

antipasti

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WARM MARINATED OLIVES | CASTELVETRANO, KALAMATA, CAPERBERRY **6**

WHIPPED RICOTTA | LEMON ZEST, FIRST PRESS OLIVE OIL, CANDIED PECAN, CASTELVETRANO OLIVES, FLATBREAD **13**

ROASTED ROOT VEGETABLES | HEIRLOOM CARROT, PARSNIP, CORRIANDER, CANNELLINI, FENNEL, SHAVED FONTINA, MINT AIOLI **11**

CAST IRON FOCACCIA | EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, HERBS GARLIC CONFIT, KALAMATA TAPENADE **8**

LITTLENECK CLAMS DI FORNO | NAHCOTTA LITTLENECK CLAMS, PRESERVED LEMON, HERBS, RED ONION, CONFIT GARLIC, HOUSE CULTURED BUTTER **14**

MUSSELS FRA DIAVOLO | WHIDBEY ISLAND MUSSELS, FENNEL, GARLIC, RED ONION SPICY TOMATO-CHILI DIAVOLO SAUCE **15**

salads

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WILD ARUGULA, GOAT CHEESE, ROASTED RED ONION, HOUSE VINAIGRETTE **8**

BURRATA, LOCAL HEIRLOOM TOMATOES, PERSIMMON, BALSAMIC REDUCTION, BASIL, MINT, CALIFORNIA VIRGIN OLIVE OIL **13**

TUSCAN KALE, PICKLED SHALLOT, CANDIED PECANS, SHAVED FONTINA, ANJOU PEAR, GODDESS DRESSING **11**

PANZANELLA | WITH TUSCAN KALE, ROASTED CANNELLINI, KALAMATA, HEIRLOOM TOMATO, HOUSE RICOTTA, RED WINE VINAIGRETTE **10**

pizza

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NEOPOLITA MARINANA | CONFIT GARLIC, BASIL, OREGANO SAN MARZANO TOMATO **11** WITH WHITE ANCHOVY **13**

FRESH MOZZARELLA, GORGONZOLA, PARMESAN, HOUSE RICOTTA SAN MARZANO TOMATO **14**

GOAT CHEESE, SCALLION, LEEK, SMOKED BACON, CONFIT GARLIC EXTRA VIRGIN OLIVE OIL **16**

PORCHETTA, LEEK, CONFIT GARLIC, PICKLED SHALLOT, PERUVIAN PEPPERS, FONTINA, GORGONZOLA, EXTRA VIRGIN OLIVE OIL **19**

BRUSSELS SPROUT, SMOKED BACON, ANCHO CHILE, RED ONION HOUSE RICOTTA, PARMESAN, CREAM **17**

FENNEL SAUSAGE, LEEK, RED ONION, SHAVED FENNEL, MOZZARELLA PARMESAN, CREAM **16**

CURED SPECK, FRESH PINEAPPLE, ANAHEIM PEPPER, MOZZARELLA SAN MARZANO TOMATO **17**

PROSCIUTTO DI PARMA, WILD ARUGULA, HEIRLOOM TOMATO FRESH MOZZARELLA, VERJUS, EXTRA VIRGIN OLIVE OIL **19**

BURRATA, TUSCAN KALE, SHAVED FENNEL, FONTINA, PARMESAN EXTRA VIRGIN OLIVE OIL **18**

CRACKED ORGANIC EGG, SMOKED BACON, FINGERLING POTATO RED ONION, MOZZARELLA, PARMESAN, BASIL PESTO **16**

ROASTED ORGANIC CHICKEN, ROMESCO, ANAHEIM PEPPERS GORGONZOLA, SAN MARZANO TOMATO **17**

MARGHERITA WITH PULLED MOZZARELLA, HEIRLOOM TOMATO WHOLE BASIL, BALSAMIC, SAN MARZANO TOMATO **17**

TRUFFLE BIANCA WITH ROMANO, RICOTTA, PARMESAN, FRESH OREGANO, SAGE, WHITE TRUFFLE OIL **16**

SMOKED BACON, PROSCIUTTO DI PARMA, FENNEL SAUSAGE, MOZZARELLA, SAN MARZANO TOMATO **21**

MAKE YOUR OWN PIZZA **12** | + VEGETABLES **1** CHEESES **1** MEATS **2** + COPPA **3** PROSCIUTTO **4** SALUMI **3** SPECK **4** SOPPRESSADA **3**

ALTER ANY PIZZA *GLUTEN FREE +2 OR VEGAN +2*

stromboli

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PEPPERONI, FENNEL SAUSAGE, RED ONION, MOZZARELLA **14**

AUBREGINE, ZUCCHINI, BASIL, GARLIC, KALAMATA OLIVE, RED ONION, TOMATO, MOZZARELLA **13**

ROASTED CHICKEN, PESTO, GOAT CHEESE, KALAMATA OLIVES, RED ONION, MOZZARELLA **14**

kids

CHEESE PIZZA **8**

PEPPERONI PIZZA **9**

BUILD YOUR OWN | WITH MOZZARELLA AND ONE TOPPING **9**

dolce

HOUSE MADE GELATO OF THE DAY **5**

VANILLA BEAN GELATO **5** | WITH CHOCOLATE GANACHE **6**

CHOCOLATE GELATO **5** | WITH CHOCOLATE GANACHE **6**

CAST IRON BROWNIES WITH VANILLA BEAN GELATO **9**

BUTTERSCOTCH BUDINO | CHOCOLATE CRUMB, WHIPPED CRÈME FRAICHE **8**

beer

GEORGETOWN | LUCILLE IPA | SEATTLE, WA 6

DICKS | PORTER | CENTRALIA, WA 6

SPIRE MOUNTAIN | DARK & DRY CIDER | OLYMPIA, WA 6

KONA | BIG WAVE | BIG ISLAND, HI 5

WIDMER | HEFEWEIZEN | PORTLAND, OR 5

PERONI | ITALIAN LAGER | MILAN, ITALY 4

MAC & JACKS | AFRICAN AMBER | SEATTLE, WA 5

NARROWS | ORCA RED | TACOMA, WA 5

PUYALLUP RIVER | MUD MOUNTAIN MILK | PUYALLUP, WA 6

ELYSIAN | SPACE DUST IPA | SEATTLE, WA 6

wine

RUGGERI 'ARGEO' | PROSECCO

PROSECCO GRAPES FROM VALDOBBIADENE, ITALY. HINTS OF TOASTED PINEAPPLE AND PEAR 8/30

CADERETTA | 'SBS' SAUVIGNON BLANC—SEMILLON

CRISP WITH FLAVORS OF KEY LIME, LEMON, APPLE AND MINERALS 10/35

CHEHALEM | 'INOX' CHARDONNAY

UNOAKED WITH HINTS OF TROPICAL FRUIT AND CITRUS 13/40

CLAYHOUSE | ADOBE RED

DARK FRUIT AND A BOLD FINISH WITH NOTES OF CARDAMOM SPICE 10/35

QUADY NORTH | MALBEC

NOTES OF CHERRY AND BLACKBERRY WITH CRISP TANNINS AND A DRY FINISH 13/42

drinks

ITALIAN SODA | WITH OR WITHOUT CREAM 4

STRAWBERRY, BLACKBERRY, RASPBERRY, LAVENDER, GINGER, PEACH, WATERMELON, MANGO, POMEGRANATE,
GRANNY SMITH APPLE, BLUEBERRY, CANDIED ORANGE

FOUNTAIN SODA | 3

PEPSI, DIET PEPSI, 7UP, DR PEPPER, SUNKIST, LEMONADE

DRAFT ROOT BEER | SNOQUALMIE FALLS BREWING CO 4 FLOAT IT! 7

COLD BREWED ICED TEA | 4 WITH STRAWBERRIES 5

TINDERBOX 'STANTUFFO PRESSED' COFFEE | REGULAR OR DECAF 5



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