

*We have been serving delicious organic produce from Butler Green Farms for many years.
We believe their name should be listed on the top of our menu!*



ANTIPASTI

AHI TUNA CRUDO

*lemon, fried capers, smoked castelvetro olives,
tender herbs, finishing salt 15.*

CAPONATA

*eggplant relish; tomatoes, celery, zucchini, mint,
almonds ~ grilled ciabatta 11.*

CELERY ROOT AND ROASTED PEAR BISQUE

- pomegranate emulsion - cup 7. ♦ bowl 10.

CHEESE BOARD DELUXE!

*artisanal Italian cheeses, fig & chianti compote
with housemade cracker & walnuts 16.*

PIATTO DI PROSCIUTTO

*domestic La Quercia Berkshire and imported Leparati
Prosciutto di Parma and Mozzarella di Bufala 15.*

ANTIPASTO OF THE HOUSE

*grilled vegetables, coppa, bean salad, roasted peppers,
mozzarella, tapanada, salami & more 18. ♦ half 13.*

PACIFIC NORTHWEST OYSTERS

pink peppercorn granita each 3. ♦ half dozen 15. ♦ dozen 30.

PASTA & RISOTTO

RAVIOLI DELICATI housemade ravioli with ricotta, citrus zest, fresh herbs ~ brown butter 22.

MAFALDA CON SUGO DI CONIGLIO sugo of rabbit, mushrooms, pancetta & rosemary 20.

LASAGNA PINK DOOR fresh spinach pasta layered with besciamella, pesto and topped with marinara sauce 19.

LINGUINE ALLE VONGOLE baby clams in the shell, pancetta, garlic, chilis and white wine 21.

PAPPARDELLE AL RAGÙ BOLOGNESE slow simmered meat sauce, fresh pasta 21.

STROZZAPRETI DI ZUCCA spicy leeks & pumpkin with pecorino cheese 18.

RISOTTO preserved truffles ~ raw egg yolk and parmigiano-reggiano cheese 24.

FRUTTI DI MARE

PENN COVE MUSSELS AND CLAMS white vermouth, garlic, parsley and a touch of cream 22.

CIOPPINO PINK DOOR prawns, mussels, clams and calamari in a spicy tomato and white wine broth 29.

"BRANZINO STYLE" WHOLE WHITE FISH OF THE DAY grilled with salsa verde and gigante beans MP

NORTHWEST FISH OF THE DAY Chef Stefano's autumn creation MP

CARNE

WILD BOAR JUNIPER STUFATO savory stew, served with winter greens ~ sage-butternut squash bread pudding 24.

SLOW COOKED FENNEL CRUSTED MUSCOVY DUCK LEG celery root & parsnip purée ~ shaved brussels sprouts 23.

GRILLED CULOTTE DOUBLE R RANCH STEAK w/ roasted autumn vegetables 27.

INSALATE

YOU ASKED FOR ITS RETURN, AND HERE IT IS:

*LACINATO KALE SALAD shaved ricotta
salata, Oregon hazelnuts, golden raisins
& bread crumbs 12.*

*ROASTED BEETS & ARUGULA
gorgonzola cheese, toasted walnuts 13.*

*CELERY, MUSHROOM, FENNEL, PARMIGIANO
parsley leaves, the best olive oil & lemon 8.*

PINK DOOR CAESAR

with fennel dusted croutons 11.

As an entrée

*with Northwest Dungeness crab 20.
♦ with grilled prawns 17.*

INSALATA MISTICANZA

*farm fresh organic lettuces, carrot,
roasted pumpkin seeds & soft herbs
small 8. ♦ large 13.*

CONTORNI

OVEN ROASTED AUTUMN VEGETABLES 8.

LA FETTUNTA grilled garlic bread with the finest of olive oils 6. ♦ gluten-free option available add 1.

THREE OF MAMA'S MEATBALLS & SAUCE 13.

SHAVED BRUSSELS SPROUTS pancetta and currants 8.

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

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: 3.00 · Corkage charge: 25. ♦

Cake plate charge: 3. per person

PARTIES OF SIX OR MORE: 20% GRATUITY INCLUDED

*** PER THE HEALTH DEPARTMENT:**

*Consuming raw egg and undercooked meat
may increase the risk of foodborne illness,
especially with some medical conditions.*

