

👄 Antipasti 👄

<i>Antipasto Assortito</i>	Assorted house specialty antipasto	22
<i>Tartaro Di Manzo*</i>	Wagyu tartare with gremolata, fresno pepper, quail egg and Pecorino	24
<i>Bruschetta</i>	Cherry tomato, caper, garlic confitura and basil Trio: Black pepper, goat cheese, and tapenade Avocado, smoked salmon, and Crème Fraiche	26
<i>La Caprese</i>	Buffala mozzarella with basil, seasonal tomatoes and extra virgin olive oil	21
<i>Prosciutto Con Melone</i>	Imported Parma prosciutto with seasonal melon	19
<i>Calamari Affogati</i>	Spicy tender squid, simmered with garlic, tomatoes, olives and capers	20
<i>Calamari Fritti</i>	Fried squid with spicy marinara and lemon aioli, topped with fresno peppers	20
<i>Gamberoni Provinciale</i>	Large prawns sautéed with garlic, white wine, butter and tomato primavera	25
<i>Parmigiana Di Melanzane</i>	Eggplant with marinara and fresh mozzarella	21
<i>Spinaci Soffritti</i>	Fresh spinach sautéed with lemon and garlic	10
<i>Charcuterie & Formaggi</i>	Rotating meat and cheese selection served with mostarda, olives, fruit, and crostini	25
<i>Dal Forno</i>	Chef's selection of pizza (menu separate)	
<i>Burrata</i>	Creamy fresh mozzarella served with seasonal vegetables	21

👄 Zuppe & Insalate 👄

<i>Zuppa Di Cavolo</i>	Cream of cauliflower gratinée	Lg 17 Sm 15
<i>Zuppa Del Giorno</i>	Daily special seasonal soup	Lg 15 Sm 13
<i>Zuppa Di Fagioli</i>	Tuscan Beans, prosciutto and pasta	Lg 15 Sm 13
<i>Zuppa Di Minestrone</i>	Carrots, celery, onions, and tomatoes in a vegetable broth	Lg 15 Sm 13
<i>Insalata Cesare*</i>	Classic Caesar salad with endive and house-made croutons	Lg 18 Sm 14
<i>Insalata Di Mista</i>	Seasonal greens tossed with Carmine's house vinaigrette	Lg 16 Sm 13
<i>Romaine Alla Griglia</i>	Grilled hearts of romaine with pancetta, tomato, pickled vegetables, and gorgonzola dressing	Lg 20 Sm 15

👄 Pasta & Risotto 👄

<i>Risotto Tiberio</i>	Dungeness crab, creme fraiche, chives, mushrooms and truffle oil	Lg 48 Sm 35
<i>Fettuccine Al Pesto con Gamberoni</i>	Tossed with pesto and prawns	Lg 33 Sm 27
<i>Linguine Alle Vongole</i>	Fresh Manila clams, chilies, garlic, parsley, primavera	Lg 29 Sm 23
<i>Squid ink Tonnarelli Di Mare</i>	Squid ink pasta tossed with fresh tomatoes, prawns, mussels, calamari and Manila clams	Lg 33 Sm 26
<i>Gnocchi Sorrentina</i>	Potato dumplings tossed with mozzarella, basil and marinara or Brown butter and Sage	Lg 25 Sm 20
<i>Spaghetti Di Finocchio</i>	House made fennel sausage in a fennel-vodka cream and freshly shaved Grana Padana	Lg 29 Sm 21
<i>Pennette Con Salmone</i>	Tossed with fresh King salmon, asparagus and vodka cream sauce	Lg 32 Sm 24
<i>Rigatoni Bolognese</i>	House ground veal, pork and beef with tomatoes, herbs and red wine	Lg 31 Sm 23
<i>Ravioli Di Capriolo</i>	Venison, spinach, mushrooms, ricotta and veal demi sauce	Lg 32 Sm 24
<i>Cannelloni</i>	Veal, pork, ricotta and spinach rolled in fresh pasta with parmesan cheese and marinara sauce	Lg 28 Sm 20
<i>Spaghetti Ortolano</i>	Arugula, goat cheese, tomatoes, and pinenuts, extra virgin olive oil	Lg 26 Sm 18

* 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 47

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

Animelle di Vitello 38

Pan seared sweetbreads with risotto, seasonal vegetables and prosciutto

Scaloppine Di Vitello Al Limone & Capperi 44*

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

Suprema Di Pollo Farcita 39

Breast of chicken filled with ricotta spinach, butter sage sauce

Ossobuco 59*

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

Lombata Di Vitello Al Rosmarino 68*

Grilled veal rib with rosemary, seasonal vegetables and risotto

Costata Di Maiale 51*

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 72*

Prime New York steak pan seared with Madagascar peppercorn sauce and potato tartine

Bistecca alla "Harrelson" Arrabiatta 63*

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

Filetto Con Gnocchi 72*

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

Anatra Arrosto Alle Ciliege 47*

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 26

Seasonal Vegetables Choice of asparagus or daily selection 12

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