# IL Bistro

## Antipasti

**Arancini** - Fried Risotto & Cheese Croquettes, Tomato-Red Pepper Coulis, Arugula Salad - 17

**Antipasto Misto** - Selection of Cured Meat, Cheese, Fruit, Marinated Olives, Pickled Vegetables, Marcona Almonds, Mostarda, Black Pepper Crackers - 21

**Gamberoni** - Sautéed Wild Prawns, Italian Vermouth, Garlic, Roma Tomatoes, Basil, Chili Flake - 19

**Focaccia** - Housemade Garlic-Oil Focaccia, Baked Fresh Daily, Olive Oil and Balsamic - 5

**Sautéed Calamari** - Sautéed with Toasted Garlic, Basil, Roma Tomatoes, Burgundy Wine Vinegar - 17

## Insalate

**Caprese** - Vine Ripened Tomato, Mozzarella, Ten Year Aged Balsamic, Fresh Basil - 17

**Insalata di Spinaci** - Spinach, Roasted Butternut Squash, Shaved Red Onion, Gorgonzola, Candied Pecans, Red Wine-Honey Vinaigrette - 16

**Burrata di Barbabietola** - Fresh Burrata, Roasted Beets, Ten Year Aged Balsamic, Olive Oil, Maldon Sea Salt, Fresh Basil, Grilled Focaccia - 18

**Cesaré Cavolo*** - Chopped Hearts of Romaine & Kale, IL Bistro Classic Dressing*, Fried Croutons, Parmigiano-Reggiano - 15

**Insalata di Arugula** - Baby Arugula, Mixed Olives, Cucumbers, Shaved Red Onion, Artichoke Hearts, Sheep's Milk Feta, Herb Vinaigrette - 16

## Pasta (All Pasta Made in House)

**Lasagne** - Traditionally Prepared with Ground Veal & Lamb, Imported Italian Cheeses & Marinara - 33

**Linguini alla Vongole** - Linguini Pasta, Manila Clams, Andouille Sausage, White Wine Butter Sauce, Chili Flake - 33

**Gemelli alla Vodka –** Gemelli Pasta, Prosciutto, English Peas, Vodka Sauce, Ricotta Salata, Fresh Basil - 32

**Bucatini alla Carbonara*** - Bucatini Pasta, Prosciutto, Fresh Egg*, Garlic, Black Pepper, Pecorino-Romano - 32

**Rigatoni Bolognese** - Rigatoni Pasta, Ground Veal & Lamb Ragu, Red Wine, Rosemary, Pecorino-Romano - 32

**Gnocchi ai Funghi** - Potato Gnocchi, Bacon Lardons, Wild Mushrooms, English Peas, White Truffle Oil, Cream Sauce - 33

## Entrata

**Bistecca*** - Grilled New York Steak*, Cabernet Demi Glaze, Broccolini, Gorgonzola Creamed Fingerling Potatoes - 55

**Cioppino** - Calamari, Dungeness Crab, Manila Clams, Mussels, Wild Prawns, Market Fish in Tomato Broth - 49

**Costolette di Manzo** - Braised Beef Short Ribs, Red Pepper Polenta, Wilted Kale, Braising Jus - 48

**Pollo alla Parmigiana** - Chicken Parmesan, Seashell Pasta, House Cheese Blend, Marinara - 35

**Braciola di Maiale** - Grilled Carlton Farms Bone-In Pork Chop, Oven Roasted Fingerling Potatoes & Asparagus, Wild Mushroom Marsala Cream Sauce - 39

**Pesce del Giorno*** - Chef's Choice Seasonal Fish* - Market Price

## Pizza

**Pepperoni** - 23

**Italian Sausage, Mama Lil's Peppers & Shaved Red Onion** - 25

**Quattro Formaggi** - 21

*Item may be served raw or undercooked
*Consuming raw or undercooked meats, poultry, seafood, or eggs might increase your risk of food borne illness.
Parties of 6 or more have a suggested 20% gratuity and two card maximum.
We have added a 4.5% surcharge to your bill. 100% of this surcharge is retained by IL Bistro to enable us to pay our employees a living wage.

# WINE BY THE GLASS

## Sparkling

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|---|---|---|
| **Scarpetta "Frico"** | | |
| Lambrusco ~ Emilia-Romagna, Italy | NV | 9.00 |
| **Poggio Costa** | | |
| Prosecco ~ Veneto, Italy | NV | 12.00 |
| **Bouvet Brut** | | |
| Rose Brut ~ Loire, France | NV | 16.00 |

## White

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| **Argiolas** | | |
| Vermentino ~ Sardinia, Italy | 2021 | 12.00 |
| **Poet's Leap** | | |
| Riesling ~ Columbia Valley, WA | 2021 | 14.00 |
| **Benvolio** | | |
| Pinot Grigio ~ Friuli, Italy | 2021 | 14.00 |
| **Daughters & Sons** | | |
| Sauvignon Blanc ~ Columbia Valley, WA | 2022 | 15.00 |
| **Cambria "Katherine's Vineyard"** | | |
| Chardonnay ~ Santa Maria Valley, CA | 2021 | 16.00 |
| **Damilano** | | |
| Arneis ~ Piemonte, Italy | 2022 | 17.00 |

## Rose

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|---|---|---|
| **AIX** | | |
| Rose ~ Provence, France | 2022 | 14.00 |

## Red

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| **Umani Ronchi** | | |
| Montepulciano d'Abruzzo, Italy | 2021 | 13.00 |
| **Marziano Abbona** | | |
| Nebbiolo ~ Piedmonte, Italy | 2020 | 17.00 |
| **Terra Blanca** | | |
| Cabernet Sauvignon ~ Red Mountain, WA | 2019 | 15.00 |
| **Firesteed** | | |
| Pinot Noir ~ Willamette Valley, OR | 2022 | 15.00 |
| **Le Ragnaie** | | |
| Sangiovese ~ Montalcino, Italy | 2019 | 18.00 |
| **Argiano** | | |
| Super Tuscan ~ Montalcino, Italy | 2021 | 18.00 |

# HOUSE COCKTAILS

***Water Lily*** *~ 17*
*Pea Flower Infused Vodka, Giffard Violette,*
*Triple Sec, Lemon*

***Drink Without A Name*** *~ 20*
*Tito's Vodka, Green Chartreuse, Cointreau*

***I Wish I Could Hug You*** *~ 17*
*Beet Infused Gin, Aperol, Sfumato Amaro, Honey, Lemon*

***Nymph's Nectar*** *~ 17*
*Hibiscus & Sage Infused Gin,*
*Lo-Fi Gentian Amaro, Damiana, Lime, Honey*

***Cocomelon*** *~ 17*
*Planteray Dark Rum, Midori, Pandan Liqueur,*
*Lychee, Orange Juice, Coconut Cream*

***Bistro Sour*** *~ 17*
*Planteray 3 Star Rum, Espelette Pepper,*
*Amaro Montenegro, Passionfruit, Lemon, Egg White**

***Orange Mocha Frappuccino*** *~ 18*
**Seasonal Espresso Martini**
*Jameson Orange, Mr. Black Coffee Liqueur,*
*Faretti Biscotti Liqueur, Espresso, Demerara Syrup*

***Viceroy*** *~ 20*
*Four Roses Bourbon, Yellow Chartreuse, Suze,*
*Zucca Amaro, Black Walnut Bitters*

***Yellow Cab*** *~ 20*
*Old Overholt Rye, Green Chartruese,*
*Cocchi Torino, El Guapo Bitters*

***Quick Fix*** *~ 17*
*Famous Grouse Scotch, Laird's Apple Brandy, Lemon,*
*Grapefruit, Orchard Pear Eau da Vie,*
*Spiced Honey Ginger*

***Juicy Fruit*** *~ 17*
*Lunazul Tequila, Apricot, Prickly Pear,*
*Lime, Fire Tincture*

***Coral Pink*** *~ 18*
*Lunazul Tequila, Chareau Aloe, Pink Guava,*
*Lime, Ancho Reyes Verde Chili Liqueur, Tajin Rim*

***My Fair Lady*** *~ 18*
*Las Maria's Mezcal, Lime, Cherry Heering,*
*Passionfruit, Sour Cherry*

***Trident*** *~ 17*
*Linie Aquavit, Cynar, Manzanilla Sherry,*
*Peach Bitters*

***Sucker Punch*** *~ 17*
*Batavia Arrack, "Clarified" Midori, Singani,*
*Coconut Milk, Pineapple*

# NON-ALCOHOLIC COCKTAILS

***Escape Plan*** *~ 16*
*Pathfinder, Passionfruit,*
*Lime, Sour Cherry*

***Angela's Way*** *~ 16*
*N/A Gin, Elderflower, Lemon,*
*Cucumber, Squirt Grapefruit*

# BIRRA

## Draft Beer $7

***Peroni Nastro Azzuro***
*Italian Lager ~ Roma, Italy ~ 5.1% ABV*

***Menabrea ~ Ambrata***
*Amber ~ Piemonte, Italy ~ 5% ABV*

***Icicle ~ Dragontail***
*IPA ~ Leavenworth, WA ~ 6.7% ABV*

***Rueben's Brews ~ Hazealicious***
*Hazy IPA ~ Seattle, WA ~ 6% ABV*

## Packaged Beer

***Menabrea Blonde ~ $7***
*Lager ~ Italy ~ 4.8% ABV*

***Rodenbach Grand Cru ~ $7***
*Red Ale ~Roeselare, Belgium ~ 6% ABV*

***Guinness ~ $7***
*Stout ~ Dublin, Ireland ~ 4.3% ABV*

***Sprezza Vero Spritz ~ $7***
*Bianco/Rosso ~ Seattle, WA ~ 5.2% ABV*

***Douglas ~ $7***
*Northwest Lager ~ Seattle, WA ~ 4.7% ABV*

***Saison Dupont ~ $7***
*Hainaut, Belgium ~ 6.5% ABV*

***Miller High Life ~ $6***
*American Lager ~ Milwaukee, WI ~ 4.6% ABV*

***Rotating Cider ~ $7***

***La Fin Du Monde ~ $12***
*Triple Blonde ~ Quebec, Canada ~ 11.24% ABV*