



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

SAUTÉED CALAMARI spinach, tomatoes, garlic & wine 10.

LA FETTUNTA grilled garlic bread w/ fresh olio nuovo ~ Gluten Free option available 5.

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

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

PIATTO DI PROSCIUTTO La Quercia Berkshire & Leporati prosciutto di Parma & mozzarella di bufala ~ extra virgin olive oil 14.

LA BAGNA CAUDA a "hot bath" of anchovies, garlic & olive oil in which fresh seasonal vegetables are dipped 11.

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

≡ Panini Party ≡

Comes w/ a small salad. Gluten Free option available add 1.

GRILLED CHICKEN prosciutto, mozzarella, Mama Lil's peppers & pesto 11.

GRILLED EGGPLANT w/ smoked mozzarella, balsamic onions & sundried tomato relish 9.

IL PANINO AMERICANO ~oozy goozy grilled cheese featuring Beechers Flagship Cheese served w/ our own zesty tomato soup 10.

MAMA'S MEATBALL our crusty whole loaf of bread is stuffed full and served with marinara sauce 12. add fresh mozzarella 1.5

GRILLED DON & JOE'S SWEET ITALIAN SAUSAGE w/ lotsa fried peppers & onions 12.

MUFFALETTA provolone, salami, capicola, mortadella w/ green olive & artichoke relish 12.

Pasta, Risotto & Pizza

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

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 SWEET ITALIAN SAUSAGE** with marinara sauce 14.

LASAGNA PINK DOOR fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce 15.

MAFALDA CON SUGO DI CONIGLIO sugo of rabbit, mushrooms, pancetta & rosemary 15.

RISOTTO exotic & foraged mushrooms, shaved parmigiano & fried herbs 17.

PIZZA BIANCA individual sized pizza topped with fresh mozzarella cheese and the chef's creation of the day 12..

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

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 11.

GRANDMA'S BRACIOLE ~ stuffed flank steak simmered in a rich tomato sauce ~ orzo 19.

Insalate

BUTTERLEAF SALAD w/ soft herbs, shaved carrot & fennel sm. 7. lg. 10.

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

ROASTED FRESH BEETS, ARUGULA, GORGONZOLA CHEESE & toasted walnuts 11.

PINK DOOR CAESAR with fennel dusted croutons * 8.50

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

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.



follow us on facebook & twitter: @pinkdoorseattle