

MAIALINA

pizzeria napoletana

ANTIPASTI

ALL SERVED WITH HOUSE BREAD

SEASONAL ANTIPASTI

rotating seasonal vegetables, salumi, house pickled carrots, house mozzarella, red wine vinegar, evoo 14

MEATBALLS AL FORNO

pork, local grass-fed beef, house-cured pancetta, chili flake, pomodoro, parmigiano reggiano, parsley 17

BRAISED CALAMARI

cannellini beans, san marzano tomatoes, sage, garlic, chili flake, lemon 14

FRUIT, NUT & CHEESE PLATE

fruit, toasted marcona almonds, candied hazelnuts, assorted cheeses 19

MEAT, OLIVE & CHEESE PLATE

freshly sliced assorted salumi, Italian olives, assorted cheeses 22

ENSALATI ETC

ADD GRILLED ORGANIC MARY'S CHICKEN 5

CAESAR

organic lettuces, parmigiano reggiano, pangrattato, black pepper, house anchovy caesar dressing 9 / 14

ARUGULA

organic arugula, roasted organic red grapes, goat cheese, candied hazelnuts, stone mustard-champagne vinaigrette, evoo 9 / 14

ROASTED BEET

local organic wheat berries, local organic pea shoots, roasted organic beets, aged balsamic vinegar, house mozzarella, evoo 9 / 14

GARBANZO SOUP

organic garbanzo beans, onion, fresh lemon, evoo cup 5/ bowl 8

PASTA

*MADE WITH SHEPHERDS GRAIN SEMOLINA. SERVED AFTER 4PM

PASTA AL PESTO

house made pasta, seasonal greens pesto, grana padano, parmigiano reggiano, pine nuts, evoo 14
add house-made fennel sausage 5

SPAGHETTI & MEATBALLS

house made pork & beef meatballs, tomato, garlic, red wine, parmigiano reggiano, parsley, over house made pasta 23

ROTATING PASTA SPECIAL

seasonal preparation. ask your server MP

GRILL

*SERVED AFTER 4 PM

POLLO AL MATTONE

organic mary's half chicken deboned, garlic, lemon zest, rosemary, grilled under a brick. organic lemon roasted potatoes 29

BISTECCA TAGLIATA

flank steak grilled medium rare. truffle oil-lemon dressed arugula, parmigiano reggiano, evoo. served sliced 31
add organic lemon roasted potatoes 3⁵⁰

DAILY FISH

seasonal preparation MP

PIZZA

12" SERVED UN CUT IN THE TRADITIONAL NEAPOLITAN STYLE. MADE WITH SHEPHERDS GRAIN OO FLOUR

T O M A T O

MARGHERITA

tomato sauce, house mozzarella, basil, grana padano, evoo 15

PATATE

roasted fingerling potatoes, peppers al forno, kalamata olives, house mozzarella, tomato sauce, garlic, sage leaves, salted capers, chili flake 17

SALUMI

pepperoni, genoa, pecorino, house mozzarella, tomato sauce, oregano 19

PARMA

prosciutto di parma, house mozzarella, tomato sauce, fresh organic arugula, shaved parmigiano reggiano, evoo 20.50

SALSICCIA

house fennel sausage, seasonal greens, house mozzarella, tomato sauce, karl's legacy house smoked chili oil, fennel pollen, 20.50

SPICY SAUSAGE POTATO

house fennel sausage, fingerling potatoes, egg, basil, chives, red peppers al forno, tomato sauce, house mozzarella, karl's legacy house smoked chili oil 21.50

FIORELLINI

roasted cauliflower, basil, pine nuts, balsamic poached golden raisins, house mozzarella, tomato sauce, evoo 17

PESTO

prosciutto di parma, seasonal greens pesto, caramelized onions, goat cheese, saba reduction, toasted pine nuts 20.50

C R E A M

MAIALINA

salumi, mama lil's peppers, house mozzarella, egg, cream 20

MELA

apple, caramelized onion, gorgonzola dolce, cow's milk house ricotta, cream, sage 17

FUNGHI

saba marinated shiitake mushrooms, taleggio, garlic, cream, thyme 17

DOLCE VERDE

melted leeks, roasted organic red grapes, cow's milk house ricotta, mascarpone, cream, garlic, lemon, fresh organic arugula, evoo 18

COLAZIONE

speck, egg, creme fraiche, pecorino, garlic, cream, black pepper, chive 17

SMOKED SALMON

creme fraiche, smoked salmon, egg, caramelized onions, house ricotta, chives, cream, evoo 21.50

TRUFFLED PARMA

creme fraiche, house mozzarella, cream, egg, prosciutto di parma, lemon-truffle oil dressed organic arugula, shaved parmigiano reggiano 21.50

PIZZA SPECIAL

rotating seasonal toppings. ask your server MP

ADD: GLUTEN FREE CRUST 5 EGG 2 ANCHOVIES 2 MEATBALL 5
GRILLED MARY'S ORGANIC CHICKEN 5 FENNEL SAUSAGE 5 SMOKED SALMON 5
PROSCIUTTO 5 MOZZARELLA 3 PARMIGIANO 2 MAMA LIL'S PEPPERS 1

20% service charge will be added to your bill.
100% of these funds are distributed to our team in the form of wages and benefits.
Please, no need to tip.

The Idaho Dept. of Health wants you to know that the consumption of undercooked eggs or meats may cause foodborne illness.



MAIALINA

pizzeria napoletana

VINO

5oz glass / 8oz quartino / bottle

WHITE

Verdicchio, Moncaro DOC <i>organic</i> , Marche, 2020	7 / 11 / 30
Garganega, Scaia, Veneto, 2021	9 / 14 / 36
Nero d'Avola, Bianco di Morgante, Sicily, 2022	8 / 12 / 34
Rosato, G.D. Vajra, "Rosa Bella," Barolo, 2022	9 / 14 / 36
Falanghina, Irpinia DOC, Terradora Dipaolo, Campania, 2021	9 / 14 / 36
Verdeca, Salento IGT, Li Veli, Puglia, 2021	10 / 16 / 44

30% OFF
house bottles of wine
all day on Thursdays

RED

Valpolicella DOC "Adalia", Veneto, 2019	8 / 12 / 34
Barbera d'Asti DOCG, Marchesi di Gresy, Piedmont, 2021	8 / 12 / 34
Chianti Rufina DOCG, Fattoria Selvapiana, Tuscany, 2021	8 / 12 / 34
Dolcetto d'Alba DOC, Marchesi di Gresy, "Monte Aribaldo," 2020	8 / 12 / 34
Primitivo, Salento IGT, Li Veli, "Orion," Puglia, 2021	9 / 14 / 36
Montepulciano d'Abruzzo DOC, Kriya, Organic, Abruzzo, 2021	9 / 14 / 36

SPARKLING

Prosecco DOC, Borgo Alato, Fossalta di Piave	7 / 10 / 28
Moscato d'Asti DOC, Vietti, 2022	8 / 12 / 32
Lambrusco Vecchia Modena DOC, Cleto Chiarli	7 / 10 / 28

VINO DA TAVOLA

5oz glass / 1/2L carafe

House Red	6.50 / 15
House White	6.50 / 15

BEER

Peroni, Italian Pilsner, Rome, Italy	6.50
Backwoods Brewing Co., Copperline Amber Ale, Carson, WA	6.50
Dru Bru Brewing., Amber Ale, Snoqualmie Pass, WA	6.50
Mad Swede Brewing, Helm of Awe Robust Oatmeal Porter, Boise, ID	6.50
Hunga Dunga, Cherry Lime Sour, Moscow, ID	6.50
Wallace Brewing Co., Redlight Irish Red Ale, Wallace, ID	6.50
Bombastic Brewing, Wisdom Hazy IPA, Hayden, ID	6.50
Sweetwater Brewing Co., 420 Extra Pale Ale, Fort Collins, CO	6.50
Rainier Beer, Rainier, Seattle, WA	16oz can 5 ⁰⁰

COCKTAILS

CAMPARI & SODA orange squeeze, twist 8

APEROL SPRITZ aperol, prosecco, splash soda 9

NEGRONI gin, antica formula sweet vermouth, campari 12

*our top shelf gin is Warfield. it's organic, Idaho-made, barrel-aged. add 4⁰⁰

LORENZO'S V tuaca brandy, freshed squeezed organic lemon, cane sugar 9

FLIGHTS

FLIGHTS ARE THREE 2oz POURS

ROSE FLIGHT

ROSES FROM THE ITALIAN NORTH 16

Rondinella. Scaia, Veneto, 2021
8g / 12q / 34b

Corvina + Merlot. Zenato, Bardolino Chiaretto DOC, 2022
9g / 14q / 36b

Lavignone Rosato Piemonte DOC Piedmont, 2021
8g / 12q / 34b

CIDER FLIGHT

FEATURING FINNRIVER CIDERY 16

Organic Ciders from Washington

Autumn's Blush: Organic WA Apples & Black Currants
8g / 12q / 33b

Golden Russet: Blend of organic OR & WA Apples
9g / 13q / 37b

Black Oak: Blend of organic WA apples and black currant
8g / 13q / 37b

CIDER

Meriwether Cider Co., Garden City, ID 16oz can 9

Black Currant Crush or Foothills Semi-dry

High Point Cider, Victor, ID 16oz can 8

New England Style, Semi-Dry Ginger, or Mosaic Dry-Hopped

NON-ALCOHOLIC

LOVE'S kombucha in rotating flavors 5

SEASONAL SHRUB house made. rotating flavors 5

ORGANIC LEMONADE house made. organic lemons & cane sugar

regular 5 strawberry add 2⁰⁰

TRACTOR ORGANIC SODAS 4.50

kola, diet kola, cucumber, blood orange, cherry cream soda, lemongrass

PELLEGRINO SPARKLING WATER 750ml 5

DOMA COFFEE organic. 3.50

DOMA ESPRESSO organic. doppio, latte, cappuccino 3 / 5 / 5

ICED TEA Rishi Botanicals 3.50

HERBAL TEA Rishi Botanicals 3

N.A. BEER: Rotating selection 5

