

## **PICCOLO**

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

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

**ANTIPASTI** 8 / 15  
A seasonal assortment of classic Italian fare

## **INSALATE**

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**KALE CAESAR** 8 / 12  
Green and red kale, pancetta, house caesar dressing, garlic crutons  
+ chicken / steak 4 / 6

**CHOP SALAD** 8 / 12  
Romaine, calabrese salami, garbanzo beans, provolone, house dressing  
+ chicken / steak 4 / 6

**GRILLED GREEN SALAD** 9 / 13  
Grilled corn, asparagus, portobello, eggplant, red bell pepper, zucchini, mixed greens, honey-lime-Dijon vinaigrette  
+ chicken / steak 4 / 6

## **PASTA**

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

**FETTUCINE CARBONARA** 13  
Pancetta, Pecorino Romano, poached egg

## **COCKTAILS**

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- 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

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

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## **PASTA / Cont.**

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

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

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

## **SANDWICH**

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**PORTOBELLO** 12  
Grilled portobello mushrooms, zucchini,  
asparagus tips, pesto aioli, served on fresh  
focaccia

**PROSCIUTTO DI PARMA** 13  
With arugula, garlic aioli, shaved parmesan,  
served on fresh focaccia

**CHICKEN PARMESAN** 13  
Breaded chicken breast, fresh mozzarella, classic  
marinara, fresh basil

+ soup of the day 5 / 9

## **DOLCE**

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**TIRAMISU** 8  
Espresso, brandy, marsala

**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

## SPARKLING

ROSÉ 10 / 38  
Col de Salici • Firenze, IT

PROSECCO 10 / 38  
De Faveri • Controllata, IT

CHAMPAGNE 16 / 62  
Collet • Aÿ, FR • NV

## RED

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