



Antipasti

- BRUSCHETTA AI FUNGHI** *exotic mushrooms, taleggio cheese, fig & arugula* 12.
- CHEESE BOARD DELUXE!** *artisanal Italian cheese and Washington's Willapa Hills farmstead cheese, fig & chianti compote w/ housemade cracker & American black walnuts* 13.
- ANTIPASTO OF THE HOUSE** *prosciutto, tuscan bean salad, housemade mozzarella, tapanada, roasted peppers, grilled seasonal vegetables, salami & more* 12.
- GNOCCHI ALLA ROMANA** *roman style semolina gnocchi, gorgonzola cream, toasted american black walnuts & spinach* 10.
- LEPORATI PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA** *w/ Trampetti extra virgin olive oil* 14.
- ROASTED GARLIC** *and ricotta-gorgonzola cheese spread* 10.
- MINESTRA** *chef Steve's daily creation* 6.5

Panini

(includes small salad)

- GRILLED EGGPLANT** *w/ smoked mozzarella, cherry tomatoes & basilico* 12.
- MAMA'S MEATBALL** *our crusty whole loaf of bread is stuffed full and served with marinara sauce* 12. *add fresh mozzarella* 1.5
- GRILLED CHICKEN, FRESH MOZZARELLA & ROASTED PEPPERS** 12.
- GRILLED ISERNIO ITALIAN SAUSAGE** *w/ lotsa fried peppers & onions* 12.

Pasta, Risotto & Pizza

- PENNE AL FUMO** *eggplant, smoked mozzarella & tomato sauce w/ fresh basilico* 13.
- PAPPARDELLE AL RAGÙ BOLOGNESE** *slow simmered meat sauce & fresh pasta* 15.
- LINGUINE ALLE VONGOLE** *fresh baby clams, pancetta, garlic, peperoncini & white wine* 16.
- RIGATONI AND MAMA'S MEATBALLS** *or ISERNIO ITALIAN SAUSAGE with marinara sauce* 14.
- PAGLIA E FIENO** *"straw and hay" white & green fresh fettuccine w/ exotic mushrooms, light cream sauce, fresh herbs & essence of truffle* 16.
- PACCHERI CON SUGO DI NOCI & SALSICCE** *five kinds of nuts, fennel sausage & a bit of smoked mozzarella* 14.
- LASAGNA PINK DOOR** *fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce* 15.
- PIZZA BIANCA** *individual sized pizza topped with fresh mozzarella cheese and the chef's creation of the day* 13.
- RISOTTO** *Chef Stefano's seasonal creation* MP

Frutti Di Mare & Carne

- CIOPPINO PINK DOOR** *prawns, mussels, clams, and calamari in a spicy tomato and white wine broth* 16.
- "BRANZINO STYLE" WHOLE WHITE FISH OF THE DAY** *grilled with salsa verde and cranberry beans* MARKET AVAILABILITY/MP
- NORTHWEST FISH OF THE DAY** *Chef Stefano's seasonal creation* MP
- PENN COVE MUSSELS AND CLAMS** *white vermouth, garlic, parsley and a touch of cream* 13.
- GRILLED BUTTERFLIED N.Y. STEAK** *~ pink peppercorn marinade ~ lemon marjoram mashers ~ slow braised rapini* 21.

Insalate

- ROASTED FRESH BEETS, ARUGULA, GORGONZOLA CHEESE** *& toasted walnuts* 11.
- PINK DOOR CAESAR** *with fennel dusted croutons* 8.50 *add fresh northwest dungeness crab* 16.
- INSALATA MISTICANZA** *green leaf, radicchio, arugula & pine nuts* 7. lg. 11.
- CHOP CHOP** *romaine, pancetta, hard cooked egg, bell pepper, olives, tomatoes & grana padano cheese* 12.

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*