

PRIMI

Freshly Baked Flat Bread

Brushed with extra virgin olive oil and herbs 4.95
With Tuscan White Bean spread 7.25
Add Housemade Fresh Mozzarella .95

Oven-Fired Bruschetta

Cherry tomatoes, fresh basil, housemade fresh mozzarella, garlic, balsamic syrup 7.75

Pepperoni Rolls

Mozzarella, parmesan, Fondi tomato sauce 6.75

INSALATE

small/medium/large

Bella Chopped Salad

5.75 / 8.95 / 13.95

Romaine, herb-roasted chicken, salami, roasted red peppers, black olives, four-cheese blend, Tuscan white beans, tomatoes, artichoke hearts, Grana Padano, balsamic basil vinaigrette

Caesar's Forum

4.95 / 7.95 / 12.50

Romaine, Grana Padano, tomatoes, oven-baked flat bread crisps, classic Caesar dressing
Add herb-roasted chicken .75 / 1.50 / 2.25

Insalata di Gorgonzola

5.25 / 8.50 / 13.25

Romaine, roasted red peppers, crumbled Gorgonzola, tomatoes, pancetta, creamy Gorgonzola dressing
Add herb-roasted chicken .75 / 1.50 / 2.25

Insalata di Mele

4.95 / 7.95 / 12.95

Arugula, romaine, frisée, sliced apples, fennel-candied walnuts, Gorgonzola, pomegranate vinaigrette
Add herb-roasted chicken .75 / 1.50 / 2.25

Insalata Verde

4.95 / 7.95 / 12.50

Romaine, frisée, radicchio, arugula, crisp pancetta, Gorgonzola, tomatoes, black olives, artichoke hearts, Tuscan white beans, red wine vinaigrette

Zuppa di Pomodoro

Roasted tomato bisque with cream, extra virgin olive oil, parmesan, oregano and basil, served with a parmesan breadstick 4.95

PANINI

Herb-Roasted Chicken Club

Roasted garlic mayo, artichokes, roasted red peppers, crisp prosciutto, arugula 8.75

Turkey Panini

Provolone, arugula, tomatoes, red wine vinaigrette, pesto, roasted garlic mayo 8.50

LUNCH COMBOS

Cup of Soup and Small Salad 7.95

Half-Panini and Cup of Soup or Small Salad 8.75

PASTA AL FORNO

Meat Lasagna

CasCioppo Bros. Italian sausage, ricotta cheese, Fondi tomato sauce, mozzarella, fresh oregano 10.50

Chicken Cannelloni

Herb-roasted chicken, ricotta cheese, Fondi tomato sauce, pesto, mozzarella, fresh basil 9.25

Bambini Meal

Meals include fountain soda and a scoop of gelato 6.50

Personal Cheese or Pepperoni Pizza | Grilled Cheese Panini
Pasta with Red Sauce

(ages 12 and under)

BEVANDE

Aqua Panna 500ml 3.50
San Pellegrino 500ml 3.50
Thomas Kemper Root Beer 3.50
Fountain Sodas (COKE, DIET, SPRITE, MR. PIBB, ORANGE, LEMONADE) 2.50
Handmade Italian Soda (VARIOUS FLAVORS) 3.50
Freshly Brewed Iced Tea 2.95

ESPRESSO

Custom Blend Organic Coffee 2.95
Motorino Organic Espresso, Americano 2.95
Cappuccino, Caffé Latte, Caffé Mocha 3.75
Tazo Teas 2.95

DOLCI

Chocolate Tiramisu

Rich chocolate cake, espresso, mascarpone mousse, shaved chocolate 5.95

Burnt Cream

Vanilla custard, caramelized sugar crust 4.95

Fondi Gelati and Sorbetti

Produced by Olympic Mountain Creamery.
Ask your server about today's selections 2.95

Affogato

Freshly brewed espresso poured over cold vanilla gelato 3.95

PIZZE

RED SAUCE CLASSICS - Made with Fondi tomato sauce

Margherita

Housemade fresh mozzarella, fresh basil 9.95

Sei (six) Cheese

Four-cheese blend, Gorgonzola, housemade fresh mozzarella, fresh basil 11.75

Mamma Roma

CasCioppo Bros. Italian sausage, caramelized onions, green olives, four-cheese blend, fresh oregano 12.25

Incredible Pepperoni

Four-cheese blend 12.50

Pizzaiolo Special

CasCioppo Bros. Italian sausage, salami, caramelized onions, black olives, roasted rosemary mushrooms, four-cheese blend 13.50

Sausage & Mushroom

CasCioppo Bros. Italian sausage, roasted rosemary mushrooms, four-cheese blend, housemade fresh mozzarella 12.95

Milano

Pepperoni, CasCioppo Bros. Italian sausage, herb-roasted chicken, four-cheese blend, housemade fresh mozzarella, fresh oregano, Grana Padano 14.75

Prosciutto & Arugula

Four-cheese blend, housemade fresh mozzarella, topped with prosciutto, arugula, balsamic vinaigrette, Grana Padano 13.50

Il Greco

Salami, pepperoncini, black olives, roasted red peppers, four-cheese blend, feta cheese, fresh oregano 12.50

HERB OIL BASE - No tomato sauce

Chicken & Red Peppers

Herb-roasted chicken, sweet peppers, black olives, four-cheese blend, verde sauce, fresh oregano 11.75

Gustoso

Pancetta, caramelized onions, artichoke hearts, verde sauce, housemade fresh mozzarella, Gorgonzola, fresh basil 12.75

Bianco

Housemade fresh mozzarella, shaved garlic, ricotta, four-cheese blend, fresh oregano 12.25

Vegetariano

Roasted rosemary mushrooms, roasted red peppers, artichoke hearts, goat cheese, four-cheese blend, verde sauce 11.50

Fondi Seasonal Pizza

Made with fresh, seasonal ingredients 13.95
Ask about availability

WHITE WINE

glass / carafe / bottle

Lunetta Prosecco IT (187 ml) 7.50
Fondi House White - Stimson Estate 5.50 20
Cellars Chardonnay WA
VillaViva Rosé FR 7.50 28
Chateau Ste Michelle Riesling WA 5.95 22
Caposaldo Pinot Grigio IT 6.95 26
Villa Maria Sauvignon Blanc NZ 8.95 34
Charles Smith Wines Eve Chardonnay WA 7.75 29
Chateau Ste Michelle Chardonnay WA 8.95 34

RED WINE

glass / carafe / bottle

Fondi House Red - Stimson Estate 5.50 20
Cellars Red Blend WA
Ruffino Chianti IT 7.50 28
Masi Valpolicella Classico IT 8.50 32
Kaiken Malbec Reserva ARG 8.95 34
14 Hands Cabernet Sauvignon WA 7.25 27
Raymond Vineyards R Collection Cabernet Sauvignon CA 8.95 34

DRAFT BEER

pint / pitcher

7 Seas British Pale Ale, Gig Harbor, WA ABV 5% 5.95 17.50
Elysian Immortal IPA, Seattle, WA ABV 6.3% 5.95 17.50
Silver City IPA, Bremerton, WA 5.95 17.50
Fondi Amber Lager 4.95 14.95
Pabst Blue Ribbon Lager, Los Angeles, CA ABV 4.74% 4.25 14.50
Blue Moon Belgian White, Golden, CO ABV 5.7% 5.25 15.75
*Dogfish Head 90 Min IPA, Milton, DE ABV 9% (*served as a 10 oz. pour in a snifter) 6.50 -----

BOTTLED BEER

Rainier Tall Boy 2.95
Deschutes Black Butte Porter 5.50
Bud Light 4.50
St. Pauli Girl Non-Alcoholic 4.50
Peroni Nastro Azzurro 5.50
Heineken 5.50

COCKTAILS

Lavendar Cosmo

Absolut Mandrin vodka, Giffard Crème de Violette, Gran Gala, fresh lime sour, lavender sugar 8.75

Moscow Mule

Smirnoff vodka, ginger beer, lime, served in a traditional copper cup 8.50

Classic Mojito

Bacardi Superior rum, mint, lime 7.50

Scratch Margarita

El Jimador 100% agave tequila, housemade margarita mix, lime 7.95

Cask Aged Old Fashioned

Old Forester bourbon & Gran Gala barrel-aged in-house for 30 days, cherry bitters 8.95

We make our dough each morning using Caputo flour imported from Italy. The same is true of our mozzarella, made by hand from fresh cheese curds.

