

DINNER

Menu is subject to change

ANTIPASTI TO SHARE

WARM FOCACCIA

Virgin olive oil, rosemary

Add house made lemon ricotta

Add 'nduja (spreadable chorizo)

Add buffalo mozzarella, aged balsamic

Add foie gras butter

gratis

5

5

6

6

MARINATED OLIVES & PARMIGIANO REGGIANO

7

ARANCINI

Butternut squash rice balls, fontina cheese, brown butter aioli

9

NONNA'S MEATBALLS

Brisket meatballs, pomodoro, lemon ricotta

11

MARE

Grilled octopus, smoked mussels, tomato caper relish

10

SALUMI AND CHEESE with accompaniments

Choose: 3 for \$12 4 for \$15 6 for \$18

Prosciutto di Parma

Coppa picante

Pistachio pate

Whipped 'nduja

Sopressata Etna

Smoked blue(c)

Dirt lover (s)

Aged goat cheese

Marinated Parmigiano (c)

Buffalo Mozzarella

FRESH PASTA

Add Black Truffle to any pasta \$15

SPAGHETTI POMODORO

San Marzano tomatoes, basil, grana padano

13

RIGATONI BOLOGNESE

Braised beef bolognese, pancetta, pomodoro, grana padano

19

SPAGHETTI AL'AMATRICIANA

Guanciale, san marzano pomodoro, calabrian chili, pecorino romano

16

BUCKWHEAT CAVATELLI

Confit duck leg, juniper, roasted chanterelles, up duck egg, black pepper pecorino

18

SQUID INK PAPPARDELLE

Nduja, toasted garlic, lump crab, white wine, mint

16

ADD NONNA'S MEATBALL

5ea

SOUP & SALAD

SMOKED TOMATO SOUP

Mozzarella in carrozza, virgin olive oil

9

BEET SALAD

Wild arugula, beet, goat cheese, toasted almonds, sherry vinaigrette

8

WILD ARUGULA

Orange supreme, shaved fennel, virgin olive oil, lemon

7

GRILLED BABY GEM LETTUCE

Roasted vegetables, anchovy dressing, soft poached egg

9

PIATTI PRINCIPAL

FLAT IRON STEAK

Char-grilled, roasted potatoes, truffle butter

29

+ALEXANDER VALLEY VINEYARDS | Merlot, Alexander Valley, CA

13/48

FILET MIGNON

Seared 8oz filet, parmigiano, confit garlic, 12 yr. balsamic, roasted potatoes

44

+LUKE | Cabernet Sauvignon, Wahluke Slope AVA, Columbia Valley,

16/62

BRAISED SHORT RIB

Angus beef short rib, red wine risotto, balsamic roasted cipollini, horseradish gremolada

32

+ALLEGRIINI | "Palazzo della Torre", Veneto, Italy

15/60

PAN SEARED DUCK BREAST

Barham Farm duck breast, bacon braised lentils, parsnip puree, apple fennel salad

28

+RENATTO RATTI | Barbera d'Asti, Piemont, Itay

13/44

FRIED CHICKEN "PARM"

Italian fried chicken, tomato marmellata, smoked caciocavallo cheese

21

+SEPTIMA | Malbec, Mendoza, Argentina

11/42

PAN ROASTED ARCTIC CHAR

Alaskan Arctic Char, cannellini beans, guanciale, grilled escarole, soffritto, salsa salmoriglio

30

+PIEROPAN | Soave, "Calvarino", Veneto, Italy

15/60

CONTORNI

ROSEMARY ROASTED POTATOES

6

ORGANIC POLENTA, grana padano, schmaltz

6

RAPINI toasted garlic, lemon, cipollini, pecorino

6

BRUSSELS SPROUTS brown butter, almonds, grana padano

6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.