

cinque terre

R I S T O R A N T E

CENA/DINNER

Cinque Terre Ristorante is owned and operated by a first-generation Italian immigrant family of three brothers.

Featuring cuisine from Italy's Riviera regions with a fresh oyster bar and an emphasis on local seafood, house-made pastas and artisan pizzas.

The complimentary bread that you are about to eat is homemade with love in small batches, mamma's recipe.

[FARM TO TABLE]

Taylor shellfish farms, Shelton, WA.

Willie Greens Organic Farm, Monroe, WA.

Richter Farm, Puyallup, WA.

Washington Beef, Yakima, WA.

Mt Townsend Creamery, Port Townsend, WA.

Orange star sustainable farm, Monroe, WA.

Williams Hudson Farm, Walla Walla, WA.

Rainier Fruit Farms, Eastern WA.

Penn Cove shellfish, Coupeville, WA.

Agri Beef Company, Toppenish, WA.

Alvarez Organic Farms, Mabton, WA.

Collins Family Orchard, Selah, WA.

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STARTERS

Polpo grigliato 21

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

Calamaretti alla piastra 20

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

Ceci con verdure 10

Garbanzo beans, braised greens, smoked paprika, parmigiano

Frutti di mare 23

Local fresh clams and mussels (add pasta 6)

Barbabietole lesse 16

Beet salad, gorgonzola, fennel, sea salt

Speck e burrata 21

Cured and aged Italian pork belly, burrata bocconcini

Antipasto della casa 24

Mixed appetizers to chef's whim

Formaggi 20

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 14**

Chopped caesar salad, house made anchovy-garlic dressing

***Premium fresh Taylor Shellfish Farms 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.*

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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 [sestri 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 24

House made pesto, parmigiano, ricotta

Calamarata al pesce 28

Homemade calamarata pasta, wild Alaskan pollock 'Defender Series', Pacific calamari, white puttanesca, aromatic breadcrumbs

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 39

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

Pizza margherita 19⁷⁵

Mozzarella, san marzano, basil

Pizza bianca ai tre formaggi e salsiccia 23

Three cheeses and sausage [no red sauce]

Pizza prosciutto 24

San marzano, mozzarella, prosciutto, arugula, shaved parmigiano

Pizza calabrese 21

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

Pizza pollo al pesto 22

Chicken, basil pesto, parmigiano, ricotta salata

Pizza Melanzane 20

San Marzano, eggplant, ricotta salata, basil

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Signature Cocktails \$16

Vernazza	Mezcal, honey, Drambuie, orange bitters, cinnamon
Monterosso	Aperol, Amaro Nonino Quintessential, Bourbon, lemon
Corniglia	Gin, lemon, agave, basil, grapefruit bitters
Manorola	Tequila Blanco, Amaretto, lime, amarena
Riomaggiore	Belvedere Vodka, Crème de Cassis, honey, lime, rosé float

Classic Cocktails \$16

CT Negroni	Campari, Il Riposo, Gin, splash of Prosecco
Aperol Spritz	Aperol, Prosecco, club soda, orange wheel
Espresso Martini	Absolut Vanilla Vodka, Lavazza Espresso, coffee liqueur
Limoncello Mule	Vodka, limoncello, lime, ginger beer
Mango Bellini	Prosecco, mango puree

Non-Alcoholic Mocktails \$10

Mango Mule	Mango, lemon, ginger beer, mint
White Peach Spritzer	White peach, Luxardo cherry, simple, lemon, soda