PRONTO CUCINA ITALIANA

MENU

Menu curated by
Chef Adriano
Piazza

ANTIPASTI

Focaccia Bread
EVOO & aged balsamic

Arancini
saffron risotto, breaded fried, vodka sauce, pecorino romano

Marinated Olives
smoked rosemary

Squash Blossoms
stuffed with whipped ricotta, beer-battered, fried

Proscuitto & Melon
cantaloupe, burrata, balsamic glaze

Prosciutto & Burrata
arugula, EVOO, 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
mozzarella, heirloom tomatoes, basil, oregano, EVOO

Tossed Arugula Salad
apples, walnuts, feta, balsamic glaze

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

Bucatini Carbonara
guanciale, egg, pecorino romano

Short Rib Ravioli
porcini sauce, truffles, aged Parmigiano

Shrimp Scampi
spaghetti, olive oil, garlic, lemon

Truffle Fettucine
mushrooms, truffle, aged Parmigiano

Ricotta Ravioli
tossed in marinara sauce

Gnocchi Almalfi
marinara, Parmigiano, burrata, basil

CARNE E PESCE

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

Pan-Seared Salmon Fillet
8 oz Columbia River salmon, seared in butter

CONTORNI

Garlic Butter Mushrooms
mushrooms, garlic, butter, parsley

Spicy Grilled Broccolini
pecorino romano, balsalmic glaze

Heirloom Carrots
pecorino romano, balsalmic glaze

Spaghetti Marinara
half portion

PIZZE

Margherita
marinara, burrata, basil, oregano

Truffle Sausage
truffled mushrooms, italian sausage, parsley, & mozzarella

Prosciutto e Rucola
prosciutto, burrata, marinara
after firing- arugula & shaved parmigiano

My Favorite
marinara, mozzarella, mushrooms, onions, sausage, pepperoni

Chris' Way
vodka sauce, sausage, mozzarella

gluten-free dough available

DOLCI

Tiramisu

Affogato
gelato & espresso

Gelato

Cannoli

Lemon 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.

Giato Rosso,D.O.C.–
70% Nero d’Avola & 30% Perricone. Deep red with smells & tastes of sour plums with a hint of rose-petal.Fresh & properly dry.

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.

Marcarini Barbera D’Alba– Chef Favorite!
Vibrant red cherry and blackberry notes, with hints of licorice & spice. Lively acidity & smooth tannins.

Marcarini Barolo La Serra–
Ripe red fruit, with earthy nuances & subtle floral hints. Robust structure, firm tannins, & a graceful finish.

Ratti Ochetti Langhe Nebbiolo–
Ripe, juicy, vibrant, soft tannins, harmonious acidity

WINE LIST

TUSCANY

Ornellaia 2021–
Polished red, complex & perfumed. Black currant, blackberry, plum, violet, & iron aromas.Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

Rotating Brunello di Montalcino–
Black cherry & jam, hints of spices & vanilla. Ripe & clear tannins. Intense & persistent, leading to a long finish.

Salcheto Nobile Di Montepulciano D.O.C.G–
Dried flowers, lavender, & red currants. Silky texture, tart wild berry fruits & salinity with great minerality.

Sassicaia Bolgheri–
Intense, ruby-red color. Elegant & complex, the taste is powerful, concentrated, & deep with almost sweetish & balanced tannins.

Tenuta San Guido Le Difese–
Captivating bouquet of red fruits. Medium-bodied Sangiovese blend with smooth texture and approachable tannins.

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

WINE LIST

VENETO

Amarone Classico "Paerno"–
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.

OTHER REGIONS

Lupo Meraviglia IGT (Puglia)–
Negroamaro, Aglianico, & Primitivo blend. Scents of red fruit and jam merge with the sweet & spicy notes of wood. Tannic finish.

Scarpetta Cabernet Franc (Friuli)–
berries, tobacco, cedar

Di Majo Norante Cabernet (Friuli)–
plums, tobacco, leather, spice

Pinot Nero Kettmeir (Alto Adige)–
Ruby red with an elegant nose of red fruits. Soft, sophisticated, & persistent.

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.

Centopassi Grillo (Sicily)–
Straw yellow with golden hints, mineral, notes of jasmine, citrus & grapefruit. Fresh & incredibly sapid on the palate.

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.

Monte Carbone Garganega (Veneto)–
fresh, dry, citrus, wildflowers

Monchiero Gavi di Gavi (Piedmont)–
elegant, smooth, white flower

THE BUBBLES

Bortolomiol Prosecco Superiore Brut Ius Naturae (Valdobbiadene) – Chef Favorite!
Deep bouquet of fragrant fruity, flowery, & mineral notes of acacia honey & almond flower. Sweetness & zest, combined with a lovely freshness.

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

Double C
Tequila, cantaloupe, orgeat, genepy, citrus

El Gato
Mezcal, Amaro, sweet vermouth, bitters

Motorcycle Thief
Gin, Amari, grapefruit

SPRITZ

Italicus Spritz
Bergamont, Prosecco, & lemon

Negroni Sbagliato
Campari, Sweet Vermouth, & Prosecco

Limoncello Spritz
Limoncello, Prosecco, & lemon

Aperol Spritz
Aperol & Prosecco

Spritz Flight

CLASSIC

Negroni
Gin, Campari,& Sweet Vermouth

Limoncello Drop
Vodka, Limoncello,& citrus

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

John’s Margarita
Cazcanes Still Strength, agave, lime