

make your own pizza.

START WITH a cheese pizza 8.99
TOP WITH

kalamata olives, spinach, roma tomatoes,
sun dried tomatoes, roasted garlic, roasted
onions, pear, pineapple, artichoke hearts, basil
pesto, black olives, portobella mushrooms,
roasted red peppers

each veggie add 1.50

mozzarella, parmesan, goat cheese, provolone,
gorgonzola, fresh mozzarella

each cheese add 1.50

pepperoni, sausage, sopressata, rosemary ham,
roasted chicken, pancetta

each meat add 1.75

pasta.

all-natural bolognese style meat lasagna
9.99

baked pesto lasagna
9.99

penne with organic marinara
6.99

penne with organic marinara and meatballs
8.50

homemade macaroni and cheese
7.75

soup.

housemade organic tomato basil or soup of the
day

cup 3.75

bowl 6.25

lil' i.talia

for kids under 12 years

CHOOSE ONE

Make your own pizza!

with up to two toppings

meat lasagne

penne with organic marinara

penne with organic marinara and meatballs

macaroni and cheese

AND EITHER

small soda, milk or juice

5.25

i.talia

housemade sodas.

organic raspberry **2.50**

organic blackberry **2.50**

beverages.

pepsi, diet, dr. pepper, rootbeer,
sierra mist **2.39**

all-natural sport tea **2.39**

organic b&b coffee/decaf **2.25**

organic numi hot tea **2.25**

pellegrino, sparkling **3.99**

limonata, aranciata **2.75**

jones all-natural sodas **2.75**

panna 1/2 litre **2.99**

lemonade **2.50**

milk **1.95**

organic apple juice **2.50**

gelato.

olympic mountain creamy gelato served in a
cup or on a cone

single 1.95

double 3.75

gelato, espresso whipped cream

4.75

beer.

coors light **2.99**

red bridge (gluten free) **3.99**

mirror pond **3.99**

fish tale organic amber ale **3.99**

new belgian wit organic wheat beer **3.99**

ask about our two rotating draught beers

4.25 pint

12.00 pitcher

Gift Cards Available!

wine.

i.talia house white **5.00gl**

ZENATO (italy)
pinot grigio **6.25gl 23.00btl**

GEYSER PEAK (ca)
sauvignon blanc **6.00gl 23.00btl**

HOGUE (wa)
riesling **5.00gl 22.00btl**

BONTERRA (organic production, ca)
chardonnay **6.50gl 23.00btl**

BADIA A COLTIBUENO (italy)
rosata (rosé) **6.50gl 25.00btl**

i.talia house red **5.00gl**

INDEPENDENT PRODUCERS (wa)
merlot **6.25gl 23.00btl**

RAVENSWOOD (ca)
zinfandel **6.25gl 23.00btl**

BOGLE (ca)
petite syrah **6.25gl 23.00btl**

BENZIGER (organic production, ca)
syrah **6.50gl 25.00btl**

SAGELANDS (wa)
cabernet sauvignon **6.50gl 24.00btl**

PALLADIO (italy)
chianti **6.25gl 23.00btl**

Di MAJO NORANTE (italy)
sangiovese **6.25gl 23.00btl**

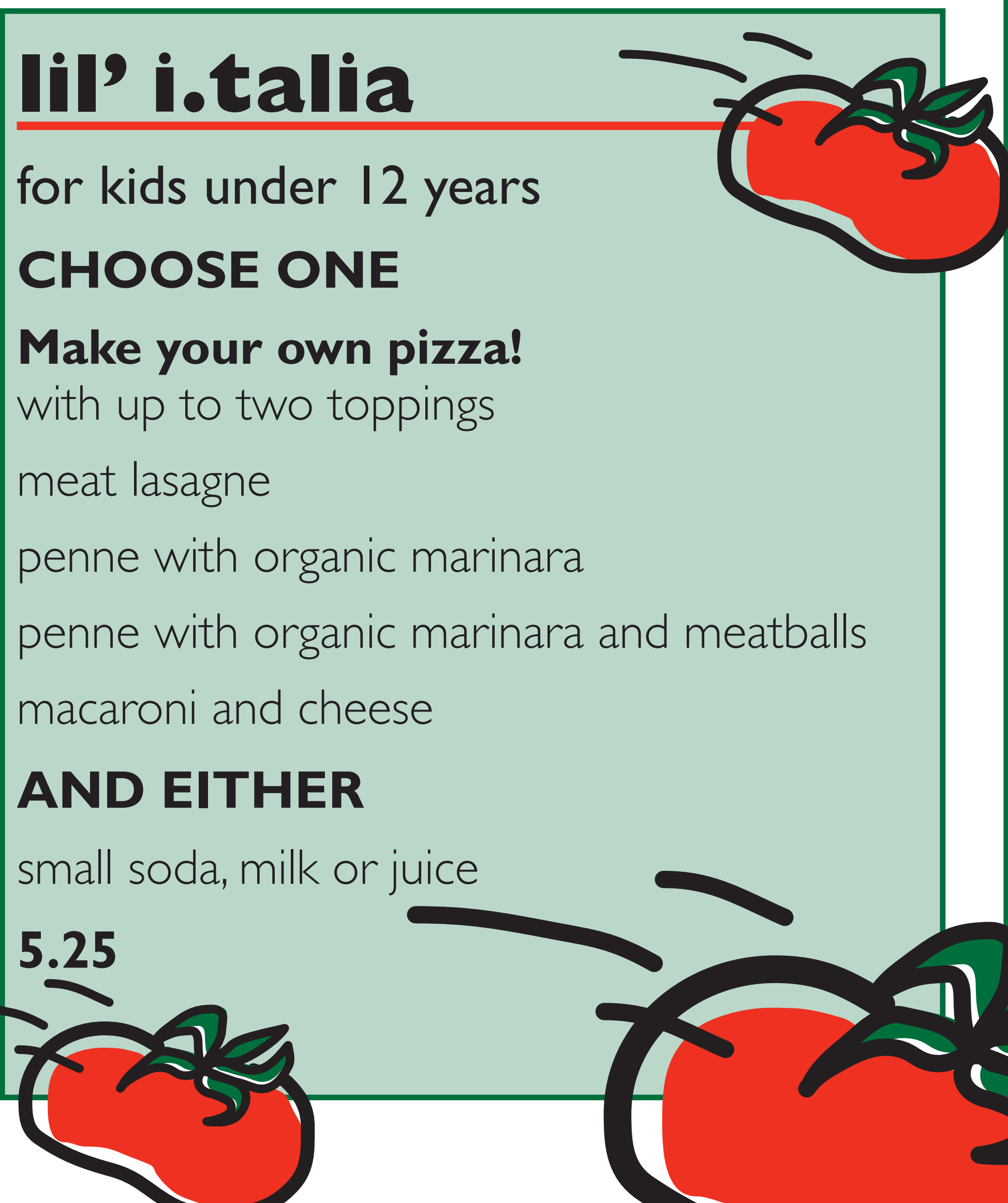
MICHELE CHIARELO (italy)
barbera di asti **6.50gl 25.00btl**

VALENTINA (italy)
montepulciano **7.25gl 27.00btl**

LIVELI (italy)
primativo **7.00gi 27.00btl**

AJELLO (italy)
nero d avola **6.50gl 25.00btl**

ALLEGRIINI (italy)
palazzo della torre **34.00btl**



salads.

I.TALIA HOUSE SALAD

organic greens, cucumbers, tomato, croutons, with honey balsamic vinaigrette

sm. 3.25 lg. 7.99

CAESAR

chopped romaine, croutons, and parmesan, with housemade Caesar dressing

sm. 4.25 lg. 7.99

PEAR GORGONZOLA

mixed greens, caramelized hazelnuts, sliced pears, and gorgonzola cheese with blackberry vinaigrette

sm. 4.25 lg. 7.99

CHOPPED SALAD

sopressata, chicken, kalamata olives, mozzarella, tomatoes, cucumber, and mixed greens, with balsamic vinaigrette

8.50

FRESH MOZZARELLA SALAD

shaved fennel, cherry tomatoes, cucumber, basil, and chopped romaine with honey balsamic vinaigrette

8.50

PANZANELLA

mixed greens, fresh mozzarella, kalamata olives, sopressata and chopped bread, with pesto vinaigrette

8.25

ORGANIC SPINACH SALAD

house-cured pancetta, red onions, laura chenel goat cheese, pine nuts and red wine vinaigrette

7.99

ADD CHICKEN TO ANY SALAD

2.25

dressing for sale

antipasto.



ROASTED OLIVES

almonds, lemon zest, fresh herbs roasted in the hearth oven

4.50

I.TALIA BRUSCETTA

garlic olive oil, roma tomatoes, roast red peppers, fresh mozzarella, & blackberry vinaigrette on sliced ciabatta, roasted in the hearth oven

6.50

I.TALIA FLATBREAD CRISPS

hearth oven roasted and topped with parmesan served with organic marinara

3.50

sandwiches.

HOUSEMADE ALL-NATURAL MEATBALL SUB

misty island meat covered in organic marinara and mozzarella, served on an organic ciabatta roll and finished in the hearth oven

7.99

HEARTH OVEN ROASTED CHICKEN

local washington chicken, tomatoes, provolone, basil mayo, red leaf lettuce served on an organic ciabatta roll and finished in the hearth oven

7.99

SMOKED TURKEY

with provolone cheese, roasted pepper spread, lettuce and tomato served on an organic ciabatta roll and finished in the hearth oven

7.99

ROSEMARY HAM, SOPRESSATA, TURKEY

with fresh mozzarella, topped with roasted peppers, aioli, lettuce and tomato served on an organic ciabatta roll and finished in the hearth oven

7.99

PORTOBELLO

with goat cheese, caramelized onions, artichoke hearts and roasted peppers, topped with pesto vinaigrette served on an organic ciabatta roll and finished in the hearth oven

7.99

CAPRESE

with fresh mozzarella, roma tomatoes, fresh basil, extra virgin olive oil served on an organic ciabatta roll and finished in the hearth oven

6.99



pizzas.

CHEESE PIZZA

organic tomato sauce, mozzarella and parmesan cheese

8.99

PEPPERONI PIZZA

organic tomato sauce, mozzarella, parmesan, and all-natural pepperoni

10.50

SAUSAGE-CARAMELIZED ONION

organic tomato sauce, mozzarella, provolone cheese, housemade sausage, and caramelized onions

10.25

MOLTO CARNE

organic tomato sauce with all-natural pepperoni, sopressata, sausage, kalamata olives, mozzarella

10.99

VEGETARIAN

olive oil, fresh mozzarella, organic spinach, roasted artichoke hearts, roma tomatoes, kalamata olives

10.50

LOCAL PEAR BLUE CHEESE

washington pears, olive oil, mozzarella, gorgonzola, and caramelized hazelnuts

9.99

HAM AND PINEAPPLE PIZZA

organic tomato sauce, mozzarella, rosemary ham, and pineapple,

9.99

MARGHERITA

organic tomato sauce, fresh mozzarella, fresh tomatoes, and fresh basil

9.99

PIZZA AL PESTO

basil pesto, fresh mozzarella, laura chenel goat cheese, pine nuts, and local mashed chicken

10.99

***SUB GLUTEN FREE CRUST
add \$1.00**