



Gli Antipast

Our plates are not “small plates”. They are generous... SHARE!

- BRUSCHETTE DEL' ESTATE** *grilled ciabatta bread w/ the ripest tomato, basilico, Trampetti olive oil & sea salt* 14.
- GNOCCHI ALLA ROMANO** *roman style semolina gnocchi, gorgonzola cream, toasted walnuts & spinach* 12.
- ANTIPASTO OF THE HOUSE** *prosciutto, tuscan bean salad, fresh mozzarella, roasted peppers, grilled summer vegetables, salami & more* 14.
- CAPONATA** *eggplant relish; tomatoes, celery, zucchini, mint & almonds served w/ garlic crostini* 11.
- PENN COVE MUSSELS AND CLAMS** *white vermouth, garlic, parsley and a touch of cream* 15.
- LA QUERCIA BERKSHIRE DOMESTIC AND IMPORTED SAN DANIELE PLATE OF PROSCIUTTO** 13.
- CHEESE BOARD DELUXE!** *artisanal italian cheeses, fig & chianti compote w/ housemade cracker* 14.
- SAUTÉED CALAMARI** *spinach, tomatoes, garlic & wine* 12.
- ROASTED GARLIC** *and ricotta-gorgonzola cheese spread* 10.

Pasta & Risotto

- RADIATORE TRICOLORE AND A THOUSAND SUMMER HERBS** *w/ grilled chicken breast, olives, tomatoes & pine nuts* 16.
- PAPPARDELLE AL RAGÙ BOLOGNESE** *slow simmered meat sauce & fresh pasta* 17.
- LASAGNA PINK DOOR** *fresh spinach pasta layered with beciamella, pesto and topped with marinara sauce* 16.
- LINGUINE ALLE VONGOLE** *fresh baby clams, pancetta, garlic, peperoncini & white wine* 16.
- PENNE RIGATE AND MAMA'S MEATBALLS** *with marinara sauce* 15.
- SQUID INK SPAGHETTI AL PESCATORE** *prawns, mussels, clams & calamari in a spicy tomato sauce* 18.
- SPIRELLI CAPRESE** *a “room temperature” sauce of mozzarella burrata, heirloom tomatoes, onion, Trampetti olive oil & basilico* 15.
- RISOTTO** *Chef Stefano's seasonal creation* MP

Frutti Di Mare

- 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 with salsa verde and cranberry beans 24.
- NORTHWEST FISH OF THE DAY** *Chef Steve's seasonal creation* MP
- WHOLE NORTHWEST DUNGENESS CRAB ALLA DIAVOLA** *salty, spicy & pricey!* 33.

Carne

- WILD BOAR TENDERLOIN** *balsamic red wine sauce, ruby flare grapes, baby onions & pine nuts* 24.
- SPEIDINI MISTI** *mixed grill skewars of italian sausage, fresh bay leaf, zucchini, red bell pepper, chicken, perserved lemon & garlic croutons* 22.
- MISTY ISLE NATURALLY RAISED T-BONE BISTECCA ALLA FIORENTINA (PER DUE PERSONE 2” THICK!)**
roasted potatoes ~ arugula & parmigiano-reggiano salad 75.
- PISTACCHIO CHICKEN BREAST** *ricotta-provolone stuffing w/ wilted greens & fingerling potatoes* 20.

Le Insalate

- BUTLER FARM SALAD** *of soft, delicate greens fresh herbs, and whatever is picked this week!* 8. / 11. .
- PINK DOOR CAESAR** *with fennel dusted croutons* 9.50 *add fresh northwest dungeness crab* 17. *add grilled chicken breast* 15.
- ROASTED FRESH BEETS, ARUGULA, GORGONZOLA CHEESE & toasted walnuts** 9.
- INSALATA CAPRESE PINK DOOR**
the finest ripest organic tomatoes, fresh mozzarella, torn basil, ricotta salata, first pressed olive oil & sea salt 13.

Mangiate Le Verdure!

- BUTLER FARM FEATURED WEEKLY VEGETABLE** 7.
- ROASTED POTATOES WITH SALSA VERDE** 5.
- BUCKET 'O' CARROTS W/ MINT LEMON & PEPERONCINI** 6.

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 born illness especially w/ some medical conditions.*

Steve Smrstik, CHEF DELLA CUCINA
and Jacqueline Di Roberto, LA PADRONA