

PICCOLO

ARANCINI 6
Parmesan risotto, stuffed with mozzarella and wild mushrooms, goat cheese fonduta

OLIVE FRITTE 6
Castelvetrano olives, fried, stuffed with Italian sausage

VARIETÀ

ANTIPASTI 8 / 15
A seasonal assortment of classic Italian fare

SALUMI 16
Assortment of cured meats, artisan cheeses

OYSTERS* 14
A half-dozen fresh oysters, seasonal varieties, house mignonette

INSALATE

BABY BEETS 9
Roasted, with whipped mascarpone and saba

CHOP SALAD 10
Romaine, calabrese salami, garbanzo beans, provolone, house dressing
+ chicken / steak 4 / 6

GRILLED GREEN SALAD 11
Grilled corn, asparagus, portobello, eggplant, red bell pepper, zucchini, mixed greens, honey-lime-Dijon vinaigrette
+ chicken / steak 4 / 6

KALE CAESAR 10
Green and red kale, pancetta, house caesar dressing, garlic crutons
+ chicken / steak 4 / 6

*Eating raw or undercooked foods may increase your chances of illness

COCKTAILS

- SEATTLE SKYLINE** 14
Espolon Blanco Tequila, Lime, Simple Syrup,
Violette, Prosecco
- R. A. F.** 16
Miller's Gin, Barrow's Intense Ginger, Aveze,
Lemon Juice, Soda Water
- MISFIT** 12
Barbancourt Rum, Velvet Falernum, Lime,
Simple Syrup, Fernet-Branca
- DARK HEART** 14
Ketel One Vodka, Blackberries, Sage, Prosecco,
Lemon, Simple Syrup
- RACHEL'S RESPITE** 15
Beefeater Gin, Lillet Blanc, Orgeat,
Grapefruit Juice, Lime Juice, Simple Syrup
- TIKI PEEK AT IT** 15
Novo Fogo Cachaça, Amaretto, Lime,
Pineapple Juice, Simple syrup, bitters
- BARREL RIDE** 17
Single Barrel Elijah Craig, Plantation 5yr Rum,
Amaro Nonino, Giffard Banana
- UP-JUMPED** 16
Nolet's Gin, Genepy, White Port, Tonic
- MEADOWSWEET** 14
Botanist Gin, Cocchi Americano, Saler's Gentian,
Lavender Bitters
- ODDLY FAMILIAR** 12
Old Forester Bourbon, Meletti, Fernet-Branca,
Bitters

**No separate checks for parties of six or
more guests**

PASTA

SPAGHETTI NERO 14
Squid ink pasta, broccoli purée, smoked salmon

FETTUCINE CARBONARA 13
Pancetta, Pecorino Romano, poached egg

MEZZELUNE 13
'Half Moon' Ravioli, filled with ricotta-spinach, creamy tomato sauce

TAGLIATELLE BASILICO 14
House-made basil pasta, burrata cheese, imported spicy calabrian cherry peppers

RAVIOLI DI MAIALE 13
Garlic roasted pork loin, ricotta, portobello demi-glaze

CICCHETTI

BUFALA MOZZARELLA 15
Asparagus, prosciutto, arugula, balsamic

GLAZED DUCK CONFIT 14
Amarena cherry glaze, white polenta

LAMB CHOPS 24
Roasted and herb crusted, parsnip, leek butter

BONE MARROW 14
Roasted, with black garlic butter, sea salt

STEAK TARTARE* 18
Wagyu New York steak, lemon oil, fresno chili pepper, stone ground mustard aioli, quail egg

HALIBUT 16
Pan Seared, roasted Maitake mushrooms, cauliflower puree

DOLCE

TIRAMISU 8

DARK CHOCOLATE WAFERS 8
Pistachio, mascarpone, and white chocolate

CRÈME BRÛLÉE 10
Seasonal fruit-flavored brûlée

ARTISAN CHEESES 13

WHITE / ROSÉ

PINOT GRIGIO	10 / 38
Fantinel • Spilimbergo, IT • 2014	
ORVIETO	10 / 38
Barbi • Roncadelle, IT • 2014	
PECORINO	11 / 42
Avalos • Loreto Aprutino, IT • 2015	
SOAVE	12 / 46
Pieropan • Controllata, IT • 2015	
CHARDONNAY	12 / 46
Cambria • Santa Maria, CA • 2014	
SAUVIGNON BLANC	12 / 46
Matanzas Creek • Santa Rosa, CA • 2016	
ROSÉ	10 / 38
Hecht & Bannier • Languedoc, FR • 2016	
<u>SPARKLING</u>	
ROSÉ	10 / 38
Col de Salici • Firenze, IT	
PROSECCO	10 / 38
De Faveri • Controllata, IT	
CHAMPAGNE	16 / 62
Collet • Aÿ, FR • NV	
<u>RED</u>	
BARBERA D'ALBA	10 / 38
Corsini • Monforte d'Alba, IT • 2014	
STREPPATICCIO	11 / 42
Barbi • Umbria, IT • 2015	
CHIANTI CLASSICO	12 / 46
Barone Ricasoli • Toscana, IT • 2014	
VALPOLICELLA RIPASSO	14 / 54
Bussola • Negrar, IT • 2013	
SUPER TUSCAN	15 / 58
Casadei • Suvereto, IT • 2013	
CABERNET SAUVIGNON	14 / 54
Arrowood • Santa Rosa, CA • 2013	
PINOT NOIR	15 / 58
WillaKenzie • Yamhill, OR • 2014	
MALBEC	12 / 46
Don David • Cafayate, ARG • 2015	