

Starters.

Focaccia 5

Freshly baked with olive oil, rosemary & sea salt

Marinated Olives 8

Warmed castelvetrano olives marinated in garlic olive oil & citrus

Cheese Bread 12

Brushed with garlic butter, oregano, and house blended cheese. Served with red sauce (Make it "bougie" +\$3 with fontina cheese & roasted garlic)

The Tomato Situation 15

Toasted focaccia with tomato confit, pickled sweet peppers, salsa verde, & a whole ball of burrata. Not bruschetta. Not crostini. Just a tasty situation.

That's a Spicy Meatball 16

Four homemade American kobe beef meatballs simmered in spicy marinara; topped with fresh basil, ricotta & parmesan cheese

Antipasti Plate 18

An abundant spread of cured meats, cheese, marinated vegetables, fruit & nuts meant for sharing

Slices. 11am-5pm / 8pm - Close

Cheese 4
Pepperoni 4.50
Daily Special 5

Salad. Add Crumbled Bacon or Chicken \$3

Pesto Pasta Salad 7

Cavatappi noodle tossed in pesto aioli with spring peas, red onion, artichoke and parmesan

House Salad 11

Romaine and arugula, black olive, sweet pepper, pickled red onion, shredded cheese, and crouton with choice of dressing

Rocketman 13

Arugula greens, cherry tomato, red onion, fresh cubed mozzarella & parmesan with vinaigrette and balsamic reduction

Summer Crunch 14

Arugula greens, roasted sweet corn, cherry tomato, and mini sweet pepper with cilantro aioli dressing. Topped with toasted pepitas, pickled red onion, and queso fresco

Caesar 11/17 (LG Serves 4)

Romaine tossed in housemade Caesar* dressing with grated parmesan & crouton

*Dressing contains anchovy

BLT 12/18 (*LG Serves 4*)

Romaine tossed in ranch dressing with crumbled bacon, cherry tomato, parmesan & crouton

Sando.

6" hoagie toasted with garlic butter. Served ala carte

Caprese 13

Pesto aioli, fresh mozzarella, & cherry tomato toasted & topped with arugula, fresh basil, and balsamic

reduction (add Chicken \$3 or Prosciutto \$4)

Chicken Bacon Ranch 13

Honey mustard chicken, bacon, and provolone cheese toasted & finished with romaine lettuce, cherry tomato, ranch dressing and pickled red onion

Grinder 15

Capicola, soppresatta, pepperoni, provolone cheese, arugula, red onion, and cherry tomato with pesto aioli & hoagie vinaigrette

Meatball Sub 14

House made beef meatballs in roasted red pepper marinara with shredded mozzarella & provolone cheese toasted in the oven and finished with fresh basil

DAVINFINE DAVINFINE DIZZA 1307 BAY STREET PORT ORCHAR TUESDAY - SUNDAY 11AM—9PM



1307 BAY STREET PORT ORCHARD, WA 98366 • (360) 443-6116
TUESDAY - SUNDAY 11AM-9PM • FRIDAY & SATURDAY 11AM-11PM

House Pie.

Marg 16/26

Red sauce, fresh mozzarella, garlic, olive oil & fresh basil

Pep Pep 16/26

Red sauce, pepperoni, red onion, garlic, caper & fresh basil

The Bomb 17/27

Red sauce, pepperoni, fennel sausage, black olive & red onion

Henny Plz 20/34

Red sauce, soppresatta, capicola, ricotta cheese, hot honey & fresh basil

The Curtis 17/27

Red sauce, mushroom, olive, artichoke, red onion, roasted garlic & sweet pepper

Betty Draper 22/36

Garlic olive oil, soppresatta, goat cheese & granny smith apple topped with arugula, candied walnut & hot honey

Nonna Piccata 21/35

Ricotta cream sauce, chicken, artichoke, roasted red peppers, chopped garlic & capers finished with fresh rosemary

HALF N HALF HOUSE PIES MUST HAVE THE SAME SAUCE BASE AND WILL BE CHARGED AT THE HIGHER PRICE. **NO BYO HALVES.**

HEY BIG DIPPER!

Add a side sauce .50 ea

Ranch, Red Sauce, Pesto Aioli, Balsamic Reduction (\$0.75) or Hot Honey (\$0.75)

12" (FOR 1-2) / 16" (FOR 2-4) 8 SLICES PER PIE

King Volcano 20/34

Red sauce, pepperoni, crumbled bacon, fresh pineapple, fresh jalapeno, hot honey

Ladybird 20/32

Ranch dressing base, chicken, crumbled bacon, chopped garlic, spinach & cherry tomato

Broken Meatball 21/35

Red sauce, crumbled beef meatball, roasted pepper, ricotta cheese & fresh basil

A-Rae-Gula 22/36

Red sauce, proscuitto, mushroom, fresh mozzarella topped with arugula, cherry tomato, parmesan & balsamic reduction

Gooey Duck 20/34

Ricotta cream sauce, roasted garlic, mushroom, baby spinach, fontina & parmesan cheese *does not have actual Geoduck

Holy Elote 22/36

Garlic olive oil, roasted sweet corn, fresh jalapeno, and queso fresco. Finished with cilantro crema, pickled red onion, and hot cheeto dust

Porker Pie 21/35

Red sauce, capicola, sausage, and bacon with cherry tomato, chopped garlic, and balsamic reduction

12" GLUTEN FREE CRUST AVAILABLE FOR AN ADD'L \$6**

WE PROUDLY USE GRANDE CHEESE, FLOUR MILLED IN THE PNW, AND SOURCE PRODUCE LOCALLY WHEN POSSIBLE. OUR DOUGH IS COLD FERMENTED FOR COMPLEX FLAVOR & GLUTEN STRUCTURE THAT RESULTS IN A CRISPY LIGHT CRUST.

DAMNFINE 1307 BAY STREET PORT ORCHARD, WA 98366 • (360) 443-6116



TUESDAY - SUNDAY 11AM-9PM • FRIDAY & SATURDAY 11AM-11PM

Build your own.



Build Your Own Pizza

All B.Y.O. starts with red sauce and house blended cheese unless other options are requested. Please limit to 6 toppings for optimal cooking

PICK A SIZE

12" - \$13 (FEEDS 1-2) OR 16" - \$19 (FEEDS 2-4)

PICK A SAUCE (No split sauce base)

House Red • Ricotta Cream • Garlic Olive Oil • Ranch • Hot Honey

CHEESE \$2

House Blend • Parmesan • Ricotta • Fresh Mozzarella (+\$1) • Fontina • Goat Cheese (+\$2) • Vegan Cheez (+\$1)

VEGGIES, ETC. \$2

Arugula • Artichoke • Baby Spinach • Basil • Capers • Garlic (chopped or roasted) Tomato • Mushroom • Sweet Pepper • Roasted Red Pepper • Jalapeno • Pineapple Black Olive • Red Onion • Candied Walnut

MEAT

\$3—Pepperoni • Italian Sausage • Bacon • Chicken • Vegan Pepperoni \$4—Crumbled Meatball • Prosciutto • Soppresatta (spicy salami) • Capicola

Something Sweet.

Damn Fine Brownie 6

Rich chocolate brownie dusted with powdered sugar

(ala mode with a scoop of Umpqua Vanilla Ice Cream +\$2)

Upside Down Ricotta Cake 8

Ricotta cake baked with rotating fruit baked in & served with a dollop of sweet ricotta cream & lemon zest

Cannoli 8

Crispy fried pastry shell piped to order with chocolate chip ricotta cream filling. A Sicillian treat