

# MAIALINA

pizzeria napoletana

**SPECIAL  
TWO x TWO**

TWO COURSES FOR  
TWO PEOPLE

share a pizza  
and a large salad 26

any two pizzas 29

add two 5oz glasses of  
Vino Da Tavola 6.75

# LUNCH

M-F 11-3

# 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, pickled  
carrots, mozzarella, red wine vinegar, evoo 14

## MEATBALLS AL FORNO

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

# SALAD ETC

ADD GRILLED ORGANIC MARY'S CHICKEN 5

## CAESAR

organic lettuce, parmigiano reggiano, pangrattato,  
house anchovy caesar dressing. small 9 / large 14

## ARUGULA

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

## ROASTED BEET

local organic wheat berries, seasonal greens, roasted local beets,  
aged balsamic vinegar, house mozzarella, evoo. small 9 / large 14

## GARBANZO SOUP

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

# SANDWICHES

SERVED WITH CHOICE OF PNW COOP GARBANZO BEAN SOUP OR SIDE CAESAR SALAD

## SALUMI

salumi, tomato sauce, house ricotta, house mozzarella,  
peppers al forno, kalamata olives, arugula 14

## PESTO

grilled organic chicken, creamy pesto, house mozzarella, arugula, lemon 15.5

## MUFFALETTA

prosciutto, pepperoni, salumi, tapenade, mama lil's, house mozzarella 15.5

## MEATBALL

pork, beef and house-cured pancetta meatballs, pomodoro,  
house mozzarella, parmigiano reggiano, arugula 17

## VEGGIE

house hummus, ricotta, mozzarella, roasted fingerling potatoes, saba  
marinated shiitake mushrooms, caramelized onion, arugula, lemon, evoo 14

# PIZZA

12" SERVED UN CUT IN THE TRADITIONAL  
NEAPOLITAN STYLE. MADE WITH SHEPHERDS GRAIN 00 FLOUR

## TOMATO

### MARGHERITA

basil, grana padano, house mozzarella, tomato sauce, 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,  
fennel pollen, tomato sauce, karl's legacy house  
smoked chili oil 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 21.50

### 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 20.5

## 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 HOUSE FENNEL SAUSAGE 5  
GRILLED MARY'S ORGANIC CHICKEN 5 ARUGULA 2 SMOKED SALMON 5  
PROSCIUTTO 5 MOZZARELLA 3 PARMIGIANO 2 MAMA LIL'S PEPPERS 1



# MAIALINA

pizzeria napoletana

## VINO

5oz glass / 8oz quartino / bottle

## WHITE

- Pecorino, Terre di Chieti IGP, Vignamadre "Kriya," 2023 10 / 16 / 44
- Verdicchio, Moncaro DOC *organic*, 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

**30% OFF**

house bottles of wine  
all day on Thursdays

## RED

- Chianti Rufina DOCG, Fattoria Selvapiana, Tuscany, 2021 8 / 12 / 35
- Valpolicella DOC, Morini, "Ilatium" 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

## 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, Hazy IPA, Moscow, ID 6.5
- Rainier Beer, Rainier, Seattle, WA 16oz can 5<sup>00</sup>

## COCKTAILS

**CAMPARI & SODA** orange squeeze, twist 8

**APEROL SPRITZ** aperol, prosecco, splash soda 9

**NEGRONI** gin, antica formula sweet vermouth, campari 12

\*with top shelf gin. Warfield is organic, Idaho-made, barrel-aged. add 8<sup>00</sup>

**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**

## 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 PALATE. 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**

## 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*

## NON-ALCOHOLIC

LYRE'S non-alcoholic Amalfi Spritz 9

LOVE'S kombucha in rotating flavors 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 2<sup>00</sup>

TRACTOR ORGANIC SODAS 4.5

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

N.A. BEER Heinekin 00 5

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

