

# BURRATA BISTRO

**Olives**  
Marinated in olive oil & herbs  
\$6.50

**Focaccia**  
With olive oil & balsamic  
\$6.50

**Marcona Almonds**  
Spanish roasted almonds  
\$6.50

**Caponata**  
Roasted vegetable tapenade  
served with crostini  
\$10.75

**Artichoke Hearts with Aioli**  
Fried baby artichokes with parmigiano  
\$13.25

**Clams**  
Sautéed with garlic, vermouth & tomatoes  
\$17.50

**Pork Ricotta Meatballs**  
Simmered in marinara sauce  
\$14.50

**Prawns Sautéed**  
With tomato, garlic, lemon & prosciutto  
\$17.50

**Oysters**  
Baked with bacon-lemon butter,  
topped with parmesan bread crumbs  
\$14.75

**Calamari Napolitano**  
Sautéed with tomatoes, olives & capers  
\$12.25

**Goat Cheese  
with Marinara Sauce**  
Baked cheese with candied garlic  
Served with crostini  
\$11.50

**Rustic Chicken Liver Pâté**  
with truffle oil & served with crostini  
\$10.25

**Caesar Salad\***  
Whole leaf romaine with shaved parmigiano  
and sourdough croutons  
\$14.50

**Burrata Caprese**  
Creamy handmade burrata & fresh  
seasonal tomatoes with a pistachio pesto  
\$15.75

**Gorgonzola Salad**  
Frisee, radicchio & romaine  
with croutons & candied bacon  
\$14.50

**Beet Salad**  
Marinated red & golden beets topped  
with valdeon & candied walnuts  
\$15.50

Tuscan Bean Soup \$10.00

**Lasagna with Pesto & Sun  
Dried Tomato**  
Handmade pasta layered with sun dried  
tomato & pesto, served on a marinara sauce  
\$19.50

**Manicotti**  
Handmade pasta wrapped around  
ricotta, mozzarella & baked in  
marinara & bechamel sauce  
\$19.50

**Four Cheese Pasta**  
Lumaconi pasta with Fontina,  
parmigiano, pecorino & aged cheddar  
\$18.50

**Lasagna with Roasted  
Chicken & Spinach**  
Handmade pasta layered with chicken, spinach  
& mascarpone, served on a marinara sauce  
\$20.50

**Linguini Aglio e Olio**  
Pasta with garlic, anchovy, crushed  
red pepper & olive oil  
\$18.25

**Penne alla Puttanesca**  
Sauce of tomato, anchovy, capers & olive  
\$19.25

**Penne with Ragu Bolognese**  
Classic beef, pork & tomato sauce  
\$19.25

**Cannelloni**  
Handmade pasta wrapped around pork &  
veal sauced with marinara & bechamel  
\$19.50

**Clam Linguini**  
\$23.00  
(Gluten Free add 3.00)

**Roasted Half Chicken**  
Boned chicken stuffed with  
rosemary mascarpone on fresh polenta  
\$27.00  
with fettuccine alfredo  
\$31.00

**Linguini Pork Meatballs**  
House made pork meatballs with linguini  
& roasted garlic tomato sauce  
\$24.00

**Pork Tenderloin**  
Bacon wrapped pork tenderloin medallions  
with a caper sauce  
\$25.25

**Long Bone Short Rib**  
Beef rib braised in cabernet,  
served on soft polenta  
mp

**Fish of the Day**  
mp

**Linguini con Scampì**  
Wild prawns sautéed with spicy garlic, to-  
mato & basil sauce  
or  
Prosciutto, tomato, garlic and lemon capers  
\$25.25

19006 Front Street, Suite 100, Poulsbo, WA 98370  
(360) 930-8446

\* Eating raw or undercooked eggs and protein  
may increase your risk of food borne illnesses

Parties of 6 or more add 20% gratuity

A 7% customer service charge is included on each check. The entirety of this service charge is retained by the company  
to pay Fair Minimum Wage increases. We are required by law to tax this service charge. Thank you.

# Paella Bar

## Tapas

Fried Smoky Marcona Almonds <sup>#</sup>	\$6.50
Roasted Mixed Olives	\$6.50
Goat Cheese Stuffed Dates, Bacon Wrapped with Balsamic Reduction	\$14.75
Pozole Soup	\$10.50
Piquillo Peppers Stuffed with Goat Cheese & a Roasted Pepper Coulis <sup>#</sup>	\$10.75
Marinated Manchego Cheese	\$8.75
Sauteed Spinach with Golden Raisins & Pinenuts <sup>#</sup>	\$9.75
Roasted Mushrooms with Herbed Goat Cheese	\$10.00
Eggplant Rollatini with Coppa	\$10.00
Roasted Brussel Sprouts with Pancetta and Manchego	\$10.75
Crispy Roasted Potatoes with a Spicy Tomato Sauce & Aioli*	\$10.00
Potato Tortilla with Artichokes & Aioli*	\$10.25
Potato Tortilla with Chorizo & Spinach	\$10.25
Endive Salad with Valdeón Cheese, Candied Pecans & Balsamic Reduction <sup>#</sup>	\$13.50
Marinated Anchovies with Piquillo Peppers & Fried Artichokes	\$10.25
Seabass Skewers with Salsa Verde & Roasted Pepper Coulis	\$17.75
Cod Fritters with Chipotle Aioli	\$12.00
Fennel Pollen Rubbed Tuna Carpaccio with a Ginger Lime Sauce*	\$17.00
Smoked Trout with a Citrus Vinaigrette	\$12.50
Smoked Salmon Mousse with Crostini	\$10.00
Garlic Prawns	\$17.50
Calamari a la Planche	\$12.25
Cured Meat Plate with Pork Rillettes & Jamon Ibérico	\$19.00
Bay Shrimp Corn Ceviche Verde	\$11.25
Clams with Chorizo	\$15.00
Smoked Paprika Rubbed Beef Tenderloin, Crostini & Aioli	\$20.00
Beef Empanada with a Smoked Pepper Sauce	\$11.00
Honey Baby Back Ribs	\$11.00
Achiote Marinated Beef Shortrib on Polenta	mp
Lamb Meatballs <sup>#</sup>	\$13.25
Rolada de Pollo Verde Our amazing green chile enchilada	\$14.00

## Paella

Seafood Paella	\$24.50
Seafood & Chicken Paella	\$24.50

<sup>#</sup>Contains Nuts

\*Eating raw or undercooked eggs may increase your risk to food borne illness.

360-930-8446

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# CHALKBOARD MENU

## ULTIMATE CUBANO SANDWICH

Slow braised pork mojo, ham, Swiss cheese, mustard & pickle... \$15.75

## SLIDERS

Ask your server what the featured slider of the day is... \$14.50

## FRIED RAZOR CLAMS\*

With lemon caper butter sauce... \$17.75

## RACLETTE

Imported Switzerland cheese melted over petite new potatoes with cornichon & crostini... \$11.50

## CHICKEN FLAUTAS

With avocado green salsa... \$11.50

## LUMACONI PASTA

Shell shaped pasta with 4 cheeses and chorizo... \$10.25

## BAKED OYSTERS

With garlic lemon butter... \$14.75

## LAMB RIBLETTES

With Ancho Chile sauce... \$17.75

## BURRATA CAPRESE

Creamy Handmade Burrata & fresh Seasonal Tomatoes with a pistachio pesto... \$15.75

## GORGONZOLA SALAD

With bacon candy... \$14.50

## CAESAR SALAD\*

Whole-leaf Romaine with shaved parmigiano and sourdough croutons... \$14.50

## ROASTED BEET SALAD

Walnut dressed greens & crumbled valdeon... \$15.50

## ACHIOTE PORK QUESADILLA

With a mango salsa... \$11.75

## MUSSELS

With a Saffron Cream... \$14.50

## ANCHO CHILE BRAISED PORK SHORT RIB

With Roasted Yellow Pepper Grits... \$20.00

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