

ANTIPASTI

Calamari Fritti <i>Cooked to a light golden brown with our house spicy sauce.</i>	10.
Lunache <i>Escargot in a tangy olive oil sauce.</i>	10.
Bruschetta Classica <i>Toasted Italian bread topped with fresh tomatoes marinated in garlic, basil and extra virgin olive oil.</i>	6.
Carpaccio <i>Thinly sliced cured Angus beef topped with Rucola and shaved Parmigiano</i>	12.
Salmone e Brie <i>Scottish smoked salmon, brie and capers, served with toasted bread</i>	10.
Salumi Assortiti <i>Assorted Italian cold cuts and fresh mozzarella</i>	10.
Prosciutto e Melone <i>Thinly sliced Prosciutto di Parma served with fresh melon</i>	10.
Salsiccie Peperoni Arrostiti <i>Homemade sausage, roasted peppers and onions</i>	10.
Formaggi Assortiti <i>An assortment of specialty cheeses served with crostini</i>	10.

SALADS

Tricolore <i>Endive, rucola and radicchio served with an olive oil balsamic reduction</i>	6.
Caprese <i>Salerno buffalo mozzarella, sliced tomatoes, fresh basil leaves</i>	8.
Melanzane alle Caprese <i>Grilled marinated eggplant, sliced tomato, fresh mozzarella and fresh basil</i>	9.
Cesar <i>Our classic Cesar salad</i>	5.
Della Casa <i>Mixed greens with red onion and fresh tomato</i>	4.
Insalata Di Spinacci <i>Baby spinach with gorgonzola crumbles, smoked bacon, red onions and boiled eggs</i>	8.

ZUPPE

Tortellini in Brodo	6.
Tuscana <i>White bean, potato and homemade sausage</i>	5.

*Undici's is proud to serve Red Bird Chicken
A gratuity of 20% may be added to parties of 6 or more*

PRIMI PIATTI

Gnocchi al Sugo <i>Homemade potato gnocchi, veal sauce, fresh porcini mushrooms</i>	15.
Spaghetti ai Gamberoni Piccanti <i>Sauteed jumbo shrimp, garlic, oil, fresh thyme and basil tossed in a fresh tomato sauce</i>	18.
Linguine allo Scoglio <i>Linguine with baby clams, white wine and garlic</i>	16.
Rigatoni Undici <i>Rigatoni with homemade sausage, pancetta, and a fresh tomato sauce</i>	14.
Fettuccine alla Bolognese <i>Homemade fettuccine with beef ragu</i>	14.
Pasticcio alla Bolagnese <i>Layered pasta, bechamella and meat sauce</i>	16.
Ravioli con Gamberoni <i>Fresh pasta ravioli filled with shrimp, topped with a gorgonzola blush sauce</i>	16.
Ravioli di Zucca <i>Homemade ravioli filled with butternut squash and Parmesan, finished with a butter sage sauce</i>	14.
Cannelloni di Verdura e Ricotta <i>Specialty cheese filling with seasonal vegetables</i>	14.
Fettuccine Alfredo <i>A Roman classic</i>	14.
Spaghetti ai Frutti di Mare <i>A fresh medley of sautéed seafood, fresh tomatoes and verdicchio wine</i>	20.
Penne alla Amatriciana <i>Pancetta, onions, peas, red wine in a light tomatoe sauce, topped with parmigiano</i>	14.

SECONDI PIATTI

Piatti alla Parmigiana <i>Your choice of Chicken or Eggplant with fresh mozzarella served with pasta</i>	15.
Pollo alla Cacciatora <i>Sauteed breast of chicken with porcini mushrooms, dry marsala and brandy, served with seasonal vegetables</i>	16.
Piccata di Pollo al Limone <i>Chicken medallions sauteed in white wine, tangy capers and lemon essence</i>	16.
Battuta di Pollo alle erbe Aromatiche <i>Chicken paillard with herbs and balsamic vinaigrette, served with seasonal vegetables</i>	16.
Pollo Monte Carlo <i>Chicken medallions sautéed in brandy, white wine, and fresh rosemary topped with parma, served with asparagus prosciutto and gorgonzola</i>	18.
Piccata di Vitello <i>Thin slices of seared veal finished with white wine, tangy capers and lemon essence, served with seasonal vegetables</i>	24.
Filettino al Marsala <i>Thin slices of seared veal, dry marsala and porcini mushrooms, served with seasonal vegetables</i>	24.
Pizzaiola Vitello <i>Veal scaloppine sauteed with onion, peppers and white wine in a light tomato sauce.</i>	24.
Salmone alla Senape <i>Sautéed salmon, white wine, Dijon mustard and fresh lemon, served with seasonal vegetables</i>	19.
Mahi Mahi alla Livornese <i>Sautéed Mahi Mahi prepared with fresh tomatoes, capers, Kalamata olives simmered in white wine, served with seasonal vegetables</i>	18.
Cioppino <i>A variety of fresh fish with tomatoes and wine</i>	22.
Gamberoni e Cappe SanteTermidoor <i>Shrimp and scallops sautéed in butter, brandy finished with sliced oranges and pear, served with asparagus</i>	21.

SPARKLING WINE

Zardetto Prosecco, Italy (187ml)	9
Zardetto Private Cuvee	25
Vigna Dogarino Prosecco Frizzante 'Sforsin'	25
Roederer Estate	35
Mumm "Carte Classique" (375ml)	42
Perrier Jouet	75
Roederer "Cristal"	299

WHITE WINES

ITALIAN WHITES

Ruffino Libaio Chardonnay, Tuscany <i>Golden apple, sage, figs</i>	7	28
Benvolio Pinot Grigio, Friuli <i>Harmonious, brilliant, smooth, fresh</i>	8	30
Bertani Due Uve Bianco (Pinot Grigio/Sauvignon Blanc), Soave <i>Aromatic, peach, floral, textured</i>	9	34
Vigna Dogarina, Mazoni Bianco, Campo <i>Citrus and floral with a smoky finish.</i>	9	34
Rocca della Macie Vernaccia di San Gimignano, Tuscany <i>Lemon, mineral, spice, citrus finish</i>	8	30
Livio Felluga Tocai, Friuli <i>Scents of ripe apricots, apples, fern, mint taste</i>	49	

OTHER INTERESTING WHITES

Cambria 'Katherine's Vineyard' Chardonnay, Santa Maria Valley, CA <i>Ripe citrus, oak spice, vanilla, tropical</i>	10	42
Cakebread Chardonnay, Napa Valley <i>Fresh, lovely pear, green apple, baked bread</i>	80	
Nobilo Sauvignon Blanc, New Zealand <i>Passion fruit, peach, lemon, refreshingly crisp</i>	8	30
Ste. Michele Riesling, Columbia Valley, WA <i>Juicy, peachy, mineral, dried apricots</i>	7	28
Montevina White Zinfandel, CA <i>Bright strawberry, fresh, lively</i>	7	28

RED WINES

PIEDMONTE OFFERINGS

Marcese di Barolo Barbera "Maraia" <i>Sweet feel, pleasant, persistent, bitey finish</i>	9	34
Produttori Del Barbaresco <i>Rose petal, orange peel, blueberry, Indian spice</i>	65	
Rivetto Barbaresco 'La Vanin' <i>Elegant, bright cherry, spice and mature tannins</i>	75	
Cabutto 'Riserva Del Fondatore' Barolo <i>Wonderful, floral hints, full bodied, silky</i>	125	

VENETO OFFERINGS

Zenato Valpolicella Classico <i>Berries, spice, hints of chocolate</i>	9	34
Sartori Amarone <i>Deep and full, luscious, ripe plum, exotic spice</i>	67	
Villa Fulvia Amarone della Valpolicella <i>Concentrated and refined with a port-like mid-pallet.</i>	87	

TUSCAN OFFERINGS

Tenuta di Arceno Chianti Classico <i>Ripe red fruits, structured, velvety</i>	8	30
Renzo Masi Chianti Reserva <i>Perfumed, fruit driven, silky, cherries</i>	10	38
Rocca delle Macie, Chianti Classico Riserva <i>Medium bodied, very aromatic with notes pepper and black cherry jam, fine tannins and a fresh finish.</i>	41	
Scassinio Terrabianca Chianti Classico <i>Lively, fruity, charming, earthy</i>	43	
Carpineto Vino Nobile di Montepulciano Riserva <i>Black fruit, mocha, mid weight, smooth tannins</i>	48	
Tenute Nardi Rosso di Montalcino <i>Bouquet of red berries, firm, elegant tannins</i>	51	
Arigiano Brunello di Montalcino <i>Full bodied, complex, big fruit</i>	96	
Banfi Brunello di Montalcino <i>Solid & focused, blackberry, anise, long, long finish</i>	108	
Casa Sola Pergliamici, Super Tuscan 85% Sangiovese, 15% Colorino and Canaïdo <i>Fruit forward, expressive and concentrated</i>	8	30
Tenuta di Arceno 'PrimaVoce' Super Tuscan 85% Merlot, 15% Cabernet Sauvignon. <i>Dark fruit, cherries and earth.</i>	10	38
Castello del Terriccio "Tassinaia" 34% Cabernet Sauvignon, 33% Merlot, 33% Sangiovese. <i>Ripe black raspberry, leather and spicy oak.</i>	77	

OTHER REGIONS OF ITALY

Arancio Pinot Noir, Sicilia <i>Berry aromas, licorice, fennel</i>	8	30
Cantele Primitivo (Zinfandel), Puglia <i>Bright fruit, full bodied, spicy finish</i>	9	34

RED WINES OUTSIDE OF ITALY

CABERNET SAUVIGNON

Columbia, Columbia Valley, WA <i>Bright aromas, ripe berries, creamy, satisfying</i>	9	34
Franciscan 'Oakville', Napa <i>Super rich, mocha, textured, dark fruit</i>		52
Stonestreet, Alexander Mountain Estate <i>Balanced with notes of spice, coffee, cedar and mocha</i>		65
Cakebread, Napa Valley <i>Boastful, sweet herbs, coffee bean, tea leaf</i>		99

OTHER INTERESTING REDS

Freemark Abbey Merlot, Napa <i>Toasty, olive, cherry, pepper, generous flavors</i>	9	34
Renwood Barbera 'Sierra Series', CA <i>Intense, cherry, cassis, smooth texture</i>	9	34
La Crema Pinot Noir, Sonoma Coast <i>Black cherry, raspberry, vanilla</i>	11	42
Palmina "Undici", Santa Ynez Valley <i>100% Sangiovese and our signature wine! Elegant flavors of plum, violet and raspberry</i>		45
Col Solare, Columbia Valley, WA <i>Blackberries, dark chocolate, vanilla, walnuts</i>		85

BOTTLED BEER

	4.00
Bud Light	
Budweiser	
Coors Light	
Michelob Ultra	
Beck's n/a	
	5.00
Moretti	
Moretti la Rossai	
Heineken	
Corona	
Deschutes Mirror Pond	
Stella	
Fat Tire	
Guinness	
	6.00
Dolomiti, from Dolomiti Mountains 16.9 oz.	

UNDICI DRINK SUGGESTIONS & SIGNATURE MARTINIS

Undici Lemondrop 10

*Caravella Limoncello and Three Olives Citrus Vodka
shaken served with a sugar rim*

Black Cherry Cola 6

Van Gogh Black Cherry Vodka and Cola served on the rocks

The Michael Angelo 8

*Pearl Pomegranate Vodka, cranberry juice
and a squeeze of lime*

Nutty Italian 7

*Three Olives Vanilla Vodka, Gozio Amaretto & a splash of coke,
served on the rocks*

Italian Margarita 9

*Corazon Tequila, Gozio Amaretto & Sweet n'Sour
with a sugared rim*

Sicilian Breeze 9

*Three Olives Vodka, Campari, cranberry juice &
Grapefruit juice*

Negroni 7

Beefeater Gin, Campari & sweet vermouth

Bellini Martini 9

Three Olives Vodka, prosecco, splash of Pallini Peachello

Pointsetta 9

Pearl Pomegranate Vodka, prosecco with a splash of cranberry

Chocolatini 10

*Three Olives Vanilla and Godiva Chocolate and
White Chocolate Liqueur with Bailey's*

Espressotini 8

Van Gogh Espresso Vodka, Nocello and fresh cream

SODA & NON ALCOHOLIC BEVERAGES

Coffee	3.00
Espresso	3.00
Cappuccino	4.00
Coke Products	2.00
Dr. Pepper	2.00
Republic of Tea Bottle	4.00
(Pomegranate, Raspberry)	
Peligrino Sparkling Water (500ml)	4.00
Fiji Still Water (500ml)	3.00