



Antipasti

Welcome! The Pink Door takes pride in our sense of largesse and generosity... Our "antipasti" reflect our wish to inspire conviviality at the table. **SHARE!**

BRUSCHETTA DEL' ESTIVA *grilled ciabatta bread w/the ripest summer organic heirloom tomato, basilico, trampetti olive oil & sea salt* 14.

LA FETTUNTA *grilled garlic bread w/ fresh olio verde novello* 6.

NORTHWEST WILD SALMON CARPACCIO *w/grappa mustard sauce* 12.

ANTIPASTO OF THE HOUSE *prosciutto, tuscan bean salad, fresh mozzarella, tapanada, roasted peppers, grilled seasonal vegetables, salami & more* 14.

CHEESE BOARD DELUXE! *artisanal Italian cheese and Washingtons' Willapa Hills farmstead cheese, fig & chianti compote w/ housemade cracker & walnuts* 14.

LA QUERCIA BERKSHIRE DOMESTIC AND IMPORTED LEPORATI PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA *extra virgin olive oil* 14.

ROASTED GARLIC *and ricotta-gorgonzola cheese spread* 10.

GRILLED BABY OCTOPUS *summer potatoes, fennel & olives* 12.

Pasta & Risotto

SPIRELLI CAPRESE *a "room temperature" sauce of mozzarella burrata, heirloom tomatoes, trampetti olive oil & basilico* 16.

or w/  Gluten Free  RADIATORE

note: this product is gluten free but is not made in a gluten free kitchen

LASAGNA PINK DOOR *fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce* 17.

LINGUINE ALLE VONGOLE *fresh baby clams, pancetta, garlic, peperoncini & white wine* 17.

PAPPARDELLE AL RAGÙ BOLOGNESE *slow simmered meat sauce & fresh pasta* 18.

RIGATONI AND MAMA'S MEATBALLS *or DON & JOE'S SPICY ITALIAN SAUSAGE with marinara sauce* 16.

RISOTTO *fresh summer corn, grape tomatoes, dungeness crab, mascarpone cheese, and chive salad* 21.

Frutti Di Mare

PENN COVE MUSSELS AND CLAMS *white vermouth, garlic, parsley and a touch of cream* 16.

CIOPPINO PINK DOOR *prawns, mussels, clams, and calamari in a spicy tomato and white wine broth* 20.

"BRANZINO STYLE" WHOLE WHITE FISH OF THE DAY *grilled w/ salsa verde and cranberry beans* MARKET AVAILABILITY / MP

NORTHWEST FISH OF THE DAY *Chef Stefano's seasonal creation* MP

Carne

CARLTON FARMS PORTERHOUSE PORK CHOP *rosemary jus & oven roasted potatoes & summer spinach* 23.

SPIEDINI MISTI *mixed grill of chicken, zucchini, mushrooms, preserved lemon, giant croutons, fresh bay leaf & bell peppers* 22.

DON & JOE'S SPICY FENNEL ITALIAN SAUSAGES *(spicy!) atop creamy polenta & zesty marinara sauce* 19.

LA TAGLIATA *grilled & sliced ribeye steak ~ arugula salad w/ parmigiano reggiano shavings ~ olio verde novello* 24.

Insalate

INSALATA CAPRESE PINK DOOR *the finest ripest organic heirloom tomatoes, fresh mozzarella, torn basil, ricotta salata, first pressed olive oil & sicilian sea salt* 12.5

PINK DOOR CAESAR *with fennel dusted croutons* 9.50

w/ grilled chicken 14. *w/ fresh northwest dungeness crab* 17. *w/ grilled shrimp* 15.

ROASTED FRESH BEETS, ARUGULA, GORGONZOLA CHEESE & toasted walnuts 12.

INSALATA MISTICANZA *Butler Farm greens & soft spring herbs* sm. 8.5 lg. 12.

Contorni

6. each

GRILLED CORN WHEELS

BUTLER FARM FEATURED WEEKLY VEGETABLE

OVEN ROASTED SUMMER POTATOES

TWO OF MAMA'S MEATBALLS AND SAUCE

Steve Smrstik, CHEF DELLA CUCINA

and Jacqueline Di Roberto, LA PADRONA

ATTENZIONE!

OUR RESTROOMS ARE LOCKED FOR SECURITY. PLEASE ASK YOUR SERVER FOR THE CODE.

One guest check per party · No personal checks · Plate split charge: 2.50 · Parties of six or more: 18% gratuity included

Per the Health Department: Consuming raw egg & undercooked meat may increase the risk of food borne illness, especially w/ some medical conditions.