

Europa Restaurant & Bakery

125 South Wall Street

509.455.4051

EuropaSpokane@gmail.com

APPETIZERS

Pesto Torte Cream cheese, garlic, basil pesto, roasted red peppers and provolone with pogacha **13***

Flatbread Garlic olive oil, caramelized onions, gorgonzola, balsamic reduction **13***

Caprese Salad Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction **13***

Calamari Lightly breaded and pan fried with garlic aioli **15** *Please allow extra time

Steamed Clams In white wine butter with garlic toast **15***

Bruschetta Tomatoes, basil, feta, garlic, olive oil, balsamic reduction & crostini **12***

Cheese Sticks Pizza crust, garlic butter & mozzarella with ranch & marinara **13***

Shrimp-Stuffed Mushrooms **14.75***

Smoked Salmon Dip Baked with artichokes & cream cheese, served with crostini **14***

Gorgonzola Fondue With vegetables & foccacia **14***

Sampler Choose 3: Salmon dip, fondue, bruschetta & roasted garlic **16.50**

SALADS

Cobb Romaine, chicken, egg, tomato, bacon, avocado, black olives, gorgonzola, vinaigrette **18**

Harvest Pear Greens, poached pear, candied walnuts, goat cheese, dried cranberries, raspberry vinaigrette **16**

Spinach Mushroom, cucumber, feta, tomato, red onion, chicken, tzatziki dressing **18**

Greek Romaine, cucumber, red onion, tomato, kalamata olives, feta, Italian vinaigrette **15**

Blackened Chicken Caesar **18**

PASTRY ROTOLOS Comes with soup or salad. Delicate puff pastry filled with fresh ingredients.

Chicken, Spinach & Walnut With mushroom, caramelized onion & cheese sauce **18**

Sicilian Capicola ham, goat cheese, caramelized onion, mushroom & mozzarella **18**

Meatball Black olive, roasted garlic, feta, mozzarella & marinara **18**

CALZONES Comes with soup or salad.

All calzones made with pizza sauce & mozzarella

Meatball With mushroom & garlic **16.50**

Special Canadian bacon, mushroom, black olive & feta **16.25**

Stromboli Chicken, broccoli, mushroom, choice of garlic butter, pizza sauce, or both **16.25**

Greek Spinach, kalamata olive, onion, tomato & feta **16.25**

Spicy Capicola ham, mushrooms, parsley & garlic **16.50**

Vegetarian Artichoke, tomato, green pepper, mushroom, onion & basil pesto **15.50**

Build-Your-Own Choice of three ingredients **16**

*Can be prepared gluten free for an additional charge

ENTREES

 Comes with soup or salad

Meatballs ~ 1.75 each **Chorizo Sausage** ~ 6 **Chicken** ~ 6

Sampler-Choose Two Spaghetti, Venezia, Lasagna, Manicotti, Fettuccine Alfredo, Tortellini **21**

Spaghetti Europa Meat sauce & parmesan **17*** **Baked with mozzarella** **18.50***

Venezia Baked spaghetti, white cheese sauce, mushrooms, garlic, parsley and mozzarella **18.50***

Manicotti Ricotta, feta, parmesan, spinach & garlic stuffed manicotti with choice of sauce: Marinara, alfredo, red pepper cream or basil pesto cream **19.50**

Lasagna Meat sauce, Italian sausage, black olives & mozzarella layered with fresh-made lasagna **21**

Sweet Pepper Tortellini Cheese-filled tortellini & sweet red pepper cream sauce **20**

Fettuccine Alfredo Garlic parmesan cream sauce **20***

Chicken Fettuccine Alfredo With mushrooms **24***

Chicken Gorgonzola Fettuccine With mushrooms, walnuts & sun-dried tomatoes **25***

Marsala Seared chicken in mushroom Marsala sauce, garlic mashed potatoes & vegetables **26***

Chicken Piccata Linguine With tomatoes, capers & green onions, lemon white wine sauce & parmesan **26***

Gnocchi Homemade goat cheese gnocchi & spinach in lemon browned butter, with fried sage and parmesan **22**

Eggplant Parmesan Breaded and pan-fried with mozzarella & marinara. With baked spaghetti and vegetables **25**

Sirloin Steak With a mushroom red wine demi glaze, garlic mashed potatoes & vegetables **29***

Sausage Penne Chorizo sausage, green and roasted red peppers, mushroom marinara sauce & parmesan **25***

Clam Linguine Sautéed in white wine butter sauce topped with parmesan **27***

Crab Sautéed with tomato & spinach in lemon and garlic butter with fresh spaghetti, parmesan and red pepper flakes **32***

SPECIALTY PIZZAS

6" \$9.25* **10" \$16*** **14" \$23*** **16" \$30**

Garlic Chicken Roasted red peppers & white sauce

Rustica Capicola ham, pepperoni, Italian sausage

Thai Chicken, pineapple, green onion, peanut sauce

Combo Pepperoni, sausage, onion, olive, mushroom, green pepper

Our Favorite Chicken, spinach, feta, mushroom, onion

Puttanesca Garlic olive oil, tomato, artichoke, kalamata olive & feta

Margherita Garlic olive oil, tomato, basil, parmesan & mozzarella

Hot and Spicy Chili flakes, pepperoni, chorizo, caramelized onion

Florentine White sauce, spinach, basil, artichoke, sun dried tomato, roasted garlic, chicken

BBQ Chicken With red onion & diced tomatoes

Garden Pesto Basil pesto, mushroom, garlic, onion, olive, green pepper, sun-dried tomato, artichoke

Dessert from our Bakery!

*Based on availability

Double Chocolate Mousse

Tiramisu

Banana Coconut Macadamia Cake

Raspberry White Chocolate Cheesecake

NY Cheesecake Special

Chocolate Chip Cookie Pie

Key Lime Pie

Please ask for our daily selections!

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Wine by the Glass

Red

Myropa Red Blend (WA)	10/42
Airfield Estates Cabernet (WA)	10.25/42
Francesco Bonfio Chianti (IT)	9.75/40
Fabre Montmayou Reserve Malbec (AG)	10.25/42

White

Coeur d'Alene Cellars Chardonnay (WA)	10/42
San Giorgio Pinot Grigio (IT)	9.50/39
Kiona Vineyards Riesling (WA)	9.25/38
Domaine Vetriccic Rose (FR)	8.75/37
Prosecco (IT)	9

Martinis

Springtini Hendricks Gin muddled with mint, lime & cucumbers 11
Dirty Dry Fly Gin With bleu cheese stuffed olives 11
Dirty Tito's Vodka With bleu cheese stuffed olives 11
Maker's Mark Manhattan 11
Key Lime With Warrior Vanilla Vodka 10
French Pear Skyy Bartlett Pear Vodka, St. Germain, sweet & sour 10
Chocolate Warrior Vanilla Vodka, Dorda Chocolate Liqueur, cream 10
Ruby Red Skyy Texas Grapefruit Vodka, Giffard Raspberry Liqueur, grapefruit juice, sugar rim 10
Lemon Drop – Lemon, Huckleberry, Raspberry, Strawberry, Peach 9.75
Ginger Deep Eddie Lemon & Vanilla vodkas with fresh ginger syrup 9.75
Jalapeno Avion Silver Tequila, jalapeno syrup, sweet & sour, limes 10
Elderflower Hendricks Gin, St. Germain, grapefruit juice, sparkling wine 10
Tiramisu Warrior Vanilla Vodka, Dorda Chocolate Liqueur, Irish Cream, Kahlua, cream 9.75

Draft Beer

*Please ask about our current selections

16oz/20oz

6.25/7.25

Bottles

Angry Orchard Cider	4.75	Coors Light	4.50
Heineken	4.75	Kokanee	4.50
Heineken 0.0 Non-Alcoholic	4.50	Peroni	4.75
Chimay Belgian Triple Ale	9.00	Corona	4.75
Widmer Hefeweizen	5.00	Blue Moon	4.75
		Guinness	5.25

Cocktails

Europa Margarita 10
Moscow Mule With Tito's and Reed's Ginger beer 9.75
Dark & Stormy Goslings Black Seal Rum and Reed's Ginger beer 9
Mojito Classic, Raspberry, Strawberry, Peach, Huckleberry 9.50
Old Fashioned 10
Ginger Apple Press Skyy Honeycrisp Apple Vodka, ginger syrup, soda & Sprite 8.75
Pear Refreshment Skyy Pear Vodka, Bols Sour Apple & Sprite 9
Huckleberry Press Warrior Huckleberry Vodka, huckleberry syrup, soda & Sprite 9
Mango Peach Bacardi Mango Rum, peach puree, pineapple juice, soda 9
French 75 Bombay Sapphire Gin, sweet & sour, sparkling wine 9.50
Grown-up Strawberry Lemonade with Deep Eddie Lemon Vodka 9
Elder Agave Avion Tequila, St. Germain's, lime, grapefruit juice & tonic 9
Mint Julep Rebel Yell 100 Bourbon muddled with mint 9.75
Strawberry Basil Spritzer Deep Eddie Lemon Vodka muddled with basil and strawberry puree with soda 9

Wine by the Bottle

Cabernet Sauvignon

Chateau Ste. Michelle 'Cold Creek' (WA)	49
J. Lohr 'Seven Oaks' (CA)	44
Coeur d'Alene Cellars (WA)	50
Amavi Cellars (WA)	52
Decoy by Duckhorn Cellars (CA)	48
Pepper Bridge (WA)	95
Gordon Estate (WA)	46
Joseph Wagner 'Quilt' (CA)	58
L'Ecole 41 (WA)	56

Italian

Damilano 'Lecinquevigne' Barolo	65
Cantele Primitivo	42
Vietti Barbera D' Asti	44
Zenato Ripassa	53
Casanova di Neri Brunello	74
Tenuta Sant'Antonio Valpolicella Ripasso	48
Villa Antinori Toscana	46
Ruffino 'Modus' Toscana	48
Peppoli Chianti Classico	48
Sasso di Sole Sangiovese Orcia	48
Ruggeri Corsini Barbera d'Alba	42
Vietti 'Perbacco' Nebbiolo	47

Syrah

Amavi (WA)	52
Boomtown by Dusted Valley (WA)	43
Gordon Estate (WA)	46
Chateau Ste. Michelle (WA)	38

Merlot

Gordon Estate (WA)	46
Franciscan (CA)	44
Chateau Ste. Michelle (WA)	44
'Indian Wells'	
Arbor Crest (Spokane)	42
Bridge Press Cellars (Spokane)	45
Pinot Noir	
Christopher Michael (OR)	42
Migration by Duckhorn (CA)	64

Blends

Dunham Cellars Trutina (WA)	50
Matthew Cellars Claret (WA)	58
DeLille Cellars D2 (WA)	72
Robert Karl Cellars Claret (WA)	46
Barrister Rough Justice (WA)	48
La Fourmone 'Le Burlet' Rouge (FR)	40

Other Reds

Coeur d'Alene Mourvedre (WA)	48
Barrister Winery Cab-Franc (WA)	52
Isenhower Cab-Franc (WA)	45
Watermill Estate Cab-Franc (OR)	56
Abacela Tempranillo (OR)	46
Matchbook Tempranillo (CA)	40
Carmen Reserva Carmenere (Chile)	42
Helix Sangiovese (WA)	43
Seven Deadly Zins Zinfandel (CA)	42
Olivier Riviere Rioja (Spain)	46

Chardonnay

Chateau Ste. Michelle (WA)	38
'Indian Wells'	
Powers (WA)	38
J.Scott (OR)	44
Migration by Duckhorn (CA)	48
Cline Cellars (CA)	38
J.Lohr 'Riverstone' (CA)	42
Coeur d'Alene Cellars (WA)	42

Other Whites

Damilano Arneis (IT)	42
Villa Antinori Toscana Bianco (IT)	38
Christopher Michael Pinot Gris (OR)	38
Elk Cove Vineyards Pinot Blanc (OR)	39
Capitello Sauvignon Blanc (NZ)	44
St. Suprey Sauvignon Blanc (CA)	40
Cline Cellars Viognier (CA)	38
Jones of Washington Riesling (WA)	40
Licia Albarino (Spain)	42
Vietti Moscato D'Asti (IT) ^{375 ML}	24

Sparkling Wines

Kenwood Brut Cuvee (CA)	40
Vieil Orme Sparkling Rose (FR)	42
Borgoluce Lampo Prosecco Brut (IT)	38