

MAIALINA

pizzeria napoletana

VINO PIZZE

5oz glass / 8oz quartino / bottle

	B I A N C O
Prosecco DOC, Ruggeri Argeo, Veneto, NV	6 / 8 / 24
Lambrusco DOC, Vecchia Modena Premium Chiarli, Emilia-Romagna, NV	7 / 10 / 28
Moscato d'Asti DOCG, Saracco, Piedmont, 2016	8 / 12 / 34
Gavi DOCG, La Marchesa, Piedmont, 2016	7 / 10 / 28
Falanghina, Irpina DOC, Terredora Dipaolo, Campania, 2016	8 / 12 / 34
Trebbiano, Podere La Berta, Romagna, 2014	7 / 10 / 28
Insolia DOC, Principi di Butera, Sicily, 2015	8 / 12 / 34
Grechetto, Argillae, Umbria, 2015	8 / 12 / 34

	R O S S O
Barbera d'Asti DOCG, Damilano, Piedmont, 2015	8 / 12 / 34
Nero d'Avola, Feudo Principi di Butera, Sicily, 2014	8 / 12 / 34
Dolcetto d'Alba DOC, Ruggeri Corsini, Piedmont, 2015	8 / 12 / 34
Chianti Classico DOCG, I Bastioni, Tuscany, 2015	7 / 10 / 28
Primitivo, Salento IGT, Liveli "Orion," Puglia, 2015	8 / 12 / 34
Montepulciano d'Abruzzo DOC, La Quercia, Abruzzo, 2015	9 / 14 / 36

VINO DA TAVOLA	5oz / .5L
House Red	4.5 / 11
House White	4.5 / 11

18% service charge. 100% of these funds are distributed to our team in the form of wages and benefits. Please, no need to tip. Thank you for dining with us, we appreciate it!

BIRRA

Rainier, Seattle, WA	3.5
Peroni Pilsner, Italy	5
Odell Brewing, Drumroll Pale Ale, Ft. Collins, CO	5
Boise Brewing, Syringa Pale Ale, Boise, ID	4
Freemont Brewing, Lush IPA, Seattle, WA	6
Grand Teton Brewing, Range IPA, Victor, ID	6
Georgetown Brewing, Porter, Seattle, WA	5
2 Towns Ciderhouse, Bright Cider, Corvallis, OR	5
Dam Hard Cider, Pullman, WA	5

ANTIPASTI

ALL SERVED WITH HOUSE BREAD

BRAISED CALAMARI
warm cannellini bean & tomato bruschetta 9

SEASONAL ANTIPASTI
rotating seasonal vegetables, house mozzarella, salumi, red wine vinegar, evoo 9

MUSSELS AL FORNO
house cured guanciale, white wine, garlic, lemon, parsley, chili flake 10

MEATBALLS AL FORNO
local pork, local grass-fed beef and house-cured pancetta, chili flake, pomodoro, parmigiano reggiano, flat-leaf parsley 10

FRUIT, NUT & CHEESE PLATE
fruit, toasted marcona almonds, candied hazelnuts, assorted cheeses 12

MEAT, OLIVE & CHEESE PLATE
freshly sliced assorted salumi, Italian olives, assorted cheeses 15

INSALATE

FRISÉE
bresaola, local jersey cow's milk ricotta, parmigiano reggiano, salt capers, lemon, evoo, black pepper 7/12

ARUGULA
roasted organic red grapes, goat cheese, candied hazelnuts, stone mustard-champagne vinaigrette, evoo 6/10

ROASTED BEET
local organic farro, watercress, roasted local beets, aged balsamic vinegar, house mozzarella, evoo 6/10

SERVED UN CUT IN THE TRADITIONAL NEAPOLITAN STYLE

1/2 PRICE PIZZA w/ drink purchase EVERY EVENING after 9PM

R O S S O

MARGHERITA
tomato, house mozzarella, garden basil, grana padano, evoo 12

PATATE ARROSTO
tomato, house mozzarella, garlic, roasted fingerling potatoes, peppers al forno, kalamata olives, sage leaves, salted capers, chili flakes 14

SALUMI
tomato, house mozzarella, assorted salumi, pecorino, oregano 14

PARMA
tomato, house mozzarella, fresh arugula, shaved parmigiano reggiano, prosciutto di parma, evoo 16

SALSICCIA
tomato, house mozzarella, local seasonal greens, local pork house fennel sausage, fennel pollen, karl's legacy house smoked chili oil 16

FIORELLINI
tomato, house mozzarella, roasted cauliflower, garden basil, pine nuts, balsamic-poached golden raisins, evoo 13

PESTO
local seasonal greens pesto, caramelized local onions, goat cheese, saba reduction, toasted pine nuts, prosciutto di parma 16

B I A N C O

MELA
cream, local jersey cow's milk ricotta, apple, caramelized onion, gorgonzola dolce, sage leaves 13

FUNGHI
cream, garlic, saba marinated shiitake mushrooms, taleggio, thyme 14

DOLCE VERDE
cream, garlic, local jersey cow's milk ricotta, roasted grapes, melted leeks, fresh arugula, mascarpone, lemon, maldon sea salt, evoo 15

COLAZIONE
cream, garlic, speck, local farm egg, creme fraiche, pecorino, black pepper, chive 12

VONGOLE
cream, garlic, clams, local pork house fennel sausage, white wine, lemon, parsley, chili flakes, evoo 16

ADD: ARUGULA 2 FARM EGG 2 PROSCIUTTO DI PARMA 3 MOZZARELLA 2 GLUTEN FREE CRUST 5 LOCAL PORK HOUSE FENNEL SAUSAGE 3 ANCHOVIES 2

GRIGLIA

POLLO AL MATTONE SERVED AFTER 4PM
deboned, mary's organic half chicken, garlic, lemon zest, rosemary. grilled under a brick. lemon roasted potatoes 20

BISTECCA TAGLIATA
pnw cab flank steak grilled medium rare. truffle oil-lemon dressed arugula, parmigiano reggiano, evoo. served sliced 21

DAILY FISH
seasonal preparation MP



LUNCH

M-F SPECIALS 11-3

TWO x TWO

TWO COURSES FOR TWO PEOPLE

one pizza with one large salad 18

add two 5oz glasses of Vino Da Tavola 24