

TO START

Wood-fired asparagus 12
Hazelnut romesco, Pecorino

Jersey salad (sm) 6 / (lrg) 9
Romaine, red cabbage, Grana, housemade "Italian" dressing

Green Goddess 10
Young lettuces, preserved tomatoes, bacon

Delancey pickle plate 8

Charcuterie 16
La Quercia prosciutto & coppa, Olympic Provisions salame, olives

PIZZA

Margherita 13
Tomato sauce, fresh mozzarella, olive oil, basil

Brooklyn 13
Tomato sauce, fresh and aged mozzarella, Grana

Pepperoni 14
Tomato sauce, fresh and aged mozzarella, Grana, Zoe's pepperoni

Hot salami 15
Tomato sauce, fresh and aged mozzarella, Zoe's spicy salami, onions

Sausage 17
Tomato sauce, fresh and aged mozzarella, Grana, housemade sausage

Bacon and Onion 14
Tomato sauce, fresh and aged mozzarella, Zoe's bacon, onions

White Pie 15
Housemade ricotta, fresh and aged mozzarella, garlic, Grana

Romana 14
Tomato sauce, garlic, anchovy, kalamata olive, chile oil, oregano

Crimini 13
Crimini mushroom, fresh mozzarella, thyme, olive oil

Add to any pie:
housemade pork fennel sausage \$5 / Zoe's bacon \$2 /
La Quercia prosciutto \$5 / Zoe's pepperoni \$2 / onions \$1 /
Zoe's hot salami \$3 / anchovies \$2.50 / kalamata olives \$1.5
...and see the chalkboard!

TO FINISH

Semolina olive oil cake 9
Tangerines, citrus caramel, almond brittle, mascarpone
Pair with 2005 Colheita white port 10

Meyer lemon budino 9
Candied pistachios, anise caramel, shortbread
Pair with Pineau des Charentes 8

Chocolate chip cookie with gray salt 3.5
(baked or as dough!*)
Pair with Kopke 20-year tawny port 10

COCKTAILS

AMERICANO (*sparkling! on tap!*)
Campari, sweet vermouth, soda (8)

DELANCEY NEGRONI
Voyager gin, Italian vermouth, and Campari (10)

DELANCEY MANHATTAN
Rye, Cocchi Torino, Angostura bitters (11)

PALOMA (*sparkling! on tap!*)
Tequila, house grapefruit soda, Aperol, tangerine salt (9)

MOSCOW MULE
Vodka, Rachel's Ginger Beer, lime (9)

HURRICANE (*sparkling! on tap!*)
Light rum, aged rum, passionfruit, orange, grenadine (9)

DRAFT BEER

priced by the true pint, except where noted

Chuckanut, Pilsner, Bellingham, WA	5
Holy Mountain, White Lodge Wit, Queen Anne, WA	7
Double Mountain, Indian Red Ale, Hood River, OR	5
Pfriem, Strong Blonde Ale, Hood River, OR	6
Rueben's Brews, Crikey IPA, Ballard, WA	6
Stoup, IPA, Ballard, WA	5

BOTTLES & CANS

Mexicali, Mexico	4
Hilliard's, Blonde, Ballard, WA	6
North Coast, "Puck," CA	7
La Fin du Monde Golden Triple, Quebec	7
Old Rasputin Russian Imperial Stout, CA	6
James E. Pepper Barrel-Aged Brown Ale, VA (650 ml)	25
Houblon Chouffe IPA, Belgium (750 ml)	24
Bitburger Drive (non-alcoholic)	4

CIDER

Etienne Dupont, Brut, FR 2012 (750 ml)	5 / 28
Anthem Cider, OR	6
Percheron Cidre Fermier, Michigan (750 ml)	32

NON-ALCOHOLIC

Rachel's Ginger Beer	6
Housemade seasonal shrub	4
Mexican Coca Cola	2.5
Thomas Kemper root beer	2.5
Seattle Seltzer Company celery soda	5

(turn me over, please)

SPARKLING

Borgoluce, Prosecco di Valdobbiadene, Brut, IT	9 / 38
Chiarli, "Vecchia Modena," Lambrusco, IT	10 / 42
Vieux Pressoir, Saumur, Cabernet Franc, Brut, FR	38
Camille Braun, Rosé Brut, FR	52
Moutard, Brut Grande Cuvee, FR	55
L. Aubry Fils, Brut NV, FR	75
Marchese di Gresy, Moscato d'Asti, 2013	36

WHITE

Monte Schiavo, "Pallio," Verdicchio, IT 2012	9 / 38
Château Les Arromans, Sauvignon Blanc blend, FR 2013	8 / 34
Caparzo, Chardonnay, IT 2013	8 / 34
Domaine Romain Collet, "Les Pargues," Chablis, FR 2012	43
Domaine Michel, Macon Villages, FR 2012	38
Andre Neveu, Sancerre, FR 2013	42
Il Falchetto, Arneis, IT 2013	36
Château Soucherie, Anjou Blanc, Chenin Blanc, FR 2013	34
Maximin Grunhauser, Dry Riesling, AT 2013	39
Coffelle, Soave Classico, IT 2012	34
Carballal, "Sete Cepas," Albarino, ES 2012	38
Lemelson, "Tikka's Run," Pinot Gris, OR 2013	35
Canorgue, Viognier, FR 2013	36
Oremus, Tokaji Furmint, HU 2009	52
Gobelsburger, Riesling, AT 2010	48

ROSÉ

Schola Sarmenti, Negroamaro, IT 2013	8 / 34
Rousseau Frères, "Noble Joué," Pinot Noir blend, FR 2013	37
Chanteleuserie Bourgueil Cabernet Franc Rose', FR 2012	36
Domaine Vico, "1769," Sciaccarellu, Corsica 2013	38
Bergerie de l'Hortus, Rosé, FR 2013	38

RED

Franco Mondo, "Di.Vino," Barbera, IT 2011	9 / 38
Lechthaler, Teroldego, IT 2012	8 / 36
Cabanon "Augurio", Syrah-Bonarda, IT 2012	9 / 38
Massolino, Dolcetto d'Alba, IT 2012	39
Crivelli, Ruche, IT 2012	44
La Basia, Gropello-Barbera, IT 2012	36
Belle Pente, "Murto," Pinot Noir, OR 2010	65
Breton, "Trinch!", Bourgueil, FR 2011	38
Sottimano, Nebbiolo, IT 2011	43
Ontañón, Rioja Reserva, ES 2005	42
D'Ourea, "Tire Bouchon," Grenache, FR 2013	32
Villa Travignoli, Chianti Rufina, IT 2012	36
Corte alla Flora, "Loggiato," Sangiovese-Cabernet Franc, IT 2010	40
La Valentina, "Spelt," Montepulciano d'Abruzzo, IT 2009	39
Foradori, Teroldego, IT 2012	46
Nanfro, "Sammauro," Frappato-Nero d'Avola, Sicilia 2010	38
Le Vigne Biondi, "Outis," Nerello Mascalese, Sicilia 2012	52
Roberto Fossati, Barbaresco, IT 2009	48
Cantele, Salice Salentino Riserva, IT 2011	29
Syncline, Carignan-Grenache, WA 2012	48
Domaine Boisson, "Cros du Romet," Syrah-Grenache, FR 2012	48
Cor Cellars, "Momentum," red blend, WA 2012	34
Result of the Crush, "Reynvaan Vineyards," Syrah, WA 2011	58

AFTER DINNER

Casa Ronsil, Vino Passito, IT 2007	10
Normandin-Mercier, Pineau des Charentes	9
Kopke, 20-year tawny port	10
Kopke, Colheita white port, 2005	10
Flight of amari	16

Corkage: 20 per bottle