

# Europa Restaurant & Bakery

125 South Wall Street

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EuropaSpokane.com

## APPETIZERS

**Pesto Torte** Cream cheese, garlic, basil pesto, roasted red peppers and provolone with pogacha **15.5\***

**Flatbread** Garlic olive oil, caramelized onions, gorgonzola, balsamic reduction **15\***

**Caprese Salad** Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction **15\***

**Calamari** Lightly breaded and pan fried with garlic aioli **16.5** **Please allow extra time**

**Steamed Clams** In white wine butter with garlic toast **17\***

**Bruschetta** Tomatoes, basil, feta, garlic, olive oil, balsamic reduction & crostini **15\***

**Cheese Sticks** Pizza crust, garlic butter & mozzarella with ranch & marinara **14.5\***

**Shrimp-Stuffed Mushrooms** **15.75\***

**Smoked Salmon Dip** Baked with artichokes & cream cheese, served with crostini **16.5\***

**Gorgonzola Fondue** With vegetables & foccacia **16.5\***

**Sampler** Choose 3: Salmon dip, fondue, bruschetta & roasted garlic **18**

## SALADS

**Cobb** Romaine, chicken, egg, tomato, bacon, avocado, black olives, gorgonzola, vinaigrette **19.5**

**Greek** Romaine, cucumber, red onion, tomato, kalamata olives, feta, Italian vinaigrette **16.5**

**Blackened Chicken Caesar** **19**

**Harvest Pear** Greens, poached pear, candied walnuts, goat cheese, dried cranberries, raspberry vinaigrette **17.5**

**Spinach** Mushroom, cucumber, feta, tomato, red onion, chicken, tzatziki dressing **19**

**PASTRY ROTOLOS** *Served with soup or salad*  
**Delicate puff pastry filled with fresh ingredients**

**Chicken, Spinach & Walnut** With mushroom, caramelized onion & cheese sauce **20**

**Sicilian** Capicola ham, goat cheese, caramelized onion, mushroom & mozzarella **20**

**Meatball** Black olive, roasted garlic, feta, mozzarella & marinara **20**

**CALZONES** *Served with soup or salad*  
**All calzones made with pizza sauce & mozzarella**

**Meatball** With mushroom & garlic **19**

**Special** Canadian bacon, mushroom, black olive & feta **17**

**Stromboli** Chicken, broccoli, mushroom, choice of garlic butter, pizza sauce, or both **19**

**Greek** Spinach, kalamata olive, onion, tomato & feta **19**

**Spicy** Capicola, mushrooms, parsley & garlic **19**

**Vegetarian** Artichoke, tomato, green pepper, mushroom, onion & basil pesto **18.5**

**Build-Your-Own** Choice of three ingredients **19**

## ENTREES

*Served with soup or salad*

**Meatballs** ~ 2.5 each    **Chorizo Sausage** ~ 7.5    **Chicken** ~ 7.5

**Sampler-Choose Two** Spaghetti, Venezia, Lasagna, Manicotti, Fettuccine Alfredo, Tortellini **24**

**Spaghetti Europa** Meat sauce & parmesan **19\***    **Baked with mozzarella** **21\***

**Venezia** Baked spaghetti, white cheese sauce, mushrooms, garlic, parsley and mozzarella **21\***

**Manicotti** Ricotta, feta, parmesan, spinach & garlic stuffed manicotti with choice of sauce: Marinara, alfredo, red pepper cream or basil pesto cream **22**

**Lasagna** Meat sauce, Italian sausage, black olives & mozzarella layered with fresh-made lasagna **24**

**Sweet Pepper Tortellini** Cheese-filled tortellini & sweet red pepper cream sauce **21**

**Fettuccine Alfredo** Garlic parmesan cream sauce **23\***

**Chicken Fettuccine Alfredo** With mushrooms **26\***

**Chicken Gorgonzola Fettuccine** With mushrooms, walnuts & sun-dried tomatoes **29\***

**Marsala** Seared chicken in mushroom Marsala sauce, garlic mashed potatoes & vegetables **30\***

**Chicken Piccata Linguine** With tomatoes, capers & green onions, lemon white wine, butter sauce & parmesan **30\***

**Gnocchi** Homemade goat cheese gnocchi & spinach in lemon browned butter, with fried sage and parmesan **26**

**Eggplant Parmesan** Breaded and pan-fried with mozzarella & marinara. With baked spaghetti and vegetables **28**

**Sirloin Steak** With a mushroom red wine demi glaze, garlic mashed potatoes & vegetables **34\***

**Sausage Penne** Chorizo sausage, green and roasted red peppers, mushroom marinara sauce & parmesan **29\***

**Clam Linguine** Sautéed in white wine butter sauce topped with parmesan **32\***

**Crab** Sautéed with tomato & spinach in lemon and garlic butter with fresh spaghetti, parmesan and red pepper flakes **36\***

\*Can be prepared gluten free for an additional charge

## SPECIALTY PIZZAS

**6"** \$12\*    **10"** \$18\*    **14"** \$25\*    **16"** \$34

**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

## BUILD YOUR OWN PIZZA

**Sauce:** Traditional Red, Thai Peanut, BBQ, Basil Pesto, Pesto Cream, White, Garlic Olive Oil

**Cheese:** Mozzarella, Parmesan, Gorgonzola, Feta, Goat

**Meat:** Salami, Capicola ham, Pepperoni, Meatball, Chicken, Ground Sausage, Chorizo, Canadian Bacon, Bacon, Anchovies

**Veggies:** Spinach, Olives, Tomato, Mushroom, Peppers (green, red, roasted red), Pineapple, Broccoli, Sun-dried tomato, Onion, Roasted garlic, Basil, Artichoke

18% gratuity may be added to parties of 8 or more

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Europa Restaurant & Bakery

## Wine by the Glass

### Red

Coeur d' Alene Cellars 'Myropa' Red Blend (WA)	11/45
Seven Falls Cellars Cabernet (WA)	11/45
DaVinci Chianti (IT)	10/42
Altocedro Malbec (AG)	11/45
Chateau Ste Michelle Syrah (WA)	10/42

### White

Three Rivers Chardonnay (WA)	10/42
Barone Fini Pinot Grigio (IT)	10/42
Oyster Bay Sauvignon Blanc (NZ)	10/42
Kiona Riesling (WA)	9/38
Prosecco Split 375 ml	9

## Martinis

- Springtini** Hendricks Gin, mint, lime & cucumber **12**
- Dirty** Dry Fly Gin OR Tito's Vodka with bleu cheese stuffed olives **12**
- Maker's Mark Manhattan** **12**
- Lavender Lemon** **11**
- Key Lime** **11**
- French Pear** Pear vodka, Elderflower, sweet & sour **11**
- Chocolate** Vanilla vodka, Chocolate Liqueur, cream **11**
- Ruby Red** Grapefruit vodka, raspberry liqueur, grapefruit juice **11**
- Lemon Drop** – Huckleberry, Raspberry, Strawberry, Peach **11**
- Ginger** Lemon & vanilla vodkas with ginger syrup **11**
- Jalapeno** Avion Tequila, jalapeno syrup, sweet & sour, lime **11**
- Elderflower** Hendricks, Elderflower, grapefruit & sparkling wine **12**
- Tiramisu** Vanilla vodka, Chocolate Liqueur, Irish Cream, Kahlua, cream **12**

## Bottled Beer

Angry Orchard Cider	5.5	Peroni	5.5
Heineken	5.5	Corona	5.5
Chimay Belgian Triple Ale	10	Blue Moon	5.5
Guinness	6.5	Truly <i>Various Flavors</i>	5.5
Coors Light	5.5	Heineken 0.0 Non-Alcoholic	5.5

**Draft Beer** \*Please ask about our current selections

## Cocktails

- Europa Margarita** **11**
- Kyiv Mule** With Tito's and Reed's Ginger beer **10**
- Dark & Stormy** Kracken Black Rum and Reed's Ginger beer **10**
- Mojito** Classic, Raspberry, Strawberry, Peach, Huckleberry **10.5**
- Old Fashioned** **11**
- Ginger Pear Press** Pear vodka, ginger syrup, soda, Sprite **10**
- Raspberry Lime Rickey** Raspberry vodka, soda, raspberry puree & lime **10**
- Pear Refreshment** Pear vodka, sour apple & Sprite **10**
- Huckleberry Press** Huckleberry vodka & puree, soda & Sprite **11**
- Mango Peach** Mango rum, peach puree, pineapple juice, soda **10**
- French 75** Bombay Sapphire Gin, sweet & sour, sparkling wine **10**
- Grown-up Strawberry Lemonade** **10**
- Elder Agave** Avion Tequila, Elderflower, lime, grapefruit, tonic **11**
- Strawberry Basil Spritzer** Lemon vodka, basil, strawberry puree, soda **11**

## Wine by the Bottle

### Cabernet Sauvignon

Cha. Ste. Michelle 'Cold Creek' (WA)	49
Coeur d'Alene Cellars (WA)	54
Amavi Cellars (WA)	56
Decoy by Duckhorn Cellars (CA)	50
Pepper Bridge (WA)	95
Gordon Estate (WA)	48
Joseph Wagner 'Quilt' (CA)	58
L'Ecole 41 (WA)	58

### Merlot

Gordon Estate (WA)	48
Arbor Crest (Spokane)	44
Cha. Ste. Michelle 'Indian Wells' (WA)	45
Decoy by Duckhorn (CA)	48

### Syrah

Amavi (WA)	56
L'Ecole (WA)	54
Gordon Estate (WA)	46

### Blends

Dunham Cellars Trutina (WA)	54
DeLille Cellars D2 (WA)	72
The Prisoner (CA)	74
Barrister Rough Justice (Spokane)	52

### Italian

Villadoria Barolo	85
Vanita Primitivo	44
Fiulot Barbera d'Asti	49
Bussola Valpolicella Ripasso	53
La Poderina Brunello	80
Villa Antinori Toscana	48
Peppoli Chianti Classico	50
Frescobaldi Nipozzano Chianti Rufina	48
Palladino Barbera d'Alba	46
Rizzi 'Langhe' Nebbiolo	52

### Other Reds

Coeur d'Alene Mourvedre (WA)	48
Castillo de Aresan Tempranillo (ES)	42
MAX Carmenere Reserva (CL)	46
Girard Old Vine Zinfandel (CA)	42
Manos Negras Malbec (AG)	46
Nine Hats Sangiovese (WA)	50

### Cabernet Franc

Barrister Winery (Spokane)	58
Luisa (IT)	45
Savage Grace (WA)	65
Powers (WA)	44

### Pinot Noir

A to Z Wineworks (OR)	48
Migration by Duckhorn (CA)	64
Angels Ink (OR)	44

### Chardonnay

Cha. Ste. Michelle 'Indian Wells' (WA)	44
Gordon Estates (WA)	45
Decoy by Duckhorn Cellars (CA)	46
Coeur d'Alene Cellars (WA)	44
Cline Cellars (CA)	42

### Other Whites

Terlato Pinot Grigio (IT)	48
Villa Antinori Toscana Bianco (IT)	44
Chehalem Pinot Gris (OR)	42
Dunham Sauvignon Blanc (WA)	44
Cha. Ste. Michelle Viognier (WA)	42
Vionta Albarino (Spain)	46
Ca'Del Baio Moscato D'Asti (IT)	44
Bourgueil Rose (FR)	42

### Sparkling

Kenwood Brut Cuvee (CA)	40
Le Monde Sparkling Rose (FR)	46
Benvolio Prosecco (IT)	45
Canals & Nubiola Cava Brut (ES)	44

### Bottled \$5.5

- Perrier
- Crater Lake Orange Cream
- Virgil's Root Beer
- Virgil's Cream Soda
- Reed's Ginger Brew

### Fountain \$4.5

- Coke, Diet Coke, Barq's Root Beer, Sprite, Pibb Xtra, Cherry Coke, Lemonade
- Shirley Temple or Roy Rodgers

## Non-alcoholic Beverages

### Fresh Brewed Iced Tea \$4.5

- Flavored Lemonade \$5.5**  
Strawberry, Huckleberry, Raspberry, Peach

### Italian Soda \$5.5

- Strawberry, Huckleberry, Raspberry, Lime, Vanilla

### Sparkling Lavender Lemonade \$5.5

- Lavender syrup, lemonade and soda

### Virgin Mojito \$6.5

- Traditional, Strawberry, Huckleberry, Raspberry, Peach

### Basil Strawberry Spritz \$6.5

- Basil, strawberry puree, lemonade & soda

### Veuve Du Vernay Sparkling Zero \$7