

Antipasti

- Antipasto Assortito* Assorted house specialty antipasto 20
- Tartaro Di Manzo** Wagyu tartare with gremolata, fresno pepper, quail egg and Pecorino 23
- Bruschetta* Trio: Black pepper, goat cheese, and tapenade 23
- Cherry tomato, caper, garlic confitura and basil
- Avocado, smoked salmon, and Crème Fraiche
- La Caprese* Buffalo mozzarella with basil, seasonal tomatoes and extra virgin olive oil 20
- Prosciutto Con Melone* Imported Parma prosciutto with seasonal melon 18
- Calamari Affogati* Spicy tender squid, simmered with garlic, tomatoes, olives and capers 19
- Calamari Fritti* Fried squid with spicy marinara and lemon aioli, topped with fresno peppers 19
- Gamberoni Provinciale* Large prawns sautéed with garlic, white wine, butter and tomato primavera 23
- Parmigiana Di Melanzane* Eggplant with marinara and fresh mozzarella 20
- Spinaci Soffritti* Fresh spinach sautéed with lemon and garlic 9
- Charcuterie & Formaggi* Rotating meat and cheese selection
served with mostarda, olives, fruit, and crostini 24
- Dal Forno* Chef's selection of pizza (menu separate)
- Burrata* Creamy fresh mozzarella served with seasonal vegetables 20

Zuppe & Insalate

- Zuppa Di Cavolo* Cream of cauliflower gratinée Lg 15 Sm 13
- Zuppa Del Giorno* Daily special seasonal soup Lg 13 Sm 11
- Zuppa Di Fagioli* Tuscan beans and pasta Lg 13 Sm 11
- Zuppa Di Minestrone* Beans, carrots, celery, onions, and tomatoes in a vegetable broth Lg 13 Sm 11
- Insalata Cesare** Classic Caesar salad with endive and house-made croutons Lg 17 Sm 13
- Insalata Di Mista* Seasonal greens tossed with Carmine's house vinaigrette Lg 14 Sm 11
- Romaine Alla Griglia* Grilled hearts of romaine with pancetta, tomato,
pickled vegetables, and gorgonzola dressing Lg 18 Sm 13

Pasta & Risotto

- Risotto Tiberio* Dungeness crab, creme fraiche, chives, mushrooms and truffle oil Lg 44 Sm 27
- Fettuccine Al Pesto con Gamberoni* Tossed with pesto and prawns Lg 32 Sm 26
- Linguine Alle Vongole* Fresh Manila clams, chilies, garlic, parsley, primavera Lg 27 Sm 21
- Squid ink Capellini Di Mare* Angel hair pasta tossed with fresh tomatoes, prawns,
mussels, calamari and Manila clams Lg 32 Sm 25
- Gnocchi Sorrentina* Potato dumplings tossed with mozzarella, basil and marinara
or Brown butter and Sage Lg 23 Sm 18
- Spaghetti Di Finocchio* House made fennel sausage in a fennel-vodka cream
and freshly shaved Grana Padana Lg 27 Sm 19
- Pennette Con Salmone* Tossed with fresh King salmon, asparagus and vodka cream sauce Lg 29 Sm 22
- Rigatoni Bolognese* House ground veal, pork and beef with tomatoes, herbs and red wine Lg 29 Sm 21
- Ravioli Di Capriolo* Venison, spinach, mushrooms and veal demi sauce Lg 30 Sm 21
- Cannelloni* Veal, ricotta, spinach rolled in fresh pasta, served with parmesan cheese,
marinara sauce Lg 26 Sm 18
- Spaghetti Ortolano* Arugula, goat cheese, tomatoes, and
pinenuts , extra virgin olive oil Lg 24 Sm 17

* Eating raw or uncooked meats, poultry, seafood and eggs could result in the risk of foodborne illnesses

Piatti Forti

*Pesce Del Giorno**

Daily fish specials

Cedar Plank King Salmon — Market Price

Fennel julienne, blistered tomatoes, asparagus, linguini al burro

Gioppino Northwest 45

Gulf prawns, squid, mussels, Manila clams and white fish, simmered in a rich tomato broth

Animelle di Vitello 36

Pan seared sweetbreads with risotto, seasonal vegetables and prosciutto

Scaloppine Di Vitello Al Limone & Capperi 42*

Thinly sliced veal sautéed with capers and lemon with polenta and seasonal vegetables

Suprema Di Pollo Farcita 37

Breast of chicken filled with ricotta spinach, butter sage sauce

Ossobuco 57*

Center cut veal shank braised in wine and soffritto with fettuccine al burro and sautéed vegetables

Lombata Di Vitello Al Rosmarino 64*

Grilled veal rib with rosemary, seasonal vegetables and risotto

Costata Di Maiale 49*

Double cut bone-in pork chop with apple-pancetta chutney and risotto

Costolette D'Agnello Provinciale — Market Price*

Northwest Rack of Lamb crusted with herb-garlic breading with seasonal vegetables and risotto

Bistecca Al Pepe Verde 69

Prime New York steak pan seared with Madagascar peppercorn sauce and fries

Bistecca alla "Harrelson" Arrabiatta 60*

Marinated prime New York steak topped with garlic, parsley and chili flakes

Filetto Con Gnocchi 69*

Prime beef tenderloin with gnocchi, seasonal vegetable, red wine veal demi, pancetta and pine nuts

Anatra Arrosto Alle Ciliege 45*

Dry-aged duck breast, oven roasted, Confitura Leg with Amarena Cherries and duck jus

Dry Aged Ribeye — Market Price*

14 day dry-aged ribeye, grilled and served with risotto, seasonal vegetables and veal demi sauce.

A La Carte

House Made Meatballs Filled with buffalo mozzarella, hearty marinara 8 each

Garlic Bread Macrina baguette, roasted garlic, pecorino and white cheddar cheeses 8

Crab Rigatoni & Cheese Fresh Dungeness crab, mascarpone, white cheddar, parmesan 38

Crab Cakes Fresh Dungeness crab, red pepper pesto, pickled onion and bell pepper 22

Seasonal Vegetables Choice of asparagus or daily selection 10

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Dal Forno

Pizza Margarita 18

San Marzano Tomatoes and Mozzarella di Bufala,
Basil and Extra Virgin Olive Oil

Pizza Capricciosa 20

Mozzarella Cheese, Pancetta, Mushroom, Artichoke
and Tomato

Pizza Napoletana 18

Primavera Sauce, Roasted Garlic, Oregano, Basil,
Anchovy, Extra Virgin Olive Oil

Pizza Carbonara 20

Prosciutto, Eggs, Mozzarella, Extra Virgin Olive Oil,
Espelette Pepper, Arugula

Pizza Pugliese 18

Marinara Sauce, Sundried Tomatoes, Red Onions,
Kalamata Olives, Mozzarella, Pecorino Cheese

Pizza Salsiccia 20

Homemade Fennel Sausage, Spicy Italian Sausage,
Caramelized Onions, Fennel Pollen and Ricotta

Pizza Di Fhungi 22

Roasted Shiitake, Oyster and Hon Shimeji
Mushrooms with Fresh Mozzarella and Truffle Oil

Gluten-free dough available with advance notice

Dolce

**Tiramisu 11*

Carmine's Original Tiramisu
with Chocolate Sauce and Chocolate Crumb

Trio of Cannoli 10

Pistachio, Lemon, and Chocolate Chip Ricotta

Meyer Lemon Meringue 12

Fresh Lemon Juice, Graham Cracker, Black Currant

Formaggi Assortiti 15

Assorted Cheese with Marcona Almond
and Fig Mostarda

Ice cream Gelato 10

Spumoni with Amarena Cherries,
Vanilla or Fruit Sorbet

Panna Cotta 10

Chef's Seasonal Selection

Semifreddo 11

Frozen Chocolate Mousse
with Candied Hazelnuts and Blackberries

Red Velvet Cake 13

Cream Cheese Frosting, Raspberry Sauce

**Bourbon Bread Pudding 16*

Homemade brioche, rum caramel, whiskey
praline pecan gelato

Profiteroles 10

Pastry Puffs filled with Vanilla Ice Cream, Chocolate Sauce

*contains alcohol