



Gli Antipasti

- 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, artichokes, salami & more* 14.
- FRESH NORTHWEST OYSTERS ON THE SHELL** *pink balsamico ice* half dozen 11. dozen 21.
- CROSTINI MISTI** *three toppings: spring fava bean purée, and baby artichoke and fresh mushroom* 13.
- PENN COVE MUSSELS AND CLAMS** *white vermouth, garlic, parsley and a touch of cream* 15.
- LA QUERCIA DOMESTIC AND IMPORTED DI PARMA PLATE OF PROSCIUTTO** 12.
- 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.
- WILD CICORIA, CELERY & DANDELION** *w/ anchovy dressing* 9.
- MINISTRA** *seasonal soup of the day* 6.

Pasta & Risotto

- SPAGHETTI** *w/ fresh artichokes, parsley, garlic & the finest olive oil* 15.
- PAPPARDELLE AL RAGÙ BOLOGNESE** *slow simmered meat sauce & fresh pasta* 16.
- 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* 15.
- PENNE RIGATE AND MAMA'S MEATBALLS** *with marinara sauce* 14.
- HOUSEMADE RICOTTA-ORANGE RAVIOLI** *w/ fresh asparagus & butter* 17.
- 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* 19.
- "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

Carne

- PORK SCALOPPINE** *stuffed w/ asparagus & fontina cheese ~ cherry tomato sformato* 20.
- SPEIDINI MISTI** *mixed grill skewars of sweet italian sausage, fresh bay leaf, pork loin, red bell pepper, chicken, perserved lemon & garlic croutons* 21.
- MISTY ISLE NATURALLY RAISED T-BONE BISTECCA ALLA FIORENTINA (PER DUE PERSONE 2" THICK!)**
roasted potatoes ~ arugula & parmigiano-reggiano salad 75.
- SPRING LOIN LAMB CHOPS** *caper, olive, rosemary & pancetta ~ roasted potatoes* 25.

Le Insalate

- HOUSE SALAD** *of soft, delicate greens, fresh herbs, carrot* 7.
- EVERYTHING GREEN** *bibb lettuce, english peas, fava beans, asparagus, avocado & a light creamy vinaigrette* 11.
- PINK DOOR CAESAR** *with fennel dusted croutons* 9.50 *add fresh northwest dungeness crab* 16.
- FARM FRESH BEETS, ARUGULA, GORGONZOLA CHEESE & toasted walnuts 9.**

Mangiate Le Verdure!

- BUCKET 'O' PEAS & FRESH MINT** 7.5
- FRESH CHOPPED SPINACH & NUTMEG** 6.
- ROASTED ROSEMARY POTATOES** 7.

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