



KIRKLAND

LUNCH & HAPPY HOUR

PRIMO & INSALATA

FOCACCIA 9

Focaccia flat bread with herbs, garlic, and olive oil

BRUSCHETTA POMODORO 9

Tomato, basil, garlic, olive oil, balsamic reduction

CAPRESE 12

Fresh mozzarella, tomato, basil. Topped with balsamic reduction and olive oil

INSALATE ALLA CESARE* 12

Hearts of Romain, with house Caesar dressing, parmigiano and croutons

MEATBALLS 12

Traditional meat balls, topped with spinach and marinara

PLATES & PASTA

PENNE AURORA 12

Penne, in pink sauce with chili flakes

TORTELLINI PANNA E PROSCIUTTO 14

Cheese tortellini with ham in a white cream sauce

SPAGHETTI AGLIO E OLIO 12

Spaghetti, garlic, olive oil and pecorino, parsley

SPHAGETTI ALLA PUTANESCA 16

Fresh tomatoes, basil, anchovies, olives & capers

LINGUINI AL GORGONZOLA & PISTACHIO 18

Lingumi pasta with gorgonzola sauce

RAVIOLI DELLA CAPRA 18

Cheese ravioli, spinach & goat cheese

POLLO MARSALA 22

Airline chicken breast, mushrooms, Marsala wine, touch of cream

POLLO PARM 22

Chicken breast, marinara, parmesan, mozzarella

PIZZETTA & GONDOLA

PIZZA MARGHERITA 12

Pomodoro, basil, mozzarella, olive oil drizzle

PIZZA PEPPERONI 14

Pomodoro, pepperoni, mozzarella, oregano, olive oil drizzle

SMOKED SALMON PIZZA 18

Ricotta cheese, red onion, capers, cherry tomato, salmon, olive oil

VENETIAN GONDOLA 14

Boat Calzone, eggs, mushrooms, spinach mozzarella, topped with avocado

TUSCAN GONDOLA 14

Boat Calzone, eggs, mozzarella, garlic, parsley, kale, pepper flakes

SICILLIAN GONDOLA 14

Boat Calzone, eggs, Italian sausage, garlic, olives mozzarella

CHIANTI GONDOLA 14

Boat Calzone, eggs, mozzarella, Parmesan, topped with crispy bacon

GEORGIAN ATZHARSKIY GONDOLA 14

Gondola, cheese combination, 2 eggs sunny side up

GLUTEN FREE OPTIONS AVAILABLE

BAR

ALL COCKTAILS 10

HOUSE WINE 9

DRAFT BEER 5

BOTTLE BEER 4

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK, MAY INCREASE YOUR RISK OF FOOD- BORNE ILLNESS.