

Fiasco

MAIN STREET, WALLA WALLA

STARTS

CAULIFLOWER CHEESE POT	9
House-made cauliflower cheese sauce, 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 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	
WINTER SALAD	12
Beet puree, winter greens, watermelon radish, roasted carrots, goat cheese, dried cranberries	
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	
APPLE-CARAMEL TIRAMISU	12
Layers of mascarpone cream with cider soaked lady fingers topped with caramel sauce and pecans	
LIMONCELLO TIRAMISU	12
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, Mama Lil's, 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 SIGNATURE 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	forest mushrooms
sausage	bacon	kalamata olives
ham	pineapple	artichoke hearts
meatball	Mama Lil's	roasted garlic
chicken	peppers	pickled jalapeno

*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
In the event both checks are taken, an 18% service gratuity will be applied.
Food served up to :15 before closing*

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BEER ON TAP

BURWOOD BLACK BEER	6
Cocoa, vanilla, fresh cream, balanced zestiness	
FDR GOAT CANDY IPA	
Orange, stone fruit, pale malt	
QUIRK ITALIAN PILSNER	
Floral, herbaceous, crisp	
PERONI NASTRO AZZURO LAGER	
Aromatic hops, delicate citrus	
AVAL FRENCH CIDER	
bold and funky, medium dry	

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
NA NEGRONI	10
FORMULA ONE (FERRARI)	10

AWARD-WINNING BLOODY MARY

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

WINTER WONDERS

FLYING SOUTH	15
a spicy tropical margarita - Tequila, lime, guava, ginger, habaero	
ICICLE THIEF	
The Bicycle Thief's blonde cousin - gin, lemon, truffle oil, simple, aquafaba	
FOG LIGHTS	
a boozy, silky milk punch - bourbon, Earl Grey syrup, half & half, lemon	
WHEN HELL FREEZES OVER	
an espresso martini, if you insist - Denizen overproof rum, cold brew, house-made gingerbread syrup, chocolate bitters	
KING OF THE NORTH	
a Scandinavian 75 - aquavit, spiced cranberry, Psychauds bitters, topped with Prosecco	
CALENTITO	
"little warm one" - a pear toddy, hot or not - Victory Blend brandy, spiced pear liqueur, lemon	

ZERO PROOF - OR NOT

NO HEATO	12/15
lime, housemade NA rum, mint	
COLD COMFORT	
peppered grape shrub, soda water	
GUAVA COLADA	
guava, cream, lime, fassionola	
HOUSE-MADE FRUIT SODAS	6
Gingerbread, Spiced Cranberry, Fassionola	
FOUNTAIN	3
Coke, Diet Coke, Sprite, Root Beer, Iced Tea, Lemonade, Dr. Pepper	
HOT:	5
Oolong or mint tea, French press coffee, apple cider, Mexican hot chocolate	

WINE

WHITE:

SCAIA
orange zest, peach, apricot 11/33

GRIFO DEL QUARTARO
wildflowers, almonds, white fruits 14/42

ROSE:

GAROFOLI KOMAROS
strawberry, minty herbs, ginger spice 10/30

RED

MONCARO SANGIOVESE
cherry, plum, chocolate 9/27

BELLAGIO CHIANTI
ripe berries, firm tannins, touch of oak 8/24

NERO D'AVOLA
black fruits, vanilla, smoke 12/36

LOUIS JADOT BEAUJOLAIS
strawberries, black cherries, pepper 10/30

SPARKLING

ZARDETTO PRIVATE CUVÉE BRUT
apple, peach, white flowers 10/30

CLETO CHIARLI ROSÉ DE NOIR
sour cherry, dried thyme, oyster shell 12/36

VINADA NA
• Chardonnay - apple, melon, citrus 10/30
• Rosé of Tempranillo - raspberry, white peach, delicate florals

BOTTLE LIST

SPARKLING:

N/V TIAMO PROSECCO
melon, pear, apricot 36

N/V BARONE PIZZINI ANIMANTE FRANCIACORTA
- stone fruit, spice 75

WHITE:

2023 ELENA WALCH SELEZIONE ALTO ADIGE CHARDONNAY
apple, pear, quince 56

2021 EDI KANTE SAUVIGNON
nectarine, peach, tomato leaf, marjoram 65

2014 LA VALENTINA PECORINO
Black licorice, vanilla, olive tapenade 36

RED:

2023 MARCHESI DI GRESY BARBERA
blackberry, raspberry, ripe cherry 42

2022 DI MAJO NORANTE CABERNET
baked plums, leather, tobacco leaf 32

2023 GRATTAMACCO BOLGHERI ROSSO
super Tuscan" - dark fruits, chocolate 65

2023 VOLPAIA CITTO
"baby super Tuscan" - intense berry flavors, tangy acidity 48

2019 DAMILANO BAROLO CANNUBI
cherry, plum, tobacco, licorice 198

2021 MAELI COLLI EUGANEI INFINITO ROSSO
blackberry, spice, balsamic