



Gli Antipasti

Our plates are not “small plates”. They are generous... SHARE!

BRUSCHETTE DEL' ESTATE *grilled ciabatta bread w/ the ripest tomato, basilico, Trampetti olive oil & sea salt* 14.

CAPONATA *eggplant relish; tomatoes, celery, zucchini, mint & almonds served w/ garlic crostini* 11.

ANTIPASTO OF THE HOUSE *prosciutto, tuscan bean salad, housemade mozzarella, roasted peppers, grilled summer vegetables, salami & more* 13.

GNOCCHI ALLA ROMANO *roman style semolina gnocchi, gorgonzola cream, toasted walnuts & spinach* 11.

LA QUERCIA BERKSHIRE DOMESTIC AND IMPORTED SAN DANIELE PLATE OF PROSCIUTTO 12.

CHEESE BOARD DELUXE! *artisanal italian cheeses, fig & chianti compote w/ housemade cracker* 13.

SAUTÉED CALAMARI *spinach, tomatoes, garlic & wine* 10.

ROASTED GARLIC *and ricotta-gorgonzola cheese spread* 9.

Pasta, Risotto & Pizza

RADIATORE TRICOLORE AND A THOUSAND SUMMER HERBS *w/ grilled chicken breast, olives, tomatoes & pine nuts* 15.

LASAGNA PINK DOOR *fresh spinach pasta layered with bechamella, pesto and topped with marinara sauce* 14.

PAPPARDELLE AL RAGÙ BOLOGNESE *slow simmered meat sauce & fresh pasta* 15.

LINGUINE ALLE VONGOLE *fresh baby clams, pancetta, garlic, peperoncini & white wine* 15.

PENNE RIGATE AND MAMA'S MEATBALLS *with marinara sauce* 13.

SPIRELLI CAPRESE *a “room temperature” sauce of mozzarella burrata, heirloom tomatoes, onion, Trampetti olive oil & basilico* 15.

RISOTTO *Chef Stefano's seasonal creation* MP

PIZZA BIANCA *individual sized pizza topped with fresh mozzarella cheese and the chef's creation of the day* 13.

i Panini

MAMA'S MEATBALL (ORGANIC) *our crusty whole loaf of bread is stuffed full and served with marinara sauce* 12.

GRILLED ITALIAN SAUSAGE *whole loaf stuffed with grilled peppers and onions* 12.

Frutti Di Mare

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 23.

NORTHWEST FISH OF THE DAY *Chef Steves' seasonal creation* MP

PENN COVE MUSSELS AND CLAMS *white vermouth, garlic, parsley and a touch of cream* 14.

WHOLE NORTHWEST DUNGENESS CRAB ALLA DIAVOLA *salty, spicy & pricey!* 33.

Le Insalate

BUTLER FARM SALAD *of soft, delicate greens fresh herbs, and whatever is picked this week!* 8. / 11.

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

PINK DOOR CAESAR *with fennel dusted croutons* 9.50 *add fresh northwest dungeness crab* 17. *add grilled chicken breast* 14.

INSALATA CAPRESE PINK DOOR

the finest ripest organic tomatoes, fresh mozzarella, torn basil, ricotta salata, first pressed olive oil & sea salt 13.

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 born illness especially w/ some medical conditions.

Steve Smrstik, CHEF DELLA CUCINA
and Jacquelina Di Roberto, LAPADRONA