

BURRATA BISTRO

Olives

Marinated in olive oil & herbs
\$7.50

Focaccia

With olive oil & balsamic
\$7.50

Marcona Almonds

Spanish roasted almonds
\$7.50

Caponata

Roasted vegetable tapenade
served with crostini
\$12.00

Artichoke Hearts with Aioli

Fried baby artichokes with parmigiano
\$14.50

Clams

Sautéed with garlic, vermouth & tomatoes
\$19.75

Pork Ricotta Meatballs

Simmered in marinara sauce
\$15.75

Prawns Sautéed

With tomato, garlic, lemon & prosciutto
\$19.50

Oysters

Baked with bacon-lemon butter,
topped with parmesan bread crumbs
\$16.50

Calamari Napolitano

Sautéed with tomatoes, olives & capers
\$14.50

Goat Cheese with Marinara Sauce

Baked cheese with candied garlic
Served with crostini
\$13.50

Rustic Chicken Liver Pâté

with truffle oil & served with crostini
\$13.50

Caesar Salad*

Whole leaf romaine with shaved parmigiano
and sourdough croutons
\$16.00

Burrata Caprese

Creamy handmade burrata & fresh
seasonal tomatoes with a pistachio pesto
\$16.75

Gorgonzola Salad

Frisee, radicchio & romaine
with croutons & candied bacon
\$16.75

Beet Salad

Marinated red & golden beets topped
with valdeon & candied walnuts
\$16.75

Tuscan Bean Soup \$12.00

Lasagna with Pesto & Sun Dried Tomato

Handmade pasta layered with sun dried
tomato & pesto, served on a marinara sauce
\$21.00

Manicotti

Handmade pasta wrapped around
ricotta, mozzarella & baked in
marinara & bechamel sauce
\$21.00

Four Cheese Pasta

Lumaconi pasta with Fontina,
parmigiano, pecorino & aged cheddar
\$20.00

Lasagna with Roasted Chicken & Spinach

Handmade pasta layered with chicken, spinach
& mascarpone, served on a marinara sauce
\$22.00

Linguini Aglio e Olio

Pasta with garlic, anchovy, crushed
red pepper & olive oil
\$19.75

Penne alla Puttanesca

Sauce of tomato, anchovy, capers & olive
\$21.00

Clam Linguini

\$24.50
(Gluten Free add 3.00)

Penne with Ragu Bolognese

Classic beef, pork & tomato sauce
\$22.00

Cannelloni

Handmade pasta wrapped around pork &
veal sauced with marinara & bechamel
\$22.00

Roasted Half Chicken

Boned chicken stuffed with
rosemary mascarpone on fresh polenta
\$29.00
with fettuccine alfredo
\$33.00

Linguini Pork Meatballs

House made pork meatballs with linguini
& roasted garlic tomato sauce
\$25.50

Pork Tenderloin

Bacon wrapped pork tenderloin medallions
with a caper sauce
\$27.50

Long Bone Short Rib

Beef rib braised in cabernet,
served on soft polenta
mp

Fish of the Day

mp

Linguini con Scampi

Wild prawns sautéed with spicy garlic, to-
mato & basil sauce
or
Prosciutto, tomato, garlic and lemon capers
\$26.50

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* 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.