caramelized Onions, Spinach and Roasted Peppers 16 vegetarian 13

Fettuccini with Washington State Mussels

Bacon and Basil in a Roasted Tomato Cream Sauce 16

Linguini with Manila Clams

White Wine, Thyme, Garlic, Butter and Basil 16

Baked Risotto

Mushroom Ragù, Truffle Oil and Parmesan 16

Chicken Piccata

Capers, Papers, Parsley, Butter and White Wine with Sautéed Greens
and Roasted Potatoes 17

Crispy Duck Legs

Sautéed Spinach, Grilled Polenta and Roasted Turnips 18

Chicken Parmesan

Fontina and Roasted Tomato Sauce with Sautéed Spinach and Spaghetti 17

Pan-Seared Pork Tenderloin

Mustard, Caper Butter Sauce with Red Chard and Garlic Mashed Potatoes 17

Hanger Steak Salad

Warm Arugula and Spinach, Red Onion and Roasted Potatoes in a Balsamic Vinaigrette 13

Fish of the Night

Risotto Fritter, Sautéed Baby Vegetables and Salsa Verde (Market Price)

Indicando!

Please ask your server for our selection of vegetarian dishes. We use natural meats and local ingredients whenever possible.
18% service charge added to parties of five or more. No checks please.