

Fiasco

MAIN STREET, WALLA WALLA

STARTS

HUMMUS PLATE	9
House-made hummus with fresh flat bread	
MEATBALLS (POLPETTA)	16
Beef/Pork meatballs, sauce, flat bread	
MUSHROOM BRUSCHETTA	16
Sauteed mushrooms, garlic cream sauce, arugula on house-made focaccia	
MEZZE PLATTER	15
Hummus, warmed olives, cut vegetables, and other goodies arranged with fresh flat bread	
PROSCIUTTO PLATTER	21
Selected imported salami and prosciutto, caperberries, arranged with fresh flat bread	

VEGETABLES

GREEN SALAD	12
Local greens, pickled red onions, goat cheese, lemon-thyme vinaigrette, candied pecans	
CITRUS SALAD	12
Radicchio, shaved fennel, orange slices on a bed of citrus-infused mascarpone with candied pecans	
KALE AND WHITE BEAN SALAD	14
Wilted kale, Canellini beans, garlic/lemon dressing	
BEET SALAD WITH ARUGULA	11
Roasted beets, arugula, pickled red onion, goat cheese, pepitas, mirin dressing	
ROASTED BRUSSELS	16
Sprouts, roasted garlic, garlic-lemon dressing, grated parmesan	
DELICATA RINGS	12
Roasted delicata squash with sage and balsamic glaze	
SALT-FIRED FINGERLING POTATOES	10
Fingerling potatoes roasted in salt, topped with our parmesan cream sauce	

SWEETS

BASQUE CHEESECAKE	9
Simple cheesecake, baked dark brown and full of character Served on its own- or try it with an amaro or Disaronno	
CLASSIC TIRAMISU	11
For the cocoa/espresso lover - layers of mascarpone cream with espresso soaked lady fingers topped with cocoa powder	
LIMONCELLO TIRAMISU	11
layers of mascarpone cream with limoncello soaked lady fingers topped with roasted pistachio crumble	
POT BROWNIE	9
House-made brownie in a pot, fired in the oven topped with mascarpone cream.	
VIN SANTO SERVICE	25
2015 Selvapiana served with biscotti	
VENETO MARTINI	12
Vodka, tiramisu liqueur, cold brew, topped with marscapone cream	

SIGNATURE PIZZA

MARGHERITA	19
Red sauce, fresh buffalo mozz, fresh basil (v)	
FIG ROSEMARY & GARLIC	19
Fig jam, fresh rosemary, roasted garlic, mozz	
BIANCOS PIZZA ROSA	21
Grated romano, red onion, fresh rosemary, crushed pistachio	
SQUASH AND SAGE SAUSAGE	21
Olive oil base, mozz, butternut squash, sage sausage	
PIZZA SAN MARTIN	21
Alpine ham, Gorgonzola, red onion, capers on white sauce	
PROSCIUTTO COTTO	23
White sauce, prosciutto, artichoke hearts, lemon zest, mozz	
TONNO E CIPOLLA	22
Red sauce, tuna, green onion, mozz (<i>amazing, trust us</i>)	
CUP & CHAR HOT HONEY	25
Charred pepperoni, fresh mozz, hot honey, chili flake	
CHICKEN ROSEMARY	21
White sauce, grilled chicken, roasted garlic, fresh rosemary	
SAUSAGE, ONION, LIL'S	21
Red sauce, fennel sausage, red onion, Mama Lil's peppers	
CHICKEN PESTO	20
Pesto, mozz, olive oil, grilled chicken	
FEATURED PIZZA	20
The chef's whim of the week - ask your server	



**NO SUBSTITUTIONS OR ADDITIONS
ON SPECIALTY PIZZAS PLEASE**

BUILD YOUR OWN

**START WITH A TOMATO/CHEESE, OR CREAM SAUCE
PIZZA. THEN CHOOSE UP TO 3 INGREDIENTS**

18 + 1.75 PER INGREDIENT

14" Neapolitan pizza - toppings max = 3

Any pie can be GF on request with rice/vegan crust \$4

pepperoni	red onion	kalamata olives
sausage	garlic	artichoke hearts
ham	bacon	roasted garlic
calabrese	pineapple	pickled jalapeno
meatball	Mama Lil's peppers	
chicken	forest mushrooms	

*Please check with your server regarding any food allergies.
Consuming raw or undercooked food can present a health risk.
Parties of 8 or more will be presented one check +
18% gratuity included
Food served up to :15 before closing*





MAIN STREET, WALLA WALLA

BEER ON TAP

BLACK BUTTE PORTER	6
Chocolate, coffee, molasses	
FDR GOAT CANDY IPA	
Orange, stone fruit, pale malt	
QUIRK ITALIAN PILSNER	
Floral, herbaceous, crisp	
PERONI NASTRO AZZURO LAGER	
Aromatic hops, delicate citrus	
TIETON BONE DRY CIDER	
Balanced acidity and subtle tannins, bone-dry finish	

FOR HERE OR TO GO

PERONI NA	6
MENABREA AMBRATA (AMBER)	8
VECCHIA MODENA LAMBRUSCO	17
FRICO FRIZZANTE	5
SAN PELLEGRINO	5
Grapefruit, Pomegranate-orange	
COCK N' BULL GINGER BEER	4
COCKTAILS TO GO	
TO-GRONI	15
FORMULA ONE (FERRARI)	10

ZERO PROOF - OR NOT

ARANCIATA	12/14
Mionetto, orange, lemon, simple	
POMEGRANATE SPRITZ	
pomegranate, orange, NA chardonnay bubbles	
CRANBERRY GINGER MULE	
cranberry, ginger, lime, orange	

SOFT DRINKS

HOUSE-MADE FRUIT SODAS	6
Blueberry Cardamom	
Guava Pineapple	
Pumpkin Spice	
FOUNTAIN	3
Coke, Diet Coke, Sprite, Root Beer, Iced Tea, Lemonade, Dr. Pepper	
HOT:	4
coffee, tea, apple cider	

A JOURNEY THROUGH ITALY

LOMBARDY DAIQUIRI	14
dark rum, pumpkin, orange, lime	
PIEDMONT SOUR	
gin, lemon, truffle oil, simple, aquafaba	
JEWEL OF THE ADRIATIC	
pea flower infused gin, lemon, simple	
PERA DELL'EMILIA-ROMAGNA	
tequila, spiced pear liqueur, lemon, ginger cordial	
STROMBOLI APERITIKI	
Calabrian chili rum, Averna, pineapple, lime, orgeat	

AWARD-WINNING BLOODY MARY

SPICY. SMOKY. SWEET ONION - 15
Customized with any spirit

WINE

WHITE:	
SOAVE CLASSICO	11/33
Orange zest, peach, apricot	
PECORINO COLLINE PESCARESI	11/33
Citrus blossom, jasmine, lemon	
ROSÉ:	
GAROFOLI KÓMAROS	10/30
Strawberry, minty herbs, ginger spice	
BUBBLES:	
TIAMO PROSECCO	11/33
Melon, pear, apricot	
VINADA NA	10/30
chardonnay (apple, melon, citrus) rosé of Tempranillo (raspberry, white peach, delicate florals)	
RED:	
ARGIOLAS GRENACHE	14/42
Black cherries, herbs, spices, vanilla	
MONCARO SANGIOVESE	8/24
Cherry, plum, chocolate	
BELL'AGIO CHIANTI	8/24
Ripe berries, firm tannins, touch of oak	

BEGINNINGS AND ENDINGS

RINOMATO L'APERITIVO	9	AMARO MONTENEGRO	12
COCCHI AMERICANO	7	BENEDICTINE	10
VERSO PALTRINIERI	15	AMARO NONINO	13
CARPANO BIANCO	7	SAMBUCA	9
MANCINO VERMOUTH	20	FERNET BRANCA	13
BROVO AMERICAN APERITIVO	9	RABBARO	9
AVERNA	8	FORO AMARO	9
CAMPARI	13	LIMONCELLO	9
APEROL	14	DISARONNO	9