

# cinque terre

## R I S T O R A N T E

[FARM TO TABLE] Taylor shellfish farms, Shelton, WA. Williams Hudson Farm, Walla Walla, WA. Willie Greens Organic Farm, Monroe, WA. Rainier Fruit Farms, Eastern WA. Richter Farm, Puyallup, WA. Penn Cove shellfish, Coupeville, WA. Washington Beef, Yakima, WA. Agri Beef Company, Toppenish, WA. Mt Townsend Creamery, Port Townsend, WA. Alvarez Organic Farms, Mabton, WA. Orange star sustainable farm, Monroe, WA. Collins Family Orchard, Selah, WA.

Cinque Terre is owned and operated by a first-generation Italian immigrant family of three brothers. The complimentary bread that you are about to eat is homemade with love in small batches, mamma's recipe.

### CENA/DINNER

#### STARTERS

##### **Polpo grigliato 21**

*Grilled Mediterranean octopus, chickpea-lemon vellutata, gigante beans, chimichurri*

##### **Calamaretti alla piastra 21**

*Domestic wild Rhode Island squid, rosemary-thyme infused san marzano*

##### **\*Carpaccio al profumo di rafano 24**

*American wagyu 'snake river farms' beef carpaccio. parmigiano, horseradish, rucola*

##### **Frutti di mare 23**

*Local fresh clams and mussels (add pasta 6)*

##### **Barbabietole lesse 16**

*Beet salad, gorgonzola, fennel, sea salt*

##### **Speck e burrata 23**

*Cured and aged Italian pork belly, burrata bocconcini*

##### **Antipasto della casa 25**

*Mixed appetizers to chef's whim*

##### **Formaggi 22**

*Selection of cheeses and olives*

##### **Insalata mista 12**

*Mixed organic greens salad, red wine vinaigrette, bleu cheese*

##### **Zuppa Di Lenticchie e spinaci al cardamom 10**

*Lentil puree soup, spinach, cardamom*

##### **\*Romana con pinzimonio di aglio e acciughe 17**

*Chopped caesar salad, house made anchovy-garlic dressing*

##### **Ceci con verdure 10**

*Garbanzo beans, braised greens, smoked paprika, parmigiano*

#### **\*Premium local fresh oysters \$5 each**

\*[NO CASH PAYMENTS ACCEPTED]\*

\*Consuming raw or undercooked meat, shellfish, or fish increases the risk of foodborne illnesses.

\*20% gratuity added on parties of 6 or more.

## **MAIN COURSE**

[Pasta fatta en casa/all pastas are homemade with the finest ingredients]

### **\*Trota salmonata 35**

*Columbia River Steelhead, white wine, capers, olives, tomatoes*

### **\*Zuppa di pesce 42**

*Cinque Terre's famous seafood soup. Lobster, shellfish, octopus, prawn, fin fish, calamari*

### **Polpo Mario 36**

*Grilled octopus and mashed potato [sistri levante's polpo mario recipe]*

### **Bucatini al cinghiale 28**

*Braised wild boar sugo bucatini*

### **Spaghetti All'ortolana 26**

*House made pasta, aglio-olio, chili flakes, seasonal vegetables*

### **Spaghetti con polpettine 26**

*House made pasta, natural beef and pork spicy meatballs*

### **Lasagna 28**

*House-made from scratch beef and pork lasagna*

### **Casarecce al pesto con ricotta 25**

*House made pesto, parmigiano, ricotta*

### **Cotoletta di pollo alla parmigiana 29**

*Chicken cutlet parmigiana*

### **Fettuccine ai gamberi e limone 32**

*Fettuccine, gulf prawns, lemon zest, crema*

### **\*Bistecca di manzo al vino rosso 39**

*Washington beef petite tender steak, red wine demi, potatoes*

### **Brasato di Manzo 45**

*Painted Hills Farms braised short rib, polenta, red wine demi*

### **Pizza margherita 19<sup>75</sup>**

*Mozzarella, san marzano, basil*

### **Pizza bianca ai tre formaggi e salsiccia 23**

*Three cheeses and sausage [no red sauce]*

### **Pizza calabrese 21**

*San marzano, spicy pickled peppers, ricotta, mozzarella, parmigiano*

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