

# MAIALINA

pizzeria napoletana



## VINO

5oz glass / 8oz quartino / bottle

### BIANCO

- Prosecco DOC, Zonin, Veneto, NV 8<sup>50</sup> / 12 / 26<sup>50</sup>
- Moscato d'Asti DOCG, Saracco, Piedmont, 2015 9<sup>50</sup> / 14<sup>50</sup> / 39<sup>50</sup>
- Gavi DOCG, La Marchesa, Piedmont, 2014 8<sup>50</sup> / 12 / 33<sup>50</sup>
- Falanghina, Irpina DOC, Terredora Dipaolo, Campania, 2015 9<sup>50</sup> / 14<sup>50</sup> / 39<sup>50</sup>
- Trebbiano, Podere La Berta, Romagna, 2014 8<sup>50</sup> / 12 / 33<sup>50</sup>
- Soave DOC, Bertani "Sereole," Veneto, 2013 8<sup>50</sup> / 12 / 33<sup>50</sup>
- Insolia DOC, Principi di Butera, Sicily, 2014 9<sup>50</sup> / 14<sup>50</sup> / 39<sup>50</sup>

### ROSSO

- Barbera d'Asti DOCG, Damilano, Piedmont, 2013 9<sup>50</sup> / 14<sup>50</sup> / 39<sup>50</sup>
- Nero d'Avola, Feudo Principi di Butera, Sicily, 2014 9<sup>50</sup> / 14<sup>50</sup> / 41<sup>50</sup>
- Dolcetto d'Alba DOC, Ruggeri Corsini, Piedmont, 2013 9<sup>50</sup> / 14<sup>50</sup> / 39<sup>50</sup>
- Chianti Classico DOCG, Castello d'Albola, Tuscany, 2013 8<sup>50</sup> / 12 / 33<sup>50</sup>
- Primitivo, Salento IGT, Liveli "Orion," Puglia, 2013 9<sup>50</sup> / 14<sup>50</sup> / 39<sup>50</sup>
- Montepulciano d'Abruzzo DOC, La Quercia, Abruzzo, 2014 10<sup>75</sup> / 14<sup>50</sup> / 41<sup>50</sup>

### VINO DA TAVOLA 5oz / .5L

- House Red 5<sup>50</sup> / 13<sup>75</sup>
- House White 5<sup>50</sup> / 13<sup>75</sup>

## BIRRA

- Rainier, Seattle, WA 5
- Peroni Pilsner, Italy 6
- Odell Brewing, 5 Barrel Pale Ale, Ft. Collins, CO 6
- 12 String, Drop D Stout, Spokane, WA 6
- Ballast Point, Sculpin IPA, San Diego, CA 7
- pFreim, IPA, Hood River, OR 6
- Grand Teton, Doublevision Doppelbock, Victor, ID 7
- 2 Towns Ciderhouse, Bright Cider, Corvallis, OR 6
- Dam Hard Cider, Pullman, WA 5

## ANTIPASTI

ALL SERVED WITH HOUSE BREAD

### MEAT, OLIVE & CHEESE PLATE

freshly sliced assorted salumi, Italian olives, assorted cheeses 18

### FRUIT, NUT & CHEESE PLATE

fruit, toasted marcona almonds, candied hazelnuts, assorted cheeses 14<sup>50</sup>

### SEASONAL ANTIPASTI

rotating seasonal vegetables, house mozzarella, salumi, red wine vinegar, evoo 10<sup>75</sup>

### CLAMS AL FORNO

house cured guanciale, white wine, garlic, lemon, parsley, chili flake 14

### MEATBALLS AL FORNO

local pork, local grass-fed beef and house-cured pancetta, chili flake, pomodoro, parmigiano reggiano, flat-leaf parsley 12

### BRAISED CALAMARI

warm cannellini bean & tomato bruschetta 10<sup>75</sup>

## INSALATE

### FRISEE

bresaola, local jersey cow's milk ricotta, parmigiano reggiano, salt capers, lemon, evoo, black pepper 8<sup>50</sup>/14<sup>50</sup>

### ARUGULA

roasted organic red grapes, goat cheese, candied hazelnuts, stone mustard-champagne vinaigrette, evoo 7<sup>25</sup>/12

### ROASTED BEET

local organic farro, watercress, roasted local beets, aged balsamic vinegar, house mozzarella, evoo 7<sup>25</sup>/12

## PIZZE

SERVED UN CUT IN THE TRADITIONAL NEAPOLITAN STYLE

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

### ROSSO

#### MARGHERITA

tomato, house mozzarella, garden basil, grana padano, evoo 14

#### PATATE ARROSTO

tomato, house mozzarella, garlic, roasted fingerling potatoes, peppers al forno, kalamata olives, sage leaves, salted capers, chili flakes 16<sup>75</sup>

#### SALUMI

tomato, house mozzarella, assorted salumi, pecorino, oregano 16<sup>75</sup>

#### PARMA

tomato, house mozzarella, fresh arugula, shaved parmigiano reggiano, prosciutto di parma, evoo 19<sup>25</sup>

#### SALSICCIA

tomato, house mozzarella, local seasonal greens, local pork house fennel sausage, fennel pollen, karl's legacy house smoked chili oil 19<sup>25</sup>

#### FIORELLINI

tomato, house mozzarella, roasted cauliflower, garden basil, pine nuts, balsamic-poached golden raisins, evoo 15<sup>50</sup>

#### PESTO

local seasonal greens pesto, caramelized local onions, goat cheese, saba reduction, toasted pine nuts, prosciutto di parma 19<sup>25</sup>

### BIANCO

#### MELA

cream, local jersey cow's milk ricotta, apple, caramelized onion, gorgonzola dolce, sage leaves 15<sup>50</sup>

#### FUNGHI

cream, garlic, saba marinated shiitake mushrooms, taleggio, thyme 16<sup>75</sup>

#### DOLCE VERDE

cream, garlic, local jersey cow's milk ricotta, roasted grapes, melted leeks, fresh arugula, mascarpone, lemon, maldon sea salt, evoo 15<sup>50</sup>

#### COLAZIONE

cream, garlic, speck, local farm egg, creme fraiche, pecorino, black pepper, chive 15<sup>50</sup>

#### VONGOLE

cream, garlic, clams, local pork house fennel sausage, white wine, lemon, parsley, chili flakes, evoo 19<sup>25</sup>

ADD: ARUGULA 2<sup>50</sup> FARM EGG 2<sup>50</sup> PROSCIUTTO DI PARMA 3<sup>50</sup>  
GLUTEN FREE CRUST 6 LOCAL PORK HOUSE FENNEL SAUSAGE 3<sup>50</sup>  
ANCHOVIES 2<sup>50</sup>

## GRIGLIA

SERVED AFTER 4PM

### POLLO AL MATTONE

deboned, mary's organic half chicken, garlic, lemon zest, rosemary. grilled under a brick. lemon roasted potatoes 24

### BISTECCA TAGLIATA

pnw cab flank steak grilled medium rare. truffle oil-lemon dressed arugula, parmigiano reggiano, evoo. served sliced 25

### LOCAL STEELHEAD

seasonal prep MP

