



Italianissimo

To the Italians,
the preparation
of food is an
expression of a
unique passion
for life. We honor
that passion.

*Italianissimo is allergy, vegetarian,
vegan and gluten-free friendly.
Ask your server for more info.*

minestre • SOUP

minestrone Milanese

classic Northern Italian vegetable
soup *cup 5, bowl 8*

pasta e fagioli

mildly spicy pasta, bean and
pancetta soup *cup 5, bowl 8*

di cipolla

our version of the French onion
classic *cup 6, bowl 9*

shrimp bisque

cup 7, bowl 10

zuppa del giorno

soup of the day

insalate • SALAD

insalata italianissimo

our house "chop" salad
side 8, entrée 16

caprese

fresh mozzarella and tomatoes
topped with basil *14*

caesar

romaine lettuce and a classic
garlic emulsion
side 7, entrée 14

mista di stagione

seasonal mixed greens and
tomatoes in a simple vinaigrette
side 5, entrée 10

spinaci

gently wilted spinach in a warm
balsamic bacon dressing, topped
with onions
side 7, entrée 14

insalata pomodoro

fresh roma tomatoes, red onions
and basil in a vinaigrette *12*

mista con frutta

mixed greens, poached pears,
fontina cheese, pecans tossed
with a pear vinaigrette
side 7, entrée 14

antipasti • APPETIZERS

scampi di gamberi

prawns sautéed in butter, white wine and garlic *14*

calamari fritti

lightly breaded squid fried to perfection *15*

la bruschetta di Emilio

toasted Tuscan bread, tomatoes, herbs and olive oil
small 5 large 10

vongole

fresh Manila clams, white wine, butter and garlic *15*

gamberi fra' diavolo

prawns in spicy tomato sauce *14*

i salmoni affumicati

local smoked salmon rosettes, red onion and capers *16*

carpaccio di manzo*

house aged New York with Reggiano, truffle oil, red onion, capers and
greens *14*

oliva di castelvetrano

olives in an orange peel marinade *6*

contorni • SHARES + SIDES

patate fritte

steak fries tossed with parmesan, served with three dipping sauces *7*

contorno parmigiana

layered eggplant baked in tomato sauce *11*

asparagi al tartufo

sautéed asparagus with truffle oil and Reggiano *10*

spinaci o broccoli

your choice of spinach or broccoli sautéed with garlic and olive oil *10*

polpette di carni

four house made meatballs *10*

le pizza • PIZZA

margherita

mozzarella, tomato sauce and basil *15*

pepperoni

mozzarella, tomato sauce and pepperoni *17*

calzone

tomato sauce, tomatoes, Parma prosciutto, ricotta, mozzarella, onions
and mushrooms *18*

paesana

mozzarella, tomato sauce, sausage and mushroom *17*

funghi

mozzarella, tomato sauce and mushrooms *15*

prosciutto

mozzarella, tomato sauce and Parma prosciutto *17*

carni • MEAT

pollo dorato alla toscana

roasted breast of chicken with lemon and rosemary 27

pollo al marsala e funghi

chicken tender with Marsala and mushrooms 24

pollo piccata

chicken tender with butter, lemon and capers 24

pollo al parmigiana

breaded chicken tender, fried then baked with tomato sauce and mozzarella 24

osso buco

braised veal shank on a bed of risotto Milanese 36

arrosto di maiale*

roasted pork tenderloin in bourbon mushroom sauce 26

filetto con gorgonzola*

beef tenderloin wrapped in pancetta with baked gorgonzola 39

filetto di manzo*

beef tenderloin wrapped in pancetta with red wine mushroom sauce 39

bistecca di pepe*

12 oz rib eye, freshly ground pepper crusted with a madeira wine mushroom sauce 34

frutti di mare • SEAFOOD

pesce del giorno

fresh fish of the day *MP*

scampi di gamberi

white prawns sautéed in butter, garlic, lemon and white wine, served with capellini 25

gamberi fra' diavolo

prawns in a spicy tomato sauce with capellini 25

vongole e asparagi

linguine, fresh Manila clams, tomato and asparagus 22

calamaro al burro e capperi

calamari steak with butter, lemon and capers 24

pasta • PASTA

linguine puttanesca

linguine pasta with capers, olives, anchovies, tomatoes, garlic and red pepper flakes 17

penne con gorgonzola e prosciutto

pasta quills with gorgonzola, cream and prosciutto 21

lasagna all'emiliana

wafer-thin pasta with alternating layers of bolognese and bechamel 23

fettuccine primavera

fresh vegetables, tomato sauce and light cream 19

fettuccine doppio crema

classic Italian double cream sauce 16

fettuccine al salmone fumato

smoked salmon and sundried tomatoes in cream sauce 22

fettuccine fiamo

prawns, Italian sausage and fresh pasta in a spicy tomato pesto sauce 26

ravioli di ricotta e spinaci

wafer-thin ravioli filled with ricotta cheese and spinach, served in tomato sauce 23

rigatoni con salsicce e funghi porcini

tube shaped pasta with sausage and porcini mushroom tomato sauce 19

capellini con pollo e asparagi

angel hair pasta with chicken and asparagus in tomato sauce 20

paglia e fieno

hay & straw pasta with peas, mushrooms and pancetta in double cream 21

gnocchi panna rosa

potato dumplings with tomato cream sauce 23

spaghettoni carbonara

traditional egg, pancetta, onion and garlic 21

melanzana parmigiana

layered eggplant baked in tomato sauce 21

spaghettoni bolognese

traditional Italian meat sauce 19

pettini affumicati

fettuccine, smoked scallops and mushrooms in brandy cream 28

risotto del giorno

risotto of the day served as a side or entrée *MP*

Substitute Bolognese sauce for \$3.

Add chicken to any pasta for \$5.

Add five prawns to any pasta for \$10.

Gluten-free pasta available for \$3.

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