

# LA PIETRA CUCINA

Chef Bruce Logue

DINNER

## TO SHARE

Burrata Mozzarella, Sea Salt, Olivastro - 9

Marinated Golden Beet & Mortadella Bruschetta - 10

Fried Olives Ascolana, Green Tomato Marmellata - 6

House Cured Riverview Farm Salumi Board - 13

Prosciutto di Parma  
emilian flatbread, fresh ricotta, pineapple mostarda - 14

## COLD ANTIPASTI

#1 Tuna Crudo  
tomato granita, angry cucumbers, wild watercress - 15

Local Baby Lettuces  
tart cherries, pistachio, tondo balsamic - 9

Buffalo Mozzarella  
summer vegetables, tiny asparagus, genovese pesto - 9

## WARM ANTIPASTI

“Babbo Style” Calamari in Sicilian Tomato Zupetta  
vermentino, toasted garlic, cous cous, pine nuts - 13

Chicken & Veal Tortelloni  
cherry tomatoes, verdicchio, parsley - 11

## PRIMI

LPC Macaroni  
broccoli, mortadella, parm cream - 15

Bucatini Amatriciana  
my guanciale, red onion, roman pecorino - 14

Mezze Penne al Pomodoro  
toasted garlic, san marzano tomatoes, creamy ricotta - 15

Carla's Tagliatelle  
pacific wild mushrooms, thyme, parmigiano - 23

Hand Cut Pappardelle  
bolognese ragu, grana padano - 16

Mario's Black Spaghetti  
rock shrimp, scallions, hot calabrese sausage - 18

## SECONDI

Wood Roasted Whole Branzino  
warm caponata, lemon-marjoram jam - 36

Snapper alla Padella  
buttered field peas, asparagus, speck - 25

Seared U10 Scallops  
marinated eggplant salad, avocado, chilled tomato brodo - 26

Grilled Guinea Hen  
sweet corn fregola, pickled chanterelles, saba - 25

Montana Ranch Piedmontese Hanger Steak  
cherry tomato panzanella, my smoked ricotta - 25

Grilled Ellensburg Lamb  
gnocchi romani, sweet peas, mint - 25

Seasonal Risotto - MP