

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

Bella Chopped Salad small / med / large 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, artichoke, roasted red peppers, crisp prosciutto, arugula 8.75

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

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

WHITE WINE

	glass	carafe	bottle
Lunetta Prosecco Italy (187 ml)			7.50
Fondi House White - Stimson Estate Cellars Chardonnay WA	6.00	22	
VillaViva Rosé FR	7.50		28
Chateau Ste Michelle Riesling WA	6.00		22
Caposaldo Pinot Grigio IT	6.95		26
Villa Maria Sauvignon Blanc NZ	8.95		34
Bernard Griffin Chardonnay CV WA	7.95		30
Chateau Ste Michelle Chardonnay WA	8.95		34

RED WINE

	glass	carafe	bottle
Fondi House Red - Stimson Estate Cellars Red Blend WA	6.00	22	
Cline Cellars Farmhouse Red Wine CA	7.25		27
Antinori Santa Cristina Rosso Toscana IT	8.50		32
Kaiken Malbec Reserva ARG	8.95		34
14 Hands Cabernet Sauvignon WA	7.95		30
Three Rivers Winery Cabernet Sauvignon CV WA	8.95		34

DRAFT BEER

	pint	pitcher
7 Seas Cutt's Amber Ale, Gig Harbor, WA ABV 6.2%	5.95	17.50
*Elysian Space Dust IPA, Seattle, WA ABV 8.2% (*served as a 10 oz. pour in a snifter)	6.50	----
Fremont Interurban IPA Seattle, WA 6.2%	5.95	17.50
Silver City IPA, Bremerton, WA	5.95	17.50
Fondi Local Rotating Handle	5.95	17.50
Fondi Amber Lager	4.95	14.95
Blue Moon Belgian White, Golden, CO ABV 5.7%	5.95	17.50

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

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

LUNCH COMBOS

Cup of Soup and Small Salad 7.95

Half-Panini and Cup of Soup or Small Salad 8.75

Bambini Meal Meals include fountain soda and a scoop of gelato 6.50 (ages 12 and under)

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

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

Affogato Freshly brewed espresso poured over cold vanilla gelato 3.95

ESPRESSO

Custom Blend Organic Coffee 2.95

Motorino Organic Espresso 2.95

Americano 2.95 | Cappuccino 3.75

Caffé Latte 3.75 | Caffé Mocha 3.75

Tazo Teas 2.95

BEVANDE

Aqua Panna 500ml | San Pellegrino 500ml 3.50

Thomas Kemper Root Beer 3.50

Fountain Sodas 2.50

(COKE, DIET, SPRITE, MR. PIBB, ORANGE, LEMONADE)

Handmade Italian Soda 3.50 (VARIOUS FLAVORS)

Freshly Brewed Iced Tea 2.95

COCKTAILS

Lavender 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