



PRONTO CUCINA ITALIANA

MENU

*Menu curated by
Chef Adriano
Piazza*

ANTIPASTI

Focaccia Bread

EV00 & aged balsamic

Arancini

saffron risotto, breaded fried, vodka sauce, pecorino romano

Marinated Olives

smoked rosemary

Fried Calamari

breaded, lemon aioli, fresh marinara

Prosciutto & Burrata

arugula, EV00, balsamic glaze

Meatball Snack

three angus meatballs, marinara, & parmigiano

Italian Grilled Shrimp

white wine, caper, & lemon sauce

Whipped Ricotta

walnuts, parsley, rosemary, & lemon

Tomato Basil Soup

aged Parmigiano, oregano, focaccia

INSALATE

House Salad

garden mix, arugula, heirloom tomatoes, kalamata olives, red onions, cucumber, feta, house dressing

Side Salad

garden mix, heirloom tomatoes, cucumber, house dressing

Caprese

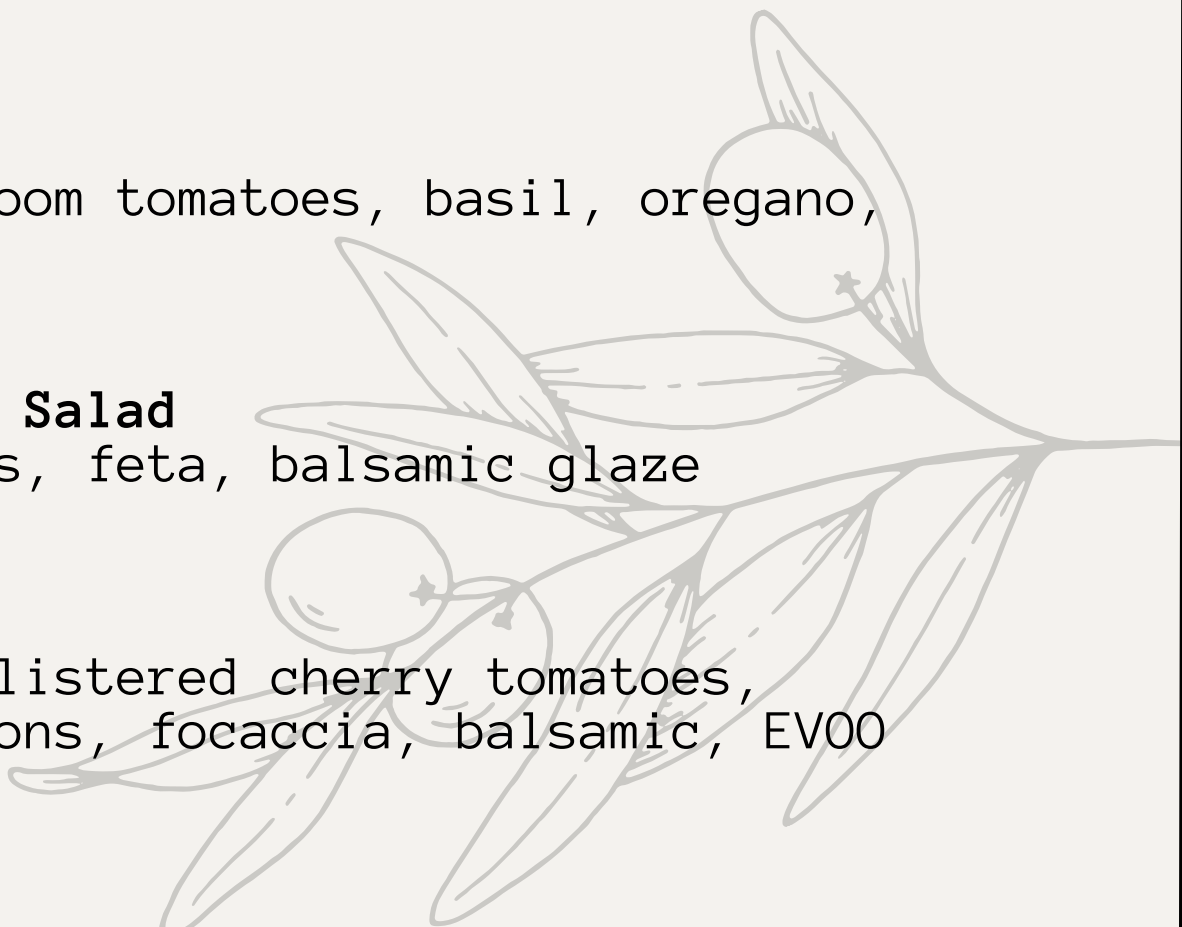
burrata, heirloom tomatoes, basil, oregano, EV00

Tossed Arugula Salad

apples, walnuts, feta, balsamic glaze

Panzanella

served warm, blistered cherry tomatoes, cucumbers, onions, focaccia, balsamic, EV00



PASTA

gluten-free pasta available

Fettuccine Vodka

pink sauce, aged Parmigiano

Fettuccine Bolognese

angus beef & pork ragu cooked low & slow for 12 hours

Bucatini Amatriciana

guanciale, spicy marinara, pecorino romano

Gnocchi Gorgonzola

gorgonzola sauce, toasted walnuts

Short Rib Ravioli

porcini sauce, truffles, aged Parmigiano

Shrimp Scampi

spaghetti, olive oil, garlic, lemon

Truffle Fettucine

mushrooms, truffle, aged Parmigiano

Aglione e Olio

spaghetti, Calabrian chili peppers,
EVOO, garlic, parsley, lemon, Parmigiano

Gnocchi Almalfi

marinara, Parmigiano, burrata, basil

CARNE E PESCE

Chicken Parm

breaded chicken breast, pan-fried in butter, finished with mozzarella & marinara, spaghetti marinara

Stuffed Pork Chop

prosciutto, fontina, grilled, brown butter polenta

Pan-Seared Salmon Fillet

8 oz Columbia River salmon, seared in butter, grilled broccolini

Half Chicken

brined, spatchcocked, oven-roasted, garlic-butter mushrooms with pecorino & balsamic glaze

PIZZE

Margherita

marinara, burrata, basil, oregano

Truffle Sausage

truffled mushrooms, italian sausage, parsley, & mozzarella

Chris' Way

vodka sauce, sausage, mozzarella

gluten-free dough available

Barese

broccolini, guanciale, cherry tomatoes, cream sauce, mozzarella

Quattro Formaggi

fontina, gorgonzola, parmigiano & pecorino cheese

My Favorite

marinara, mozzarella, mushrooms, onions, sausage, pepperoni

Pomodoro Bianco

roasted cherry tomatoes, ricotta cheese, capers, garlic, porcini mushrooms, sundried tomatoes, & artichokes

DOLCI

Tiramisu

Cannoli

Affogato
gelato & espresso

Lmeon Pannacotta

CAFFE'

Double Espresso

Americano

Latte

Cappuccino

Hot Chocolate

Tea

organic English breakfast

Italian Arnold Palmer

iced black tea & Italian sparkling lemonade



WINE LIST

*Wine List curated
by Chef Adriano
Piazza*

WINE LIST

THE REDS

SICILY

'A Rina Etna Rosso D.O.C.- Chef Favorite!

Nerello Mascalese & Cappuccio, elegant, with hints of cherry, plum, leather & tobacco. Fresh & complex, with soft tannins; silky, lingering finish.

Frappato Vittoria D.O.C.-

Brilliant red color. Clear floral & berry/pomegranate fruit notes. Spice & tea leaf on the nose and the palate.

Tornatore Etna Rosso-

Nerello Mascalese & Nerello Cappuccio autochthonous grapes of Etna. Intense & spicy aroma.

PIEDMONT

Ratti Barbera D'Asti-

Red fruit, mature cherry, raspberry, & notes of tobacco. Complex, soft, & round.

Daniele Conterno Barolo D.O.C.G.-

Pale ruby color, silky & smooth. Juicy crisp & tangy dried berries & roses. Aged in oak barrels, refined & elegant.

VENETO

Allegrini Amarone-

Elegant tannins, balanced, powerful wine. Scents of cherry complemented by spicy notes.

Maculan Brentino-

Bordeaux blend. Aromas of blackberries with hints of cedar & forest. Balanced, fruity, notes of the merlot with the structure & tannins of the Cabernet Sauvignon.

WINE LIST

THE REDS

TUSCANY

Bibbiano Chianti Classico Riserva-

Red fruits, medium-bodied, smooth.

Ornellaia 2021-

Polished red, complex & perfumed. Black currant, blackberry, plum, violet, & iron aromas. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

Salcheto Nobile Di Montepulciano D.O.C.G-

Dried flowers, lavender, & red currants. Silky texture, tart wild berry fruits & salinity with great minerality.

Tignanello Antinori-

Ruby red. Notes of ripe red fruits, floral notes, coffee, & cocoa. Vibrant & silky tannins. Spicy notes of pepper, licorice, & herbs. Lengthy finish.

HOUSE WINE

House Red-

blend of Sangiovese, Cabernet Sauvignon, & Merlot

House White-

Pinot Grigio Venezie DOC

House Prosecco Millesimato-

Veneto, Italy.

WINE LIST

THE WHITES

Sauvignon Blanc Bosco del Merlo (Friuli)-

The bouquet is subtle, delicate, & fruity with hints of mountain herbs. It has a dry, tart, & delicate taste with many fruity notes.

Frico Bianco (Friuli)-

Highly aromatic, white peach, apricot, tropical fruits, and honeysuckle.

Etna Bianco – Tornatore (Sicily)-

Carricante grapes, grown in volcanic soil. Mineral notes & scents of green apple.

THE BUBBLES

Franciacorta Brut (Lombardia) –

Lively and persistent. Bright & yellow. The bouquet is broad & enticing.

Franciacorta Ca’ del Bosco Magnum Brut (Lombardia) –

Lively and persistent. Bright & yellow. The bouquet is broad & enticing.

Bruno Zanasi Dry Lambrusco (Emilia Romagna)-

Intense fresh young aromas and flavors of red fruits: cherry, raspberry, blueberry. Darker in color, deep purplish red with pink foam around the glass.

BAR

SIGNATURE

Vespa

Vodka, Montenegro, pomegranate, & citrus

Motorcycle Thief

Gin, Amari, grapefruit

brat

apple-cinnamon infused gin, Brucato, citrus, honey, prosecco

king Soops

white rum, Meletti, orgeat, chocolate & coffee overproof dark rum float

Nate Dogg

grilled pineapple infused mezcal, Amaro Angeleno, dry & sweet vermouth

Limoncello Drop

Vodka, Limoncello, & citrus

CLASSIC

Gold Rush

Doc Swinson Bourbon, honey, lemon

Negroni

Gin, Campari, & Sweet Vermouth

Italian Last Word

Gin, Luxardo, Genepy, & citrus

Mezcal Junglebird

Mezcal, Campari, pineapple, citrus,

Espresso Martini

Vodka, fresh espresso, & dark sugar

Paper Plane

bourbon, Aperol, amaro, nonino, citrus

BAR

OVERPROOF COCKTAILS

Old Fashion

overproof bourbon, demerara, bitters

Daiquiri

overproof dark rum, lime, demerara

Army Navy

overproof gin, orgeat, lemon, bitters

John's Margarita

Cazcanes Still Strength, lime, agave

AFTER DINNER DRINKS

N.A.C.C.

rye, fresh espresso, averta, vanilla

Pistachio Grasshopper

vodka, pistachio liqueur, creme de menthe,
Branca Menta

Tiramisu Espresso Martini

vodka, fresh espresso, dark sugar,
sweet mascarpone, lady finger

SPRITZ

Italicus Spritz

Bergamont, Prosecco, & lemon

Negroni Sbagliato

Campari, Sweet Vermouth, & Prosecco

Limoncello Spritz

Limoncello, Prosecco, & lemon

Aperol Spritz

Aperol & Prosecco

NA Spritz

non-alcoholic rosso apertivo

Spritz Flight

HOURS

monday closed

tuesday closed

wednesday 4:30–10 pm

thursday 4:30–10 pm

friday 4:30–11 pm

saturday 4:30–11 pm

sunday 4:30–10 pm

happy hour daily 4:30–6 pm

\$2 off antipasti, beer, wine, & cocktails