

TO START

Chioggia beets 9
with blood orange, Cara Cara orange, housemade ricotta salata

Jersey salad 8
Romaine, red cabbage, Grana, housemade "Italian" dressing

Organic beef carpaccio* 12
with pickled sunchoke, Grana, olive oil

Burrata 9
with olive oil, gray salt, baguette toasts

PIZZA

Margherita 12
Tomato sauce, fresh mozzarella, olive oil, basil

Brooklyn 12
Tomato sauce, fresh mozzarella, aged mozzarella, Grana

Pepperoni 13.50
Tomato sauce, fresh mozzarella, aged mozzarella, Grana, Zoe's pepperoni

Sausage 15
Tomato sauce, fresh mozzarella, aged mozzarella, Grana, housemade pork fennel sausage

Prosciutto 15
Tomato sauce, fresh mozzarella, Leporati prosciutto di Parma

Romana 13
Tomato sauce, garlic, anchovy, leccino olive, chile oil, oregano

Crimini 12
Crimini mushroom, fresh mozzarella, thyme, olive oil (add housemade pork fennel sausage \$3)

TO FINISH

Meyer lemon budino 8
with candied pistachios, anise caramel, sablé cookie

Whole roasted pear 7
with honey caramel, cardamom oat tuile, crème fraîche

Bittersweet chocolate chip cookie with gray salt 3.50

* The Washington Department of Health would like you to know that eating raw or undercooked foods may increase your risk of food-borne illness.

WINE

Domaine de Pellehaut "Harmonie de Gascogne," France 2008	6	/	18
Luna Vineyard "Freakout," Pinot Grigio blend, Napa Valley 2007	7	/	21
Mastroberardino Falanghina Sannio, Campania, Italy 2007			30
Muri-Gries Pinot Grigio, Alto Adige, Italy 2008			33
Domaine Morey et Fils Chardonnay, Chassagne-Montrachet, France 2006			45

RED

Château Jouclary Cabardès Cuvée Tradition, France 2006	6	/	18
Corvidae "Rook" Cabernet-Syrah-Merlot, Columbia Valley, WA 2007	9	/	27
River Aerie Sangiovese, Columbia Valley, WA 2007	9	/	27
Trincherio Barbera d'Asti Superiore, Italy 2002			34
River Aerie Syrah, Columbia Valley, WA 2006			35
Patricia Green Dollar Bills Only Pinot Noir, Willamette Valley, OR 2008			40
Château Gueyrosse Saint-Émilion Grand Cru, France 2002			48

SPARKLING

Piper Sonoma Brut, CA	7	/	28
Domaine Carneros Brut (by Taittinger), CA 2005			44
Lini Lambrusco Rosso Secco, Emilia, Italy			28

BEER

Draft: priced by the pint except where noted			
Pike Brewing Company IPA, Seattle			4
Chuckanut Pilsner, Seattle			4
Éphémère, Canada			5

Bottles

Old Rasputin Imperial Stout, California			5
La Fin du Monde, Canada			6

DRINKS

Rachel's housemade ginger brew			3.5
Jerzy Boyz fresh apple cider			3
Mexican Coca Cola, Diet Coke, Thomas Kemper root beer			2.5
San Pellegrino Aranciata			2.5
Organic whole milk			2
True North coffee			2

Corkage: \$15 per bottle

1415 NW 70th Street / Seattle, Washington / 206.838.1960
www.delanceyseattle.com