



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 DEL' ESTIVA *grilled ciabatta bread w/ the ripest summer organic heirloom tomato, basilico, trampetti olive oil & sea salt* 14.

LA FETTUNTA *grilled garlic bread w/ fresh olio verde novello* 6.

CHEESE BOARD DELUXE! *artisanal Italian cheese and Washington's Willapa Hills farmstead cheese, fig & chianti compote w/ housemade cracker & walnuts* 13.

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

LA QUERCIA BERKSHIRE DOMESTIC AND IMPORTED LEPORATI PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA *extra virgin olive oil* 14.

ROASTED GARLIC *and ricotta-gorgonzola cheese spread* 10.

NORTHWEST WILD SALMON CARPACCIO *w/ grappa mustard sauce* 12.

Panini

(includes small salad)

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 DON & JOE'S SPICY ITALIAN SAUSAGE *w/ lotsa fried peppers & onions* 12.

Pasta, Risotto & Pizza

SPIRELLI CAPRESE *a "room temperature" sauce of mozzarella burrata, heirloom tomatoes, trampetti olive oil & basilico* 16.

or w/  Gluten Free  RADIATORE

note: this product is gluten free but is not made in a gluten free kitchen

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 DON & JOE'S SPICY ITALIAN SAUSAGE with marinara sauce* 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 *fresh summer corn, grape tomatoes, dungeness crab, mascarpone cheese, and chive salad* 21.

Frutti Di Mare & Carne

CIOPPINO PINK DOOR *prawns, mussels, clams, and calamari in a spicy tomato and white wine broth* 18.

"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* 14.

SPIEDINI MISTI *mixed grill of chicken, zucchini, mushrooms, preserved lemon, giant croutons, fresh bay leaf & bell peppers* 17.

Insalate

LA TAGLIATA *grilled & sliced ribeye steak ~ arugula salad w/ parmigiano reggiano shavings ~ olio verde novello* 22.

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 *Butler Farm greens & soft spring herbs* sm. 7. lg. 11.

INSALATA CAPRESE PINK DOOR *the finest ripest organic heirloom tomatoes, fresh mozzarella, torn basil, ricotta salata, first pressed olive oil & sicilian sea salt* 12.5

Contorni

6. each

GRILLED CORN WHEELS

BUTLER FARM FEATURED WEEKLY VEGETABLE

OVEN ROASTED SUMMER POTATOES

TWO OF MAMA'S MEATBALLS AND SAUCE

*Steve Smrstik, CHEF DELLA CUCINA
and Jacqueline Di Roberto, LA PADRONA*

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.