

Antipasti

- Puccia* Airy house-made bread, served with prosciutto, burrata, pistachio-basil pesto, herbed olive oil, 30yr aged balsamic 32
- Honey Drizzled Burrata* Creamy burrata, roasted pistachios, Calabrian pepper with honey mix, edible flowers, with Pala Romana bread 28
- Antipasto Assortito* Assorted house specialty antipasto and prosciutto 25
- Tartaro Di Manzo** Wagyu tartare with gremolata, fresno pepper, quail egg and Pecorino 26
Cherry tomato, caper, garlic confitura and basil
- Bruschetta* Trio: Black pepper, goat cheese, and tapenade 29
Avocado, smoked salmon, and Crème Fraiche
- La Caprese* Buffalo mozzarella with basil, seasonal tomatoes and extra virgin olive oil 23
- Prosciutto Con Melone* Imported Parma prosciutto with seasonal melon 21
- Calamari Affogati* Spicy tender squid, simmered with garlic, tomatoes, olives and capers 23
- Calamari Fritti* Fried squid with spicy marinara and lemon aioli, topped with fresno peppers 23
- Gamberoni Al Francese* Large prawns lightly dusted with egg and flour, sautéed in garlic, white wine, and lemon butter sauce 27
- Parmigiana Di Melanzane* Eggplant with marinara and fresh mozzarella 24
- Charcuterie & Formaggi* Rotating meat and cheese selection served with mostarda, olives, fruit, and crostini 27
- Dal Forno* Chef's selection of pizza (menu separate)

Zuppe & Insalate

- Zuppa Di Cavolo* Cream of cauliflower gratinée Lg 17 Sm 15
- Zuppa Di Fagioli* Tuscan Beans, prosciutto and pasta Lg 15 Sm 13
- Zuppa Di Minestrone* Carrots, celery, onions, and tomatoes in a vegetable broth Lg 15 Sm 13
- Burrata* Creamy mozzarella with arugula, cherry tomatoes, ginger and fig balsamic and pumpernickel bread 24
- Insalata Cesare** Classic Caesar salad with endive and house-made croutons Lg 18 Sm 14
- Insalata Di Mista* Seasonal greens tossed with Carmine's house vinaigrette Lg 16 Sm 13
- Romaine Alla Griglia* Grilled hearts of romaine with pancetta, tomato, pickled vegetables, and gorgonzola dressing Lg 20 Sm 15

Pasta & Risotto

- Risotto Tiberio* Dungeness crab, creme fraiche, chives, mushrooms and truffle oil Lg 51 Sm 39
- Fettuccine Al Pesto con Gamberoni* Tossed with pesto and prawns Lg 36 Sm 30
- Linguine Alle Vongole* Fresh Manila clams, garlic, parsley, white wine Lg 32 Sm 26
- Squid ink Tonnarelli Di Mare* Squid ink pasta tossed with fresh tomatoes, prawns, mussels, calamari and Manila clams Lg 36 Sm 29
- Gnocchi Sorrentina* Potato dumplings tossed with mozzarella, basil and marinara or Brown butter and Sage Lg 28 Sm 23
- Spaghetti Di Finocchio* House made fennel sausage in a fennel-vodka cream and freshly shaved Grana Padana Lg 33 Sm 24
- Pennette Con Salmone* Tossed with fresh King salmon, asparagus and vodka cream sauce Lg 35 Sm 27
- Rigatoni Bolognese* House ground veal, pork and beef with tomatoes, herbs and red wine Lg 34 Sm 26
- Ravioli Di Capriolo* Venison, spinach, mushrooms, ricotta and veal demi sauce Lg 35 Sm 27
- Cannelloni* Veal, pork, ricotta and spinach rolled in fresh pasta with parmesan cheese and marinara sauce Lg 31 Sm 21
- Spaghetti Ortolano* Arugula, goat cheese, tomatoes, and pinenuts, extra virgin olive oil Lg 28 Sm 21

* 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

*Grilled King Salmon Battuto** 55

Fresh herbs, extra virgin olive oil and asparagus risotto

*Cedar Plank King Salmon** 55

Fennel julienne, blistered tomatoes, asparagus, linguini al burro

Gioppino Northwest 50

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

Animelle di Vitello 39

Pan seared sweetbreads, prosciutto, wild mushrooms and demi with risotto and seasonal vegetables

*Scaloppine Di Vitello Al Limone & Capperi** 47

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

Suprema Di Pollo Farcita 43

Breast of chicken filled with ricotta spinach, butter sage sauce

*Ossobuco** 60

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

*Lombata Di Vitello Al Rosmarino** 69

Grilled veal rib with rosemary, seasonal vegetables and risotto

*Costata Di Maiale** 54

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

*Costolette D'Agnello Provinciale** 79

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

*Bistecca Al Pepe Verde** 73

Prime New York steak pan seared with Madagascar peppercorn sauce and mashed potatoes

*Bistecca alla "Harrelson" Arrabiatta** 64

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

*Filetto Con Gnocchi** 73

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

*Anatra Arrosto Alle Ciliege** 50

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

*Dry Aged Ribeye** 80

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 9

Truffle Pommes Homemade french fries with sriracha mayo, roasted garlic aioli and ketchup 20

Cavolfiore Arrosto Roasted cauliflower alla Harrelson style or cheese sauce 30

Seasonal Vegetables Choice of asparagus or daily selection 12

Spinaci Soffritti Fresh spinach sautéed with lemon and garlic 11

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