



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!

- SCAMORZA & SALVIA FRITTI *baked smoked mozzarella & fried sage leaves* 11.
- LA BAGNA CAUDA *a "hot bath" of anchovies, garlic & olive oil in which fresh seasonal vegetables are dipped* 12.
- BRUSCHETTA AI FUNGHI *exotic mushrooms, taleggio cheese, fig & arugula* 13.
- ANTIPASTO OF THE HOUSE *prosciutto, tuscan bean salad, fresh mozzarella, tapenade, roasted peppers, grilled seasonal vegetables, salami & more* 14.
- CHEESE BOARD DELUXE! *artisanal Italian cheese and Washington's Willapa Hills farmstead cheese, fig & chianti compote w/ housemade cracker & American black walnuts* 14.
- LEPORATI PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA *extra virgin olive oil* 14.
- GNOCCHI ALLA ROMANA *roman style semolina gnocchi, gorgonzola cream, toasted american black walnuts & spinach* 11.
- ROASTED GARLIC *and ricotta-gorgonzola cheese spread* 10.
- MINESTRA *Chef Stefano's seasonal creation* 7.

Pasta & Risotto

- PACCHERI CON SUGO DI NOCI & SALSICCE *five kinds of nuts, fennel sausage & a bit of smoked mozzarella* 16.
- LASAGNA PINK DOOR *fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce* 17.
- PAGLIA E FIENO *"straw and hay" white & green fresh fettuccine w/ exotic mushrooms, light cream sauce, fresh herbs & essence of truffle* 19.
- LINGUINE ALLE VONGOLE *fresh baby clams, pancetta, garlic, peperoncini & white wine* 17.
- PAPPARDELLE AL RAGÙ BOLOGNESE *slow simmered meat sauce & fresh pasta* 17.
- RIGATONI AND MAMA'S MEATBALLS *or ISERNIO ITALIAN SAUSAGE with marinara sauce* 16.
- PENNE AL FUMO *eggplant, smoked mozzarella & tomato sauce w/ fresh basilico* 15.
- RISOTTO *Chef Stefano's seasonal creation* MP

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

- LAMB PORTERHOUSE *potato gratin, caramelized balsamic onion & sauteed broccolini* 24.
- CHICKEN UNDER A BRICK *spinach & farro sformato, spring dandelions* 20.
- VEAL PICCATA *thinly sliced veal scallops w/ lemon & capers di Salina... (capers from Salina Island, Sicily) seasonal mushrooms & fresh spinach* 21.
- GRILLED BUTTERFLIED N.Y. STEAK *~ pink peppercorn marinade ~ lemon marjoram mashers ~ slow braised rapini* 21.

Insalate

- PINK DOOR CAESAR *with fennel dusted croutons* 9.50
w/ grilled chicken 12. *w/ fresh northwest dungeness crab* 17. *w/ grilled shrimp* 13.
- ROASTED FRESH BEETS, ARUGULA, GORGONZOLA CHEESE & *toasted walnuts* 10.
- INSALATA MISTICANZA *green leaf, radicchio, arugula & pine nuts* 7.

Contorni

6. each

- FRIED PEPPERS ~ ITALIAN-AMERICAN STYLE!
 SLOW BRAISED RAPINI
 LEMON MARJORAM MASHERS
 TWO OF MAMA'S MEATBALLS AND SAUCE

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.

Where's the salt shaker?

Our table salt grinders are for sale! 18.

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