

MAIALINA

pizzeria napoletana

ANTIPASTI

ALL SERVED WITH HOUSE BREAD

SPINACH ARTICHOKE DIP

organic spinach, artichoke hearts, mozzarella, pecorino romano, parmesan, creme fraiche, garlic, lemon 15.50

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

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, 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, seasonal greens, roasted local beets, aged balsamic vinegar, house mozzarella, evoo 9 / 14

GARBANZO SOUP

PNW Coop 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 19
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

house made pasta, 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, ask your server MP

PIZZA

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

TOMATO

MARGHERITA

tomato sauce, house mozzarella, basil, grana padano, evoo 16

PATATE

roasted fingerling potatoes, peppers al forno, kalamata olives, house mozzarella, tomato sauce, garlic, sage leaves, 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 20.5

SALSICCIA

house fennel sausage, seasonal greens, house mozzarella, tomato sauce, karl's legacy house smoked chili oil, fennel pollen 20.5

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 21.5

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 20.5

CREAM

MAIALINA

pepperoni, genoa, 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, capers, cream, evoo 21.5

TRUFFLED PARMA

creme fraiche, house mozzarella, cream, egg, prosciutto di parma, lemon-truffle oil dressed organic arugula, shaved parmigiano reggiano 21.5

PIZZA SPECIAL

rotating seasonal toppings. ask your server MP

ADD: GLUTEN FREE CRUST 6.5 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

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VINO

5oz glass / 8oz quartino / bottle

WHITE

- Pecorino, Terre di Chieti IGP, Vignamadre "Kriya," Abruzzo 2023 10 / 16 / 44
- Verdicchio, Moncaro DOC, Marche 2020 7 / 12 / 31
- Garganega, Scaia, Veneto, 2021 9 / 14 / 36
- Nero d'Avola, Bianco di Morgante, Sicily, 2022 8 / 12 / 34
- Rosato, Scaia, Veneto, 2023 9 / 15 / 38
- Verdeca, Salento IGT, Li Veli, Puglia, 2021 11 / 18 / 48

VINO DA TAVOLA

5oz glass / 1/2L carafe

- House Red 6.5 / 16
- House White 6.5 / 16

WINE FEATURE

FOR CENTURIES, SPARKLING WINE HAS BEEN THE DRINK OF CELEBRATION, FROM 17TH-CENTURY ROYAL COURTS TO MODERN-DAY NEW YEAR'S TOASTS. OUR CURATED SELECTION SHOWCASES THE MAGIC OF BUBBLES, A LOVELY COMPLIMENT TO ANY PALLATE. RAISE YOUR GLASS AND CHEERS TO THE YEAR AHEAD!

Prosecco DOC, Borgo Alato, Fossalta di Piave
7 / 10 / 28

Verdicchio, Spumante Brut, Sartarelli, NV
BOTTLE 35

Chardonnay, Franciacorta DOCG Satèn Brut, Barone Pizzini, 2014 BOTTLE 84

30% OFF
house bottles of wine
all day on Thursdays

RED

- Chianti Rufina DOCG, Fattoria Selvapiana, Tuscany, 2021 8 / 12 / 35
- Valpolicella DOC, Morini, "Ilatum" Veneto, 2019 8 / 14 / 35
- Barbera d'Asti DOCG, Marchesi di Gresy, Piedmont, 2021 9 / 15 / 38
- Dolcetto d'Alba DOC, Marchesi di Gresy, "Monte Aribaldo," 2020 10 / 15 / 39
- Montepulciano d'Abruzzo Riparasso DOC, Illuminati, Abruzzo, 2021 7 / 11 / 31
- Primitivo, Salento IGT, Li Veli, "Orion," Puglia, 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

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

BEER

- Peroni, Italian Pilsner, Rome, Italy 6.5
- Dru Bru, Kolsh Golden Ale, Snoqualmie Pass, WA 6.5
- Deschutes Brewery, Black Butte Porter, Bend, OR 6.5
- Roadhouse Brewing, Surreal Kush IPA, Jackson Hole, WY 6.5
- Bale Breaker Brewing, Daybreak Pale Ale, Yakima, WA 6.5
- Wallace Brewing, Redlight Irish Ale, Wallace, ID 6.5
- Pfriem Brewing, West Coast IPA, Hood River, OR 6.5
- Hunga Dunga, Japanese Lager, Moscow, ID 6.5
- Rainier Beer, Rainier, Seattle, WA 16oz can 5⁵⁰

NON-ALCOHOLIC

- LYRE'S non-alcoholic Amalfi Spritz 9
- LOVE'S kombucha in rotating flavors 5
- N.A. BEER Heinekin 00 5
- LAGUNITAS HOPPY REFRESHER hoppy sparkling water 5
- SEASONAL SHRUB house made. rotating flavors 5
- ORGANIC LEMONADE house made. organic lemons & cane sugar regular 5 add rotating house-made fruit syrup 2⁰⁰
- TRACTOR ORGANIC SODAS 4.5
- kola, lite kola, cucumber, blood orange, cherry cream, lemongrass
- PELLEGRINO SPARKLING WATER 750ml 5
- DOMA COFFEE organic. 3.5
- DOMA ESPRESSO organic. doppio, latte, cappuccino 3 / 5 / 5
- ICED TEA Rishi Botanicals 3.5
- HERBAL TEA Rishi Botanicals 3

COCKTAILS

- CAMPARI & SODA orange squeeze, twist 8
- APEROL SPRITZ aperol, prosecco, splash soda 9
- NEGRONI gin, sweet vermouth, campari 12
- *with top shelf gin. Warfield is organic, Idaho-made, barrel-aged. add 4⁰⁰
- LORENZO'S V tuaca brandy, freshed squeezed organic lemon, cane sugar 9
- BLOODY MARY vodka, spicy V8 mix, seasonal skewer 14
- RED BEER rainier can, house-made tomato juice mix 9
- *add seasonal skewer 3
- SEASONAL COCKTAIL rotating seasonal cocktail, ask your server MP

