

MAIALINA

pizzeria napoletana

VINO PIZZE

5oz glass / 8oz quartino / bottle

B I A N C O

Prosecco DOC, Ruggeri Argeo, Veneto, NV	6 / 8 / 24
Lambrusco DOC, Vecchia Modena Premium Chiarli, Emilia-Romagna, NV	7 / 10 / 28
Moscato d'Asti DOCG, Saracco, Piedmont, 2016	8 / 12 / 34
Gavi DOCG, La Marchesa, Piedmont, 2016	7 / 10 / 28
Falanghina, Irpina DOC, Terredora Dipaolo, Campania, 2016	8 / 12 / 34
Insolia DOC, Principi di Butera, Sicily, 2015	8 / 12 / 34
Grechetto, Argillae, Umbria, 2015	8 / 12 / 34
Verdicchio DOC, Marchetti, Marche 2016	8 / 12 / 34

R O S S O

Barbera d'Asti DOCG, Damilano, Piedmont, 2015	8 / 12 / 34
Nero d'Avola, Feudo Principi di Butera, Sicily, 2014	8 / 12 / 34
Dolcetto d'Alba DOC, Ruggeri Corsini, Piedmont, 2015	8 / 12 / 34
Chianti Classico DOCG, Castello d'Abola, Tuscany, 2013	7 / 10 / 28
Primitivo, Salento IGT, Liveli "Orion," 2014	7 / 10 / 28
Montepulciano d'Abruzzo DOC, La Quercia, Abruzzo, 2015	9 / 14 / 36

VINO DA TAVOLA 5oz / .5L

House Red	4.5 / 11
House White	4.5 / 11

18% service charge. 100% of these funds are distributed to our team in the form of wages and benefits. Please, no need to tip. Thank you for dining with us, we appreciate it!

BIRRA

Rainier, Seattle, WA	3.5
Peroni Pilsner, Italy	5
Odell, Drumroll Pale Ale, Fort Collins, CO	5
Boise Brewing, Syringa Pale Ale, Boise, ID	4
Freemont Brewing, Lush IPA, Seattle, WA	6
Selkirk Abbey, Guilt Belgian Coffee Porter, Post Falls, ID	5
Georgetown Brewing, Nine Pound Porter, Seattle, WA	5
2 Towns Ciderhouse, OutCider, Corvallis, OR	5
Dam Hard Cider, Pullman, WA	5

ANTIPASTI

ALL SERVED WITH HOUSE BREAD

BRAISED CALAMARI

warm cannellini bean & tomato bruschetta 9

SEASONAL ANTIPASTI

rotating seasonal vegetables, salumi, house mozzarella, red wine vinegar, evoo 9

MUSSELS AL FORNO

house cured guanciale, white wine, garlic, lemon, parsley, smoked chili flakes 10

MEATBALLS AL FORNO

local pork, local grass-fed beef and house-cured pancetta, chili flake. pomodoro, parmigiano reggiano, flat-leaf parsley 10

FRUIT, NUT & CHEESE PLATE

fruit, toasted marcona almonds, candied hazelnuts, assorted cheeses 12

MEAT, OLIVE & CHEESE PLATE

freshly sliced assorted salumi, Italian olives, assorted cheeses 15

INSALATE

FRISÉE

bresaola, local jersey cow's milk ricotta, parmigiano reggiano, salt capers, lemon, evoo, black pepper 7/12

ARUGULA

roasted organic red grapes, goat cheese, candied hazelnuts, stone mustard-champagne vinaigrette, evoo 6/10

ROASTED BEET

local organic farro, watercress, roasted local beets, aged balsamic vinegar, house mozzarella, evoo 6/10

SERVED UN CUT IN THE TRADITIONAL NEAPOLITAN STYLE

1/2 PRICE PIZZA w/ drink purchase EVERY EVENING after 9PM

R O S S O

MARGHERITA

tomato, house mozzarella, garden basil, grana padano, evoo 12

PATATE ARROSTO

tomato, house mozzarella, garlic, roasted fingerling potatoes, peppers al forno, kalamata olives, sage leaves, salted capers, chili flakes 14

SALUMI

tomato, house mozzarella, assorted salumi, pecorino, oregano 14

PARMA

tomato, house mozzarella, fresh arugula, shaved parmigiano reggiano, prosciutto di parma, evoo 16

SALSICCIA

tomato, house mozzarella, local seasonal greens, local pork house fennel sausage, fennel pollen, karl's legacy house smoked chili oil 16

FIORELLINI

tomato, house mozzarella, roasted cauliflower, garden basil, pine nuts, balsamic-poached golden raisins, evoo 13

PESTO

local seasonal greens pesto, caramelized local onions, goat cheese, saba reduction, toasted pine nuts, prosciutto di parma 16

B I A N C O

MELA

cream, local jersey cow's milk ricotta, apple, caramelized onion, gorgonzola dolce, sage leaves 13

FUNGHI

cream, garlic, saba marinated shiitake mushrooms, taleggio, thyme 14

DOLCE VERDE

cream, garlic, local jersey cow's milk ricotta, roasted grapes, melted leeks, fresh arugula, mascarpone, lemon, maldon sea salt, evoo 15

COLAZIONE

cream, garlic, speck, local farm egg, creme fraiche, pecorino, black pepper, chive 12

VONGOLE

cream, garlic, clams, local pork house fennel sausage, white wine, lemon, parsley, chili flakes, evoo 16

ADD: ARUGULA 2 FARM EGG 2 PROSCIUTTO DI PARMA 3 MOZZARELLA 2 GLUTEN FREE CRUST 5 LOCAL PORK HOUSE FENNEL SAUSAGE 3 ANCHOVIES 2

GRIGLIA

SERVED AFTER 4PM

POLLO AL MATTONE

deboned, mary's organic half chicken, garlic, lemon zest, rosemary. grilled under a brick. lemon roasted potatoes 18

BISTECCA TAGLIATA

pnw cab flank steak grilled medium rare. truffle oil-lemon dressed arugula, parmigiano reggiano, evoo. served sliced 19

DAILY FISH

seasonal preparation MP



Join us for

BRUNCH

SATURDAY & SUNDAY 10AM-3PM

MIMOSAS

prosecco cocktails and mimosas by the glass or by the bottle made with freshly squeezed orange or grapefruit juice

SAVORY PLATES

like:

steak & eggs, meatball strata, lemon potato skillet, breakfast pizzas, and oven baked breakfast stew- all with poached local farm eggs

ASK TO SEE A BRUNCH MENU!