

Fiasco

MAIN STREET, WALLA WALLA

STARTS

CAULIFLOWER CHEESE POT	12
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	
SPRING PEAS AND BURRATA WITH PROSCIUTTO	19
Burrata, prosciutto, spring peas, mint, citrus oil	
MEZZE PLATTER	15
Hummus, warmed olives, cut vegetables, and other goodies arranged with fresh flat bread	
PROSCIUTTO PLATE	23
Selected imported prosciutto, caperberries, arranged with fresh flat bread	

VEGETABLES

GREEN SALAD	13
Local greens, pickled red onions, goat cheese, lemon-thyme vinaigrette, candied pecans	
AMARO SALAD	13
Radicchio, shaved fennel, mint on a bed of citrus-infused mascarpone with candied pecans and pomegranate glaze	
CAESAR SALAD	14
Mexican genius - house made dressing, croutons, shaved parmesan. Add chicken for \$5	
KALE AND WHITE BEAN SALAD	14
Wilted kale, Canellini beans, garlic/lemon dressing	
BEET SALAD WITH ARUGULA	13
Roasted beets, arugula, pickled red onion, goat cheese, pepitas, mirin dressing	
ROASTED BRUSSELS	16
Sprouts, roasted garlic, garlic-lemon dressing, grated parmesan	
SALT-FIRED FINGERLING POTATOES	12
Fingerling potatoes roasted in salt, topped with our parmesan cream sauce)	
GOCHU CARROTS WITH ORANGE	14
Roasted baby carrots with citrus, green onion, gochu and goat cheese	

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	
EARL GREY CARDAMOM TIRAMISU	12
Layers of mascarpone cream with tea soaked lady fingers topped with ground cardamom and walnuts	
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.	
CREME BRULEE	11
House-made creme brulee, sugar, fire.	

SIGNATURE PIZZA

MARGHERITA	19
Red sauce, fresh mozz, fresh basil (v)	
FIG ROSEMARY & GARLIC	20
Fig jam, fresh rosemary, roasted garlic, mozz	
BIANCOS PIZZA ROSA	21
Grated romano, red onion, fresh rosemary, crushed pistachio	
SPRING ASPARAGUS AND LEMON	21
Asparagus, lemon slices, capers on white sauce	
PROSCIUTTO COTTO	23
White sauce, prosciutto, artichoke hearts, lemon zest, mozz	
SALSICCIA CON PANNA	24
Cream sauce, fennel sausage, mozz, scallions, fennel pollen	
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	
MORTADELLA PISTACHIO	24
Cooked mortadella, crushed pistachios	
FEATURED PIZZA	20
The chef's creation of the week - ask your server	

*** NO SUBSTITUTIONS OR ADDITIONS ON SIGNATURE PIZZAS ***

BUILD YOUR OWN

START WITH A TOMATO OR CREAM SAUCE PIZZA WITH CHEESE. THEN CHOOSE UP TO 3 INGREDIENTS
19 + 1.95 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 -	roasted garlic
chicken	Lil's 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	6/12
Cocoa, vanilla, fresh cream	
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	8/16
bold and funky, medium dry	

FOR HERE OR TO GO

PERONI NA	6
MENABREA AMBRATA (AMBER)	8
FRICO FRIZZANTE	5
SAN PELLEGRINO	5
grapefruit, pomegranate, strawberry creme	
COCK N BULL GINGER BEER	5
TO-GRONI	15
LAPOS ZERO-PROOF NEGRONI	10
MEXICAN COKE	5

OH! YOU PRETTY THINGS

AWARD-WINNING BLOODY MARYS 18

SPICY:

Hot Monkey vodka, spicy mix, lemon Brioschi rim

SMOKY:

Madre mezcal, smoky mix, smoked sea salt rim

SWEET ONION:

Browne rye, sweet onion mix, garlic rub rim

HEROES

JEAN GENIE	15
<i>Poor little greenie.</i> Cachaca, kiwi cordial, lime, simple, black sea salt	
ZIGGY STARDUST	
<i>He could lick 'em by smiling.</i> Dark rum, verjus, simple, mint, prosecco, topped with soda	
REBEL REBEL	
<i>You want more and you want it fast</i> Espresso vodka, creme de cacao, simple	
MODERN LOVE	
It's just the power to charm. Reposado tequila, Brovo orange curacao, mango puree, hot honey syrup, lime	
IM AFRAID OF AMERICANS	
<i>I'm afraid I can't help it.</i> Cio Ciaro, pineapple, passion fruit, lime, overproof rum float	
THE THIN WHITE DUKE	
<i>Such is the stuff from where dreams are woven.</i> Gin, lemon, simple, heavy cream, aquafaba, orange flower water	

ZERO PROOF - OR NOT

HOW LUCKY YOU ARE	13/16
<i>When you speak, you speak to me.</i> Mionetto, Oolong tea, fassionola, lime	
FRIDAY ON MY MIND	12/15
<i>I spend my bread, I lose my head; gotta get tonight.</i> Pineapple, lime, simple, cilantro, coconut water, habañoero	
MARABELA WILD VERBENA SPARKLING TEA	12
HOUSE-MADE FRUIT SODAS	6
Mango, fassionola	
LEMONADE OR ICED TEA	3
FRENCH PRESS COFFEE, REGULAR OR DECAF.	5
HOT TEA	5

LET'S DANCE: WINES BY THE GLASS

WHITE:		RED:		SPARKLING:	
La Valentina Pecorino	12/36	Bell'Agio Chianti	9/27	Tiamo Prosecco	12/36
<i>(100% Pecorino) Lime zest, white flowers, sage</i>		<i>(90% Sangiovese, 10% Canaiolo Nero, Trebbiano, & Malvasia) Ripe berries, firm tannins, touch of oak</i>		<i>(100% Glera) Melon, pear, apricot</i>	
Scaia	11/33	Marchesi di Gresy Barbera	14/42	Cleto Chiarli Rosé de Noir	12/36
<i>(55% Garganega, 45% Chardonnay) Lemon meringue, peaches, apricot</i>		<i>(100% Barbera) Blackberry, raspberry, ripe cherry</i>		<i>(85% Lambrusco Grasparossa, 15% Pinot Noir) Sour cherry, dried thyme, oyster shell</i>	
ROSÉ:		Prelius Cabernet Sauvignon	17/51	Vinada Zero Proof	10/30
Fuedo Montoni Nerello Mascalese	14/42	<i>(100% Cabernet Sauvignon) Blueberry, cinnamon, cedar, tobacco</i>		• 100% Chardonnay (apple, melon, citrus) • Rosé of 100% Tempranillo (raspberry, white peach, delicate florals)	
<i>(100% Nerello Mascalese) Strawberry, violet, brine, almond</i>					

FANTASTIC VOYAGE: HAND-SELECTED BOTTLES

WHITE:		ROSÉ:		RED:	
2024 Grifo del Quartaro	42	2024 Rosa Bella	38	2023 Dalrymple Pinot Noir	105
<i>(100% Cortese) Wildflowers, almonds, white fruits</i>		<i>(85% Nebbiolo, 15% Barbera & Dolcetto) Red fruits, white pepper, rose petals</i>		<i>(100% Pinot Noir) Berries, plums, dried meats, provencal herbs</i>	
2024 Elena Walch Chardonnay	56	SPARKLING:		2023 Volpaia Citto Toscana	48
<i>(100% Chardonnay) Apple, pear, quince</i>		2024 Vecchia Modena Lambrusco (Split) 17		<i>(Sangiovese, Cabernet Sauvignon) Red cherry, plum, earth, dried grass</i>	
2021 Edi Kante Sauvignon Blanc	65	<i>(100% Lambrusco) tangy raspberry, tart cherry, mandarin and minerals</i>		2021 Maeli Colli Euganei Infinito	40
<i>(100% Sauvignon Blanc) Nectarine, marjoram, tomato leaf</i>		N/V Barone Pizzini Animante Franciacorta		<i>(25% merlot, 51% carmenere, 24% cab sauv) Ripe fruit, leather, tobacco, ink, incense</i>	
		75		2019 Damilano Barolo Cannubi	198
		<i>(70% Chardonnay) 13% Pinot</i>		<i>(100% Nebbiolo) Cherry, plum, tobacco, licorice</i>	
				2023 Garzon Tannat Reserva	42
				<i>(100% Tannat) Berries, plums, hint of spice, chocolate, tobacco and herbs</i>	