



## 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!**

**BRUSCHETTA** warm beans & greens w/ Capezzana olio nuovo 12.

**FRESH NORTHWEST OYSTERS** pink balsamico ice each/half dozen/dozen MP

**LA FETTUNTA** grilled garlic bread w/ fresh olio nuovo ~ Gluten Free option available 6.

**ANTIPASTO OF THE HOUSE** prosciutto, tuscan bean salad, fresh mozzarella, tapanada, grilled seasonal vegetables, salami & more 14.

**PIATTO DI PROSCIUTTO** La Quercia Berkshire & Leporati prosciutto di Parma & mozzarella di bufala ~ extra virgin olive oil 15.

**CHEESE BOARD DELUXE!** artisanal Italian cheeses, fig & chianti compote w/ housemade cracker & walnuts 14.

**LA BAGNA CAUDA** a "hot bath" of anchovies, garlic & olive oil in which fresh seasonal vegetables are dipped 12.

**SAUTÉED CALAMARI** spinach, tomatoes, garlic & wine 11.

**ZUPPA DI POMODORO** zesty tomato con olio basilico cup 5. bowl 7.

## Pasta & Risotto

**BUTTERNUT SQUASH RAVIOLI DE-CONSTRUCTED** burst in your mouth mushroom consommé ravioli over creamy squash purée & fresh herbs 19.

**RIGATONI AND MAMA'S MEATBALLS** or **DON & JOE'S SWEET ITALIAN SAUSAGE** with marinara sauce 16.

**LASAGNA PINK DOOR** fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce 17.

**LINGUINE ALLE VONGOLE** fresh baby clams, pancetta, garlic, peperoncini & white wine 18.

**PAPPARDELLE AL RAGÙ BOLOGNESE** slow simmered meat sauce & fresh pasta 18.

**MAFALDA CON SUGO DI CONIGLIO** sugo of rabbit, mushrooms, pancetta & rosemary 17.

**RISOTTO** exotic & foraged mushrooms, shaved parmigiano & fried herbs 19.

\* **Gluten Intolerant?** We offer BIONATURAE Pasta just for you! 2. extra Also ask us about UDI's bread 3.

## 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

**DON & JOE'S SWEET ITALIAN SAUSAGES** crispy peppers, onions & soft polenta 21.

**MUSCOVY DUCK BREAST** pan roasted in pomegranate glaze ~ pancetta & lentils 24.

**GRANDMA'S BRACIOLE** ~ stuffed flank steak simmered in a rich tomato sauce ~ orzo 22.

**WILD BOAR STEW** juniper, wine, figs & cippolini onions, kale chips garni ~ potato gratinata 23.

**PAINTED HILLS T-BONE STEAK** simply grilled ~ caramelized roasted balsamic onion ~ rosemary yukon gold potatoes 33.

## Insalate

**BUTTERLEAF SALAD** w/ soft herbs, shaved carrot & fennel sm. 8.5 lg. 12.

**CELERY, MUSHROOM, FENNEL & PARMIGIANO** w/ Capezzana olio nuovo & lemon 8.

**PINK DOOR CAESAR** with fennel dusted croutons \* 9.50

w/ fresh Northwest Dungeness crab 17. w/ grilled prawns 16.

**ROASTED FRESH BEETS, ARUGULA, GORGONZOLA CHEESE & toasted walnuts** 12.

## Contorni 7.

**GREENS & BEANS!**

**ROASTED BRUSSEL SPROUTS** w/ pancetta, currants & pine nuts

**TWO OF MAMA'S MEATBALLS AND SAUCE**

**ROSEMARY ROASTED YUKON GOLD POTATOES**

**SOFT POLENTA**

Steve Smrstik, CHEF DELLA CUCINA

and Jacqueline Di Roberto, LA PADRONA

## ATTENZIONE!

Due to the high volume of our business, we are unable to offer substitutions.

**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 · Cake charge: 3. per person · 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.

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