

Europa Restaurant & Bakery

125 South Wall Street

509.455.4051

EuropaSpokane.com

APPETIZERS

Pesto Torte Cream cheese, garlic, basil pesto, roasted red peppers and provolone with pogacha **17.5***

Flatbread Garlic olive oil, caramelized onions, gorgonzola, balsamic reduction **18***

Caprese Salad Fresh mozzarella, tomatoes, basil, olive oil & balsamic reduction **17***

Calamari Lightly breaded and pan fried with garlic aioli **19** **Please allow extra time**

Steamed Clams In white wine butter with garlic toast **19***

Bruschetta Tomatoes, basil, feta, garlic, olive oil, balsamic reduction & crostini **17.5***

Cheese Sticks Pizza crust, garlic butter & mozzarella with ranch & marinara **17***

Shrimp-Stuffed Mushrooms **18***

Smoked Salmon Dip Baked with artichokes & cream cheese, served with crostini **18***

Gorgonzola Fondue With vegetables & foccacia **18.5***

Sampler *Choose 3:* Salmon dip, fondue, bruschetta or roasted garlic **21**

SALADS

Cobb Romaine, chicken, egg, tomato, bacon, avocado, black olives, gorgonzola, vinaigrette **23***

Greek Romaine, cucumber, red onion, tomato, kalamata olives, feta, Italian vinaigrette **19***

Blackened Chicken Caesar **22***

PASTRY ROTOLOS *Served with soup or salad*

Delicate puff pastry filled with fresh ingredients

Chicken, Spinach & Walnut With mushroom, caramelized onion & cheese sauce **25**

Sicilian Capicola, goat cheese, caramelized onion, mushroom & mozzarella **25**

Meatball Black olive, roasted garlic, feta, mozzarella & marinara **25**

CALZONES *Served with soup or salad*

All calzones made with pizza sauce & mozzarella

Meatball With mushroom & garlic **24**

Special Canadian bacon, mushroom, black olive & feta **23**

Stromboli Chicken, broccoli, mushroom, choice of garlic butter and/or pizza sauce **24**

Greek Spinach, kalamata olive, red onion, tomato & feta **22**

Spicy Capicola, mushrooms, parsley & garlic **24**

Vegetarian Artichoke, tomato, green pepper, mushroom, onion & basil pesto **23**

Build-Your-Own Choice of three ingredients **24**

ENTREES *Served with soup or salad*

Meatballs ~ 3 each **Chorizo Sausage ~ 8** **Chicken ~ 8**

Sampler-Choose Two Spaghetti, Venezia, Lasagna, Manicotti, Fettuccine Alfredo, Tortellini **29**

Spaghetti Europa Meat sauce & parmesan **22*** **Baked with mozzarella** **24***

Venezia Baked spaghetti, white cheese sauce, mushrooms, garlic, parsley and mozzarella **24***

Manicotti Ricotta, feta, parmesan, spinach & garlic stuffed manicotti with choice of sauce: Marinara, alfredo, red pepper cream or basil pesto cream **26**

Lasagna Meat sauce, Italian sausage, black olives & mozzarella **29**

Sweet Pepper Tortellini Cheese-filled tortellini & sweet red pepper cream sauce **26**

Fettuccine Alfredo Garlic parmesan cream sauce **27***

Chicken Fettuccine Alfredo With mushrooms **32***

Chicken Gorgonzola Fettuccine With mushrooms, walnuts & sun-dried tomatoe **34***

Marsala Seared chicken in mushroom Marsala sauce, garlic mashed potatoes & vegetables **37***

Chicken Piccata Linguine With tomatoes, capers & green onions, lemon, white wine butter sauce & parmesan **37***

Gnocchi Homemade goat cheese gnocchi & spinach in lemon browned butter, with fried sage and parmesan **31**

Eggplant Parmesan Breaded and pan-fried with mozzarella & marinara. With baked spaghetti and vegetables **32**

Sirloin Steak With a mushroom red wine demi glace, garlic mashed potatoes & vegetables **40***

Sausage Penne Chorizo sausage, green and roasted red peppers, mushroom marinara sauce & parmesan **35***

Clam Linguine Sautéed in white wine butter sauce topped with parmesan **38***

Crab Sautéed with tomato & spinach in lemon and garlic butter with fresh spaghetti, parmesan and red pepper flakes **40***

*Can be prepared gluten free for an additional charge

SPECIALTY PIZZAS

6" **\$14*** **10"** **\$20*** **14"** **\$30** **16"** **\$38**

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, 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

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 foodbourne illness

Europa Restaurant & Bakery

Wine by the Glass

Red	
Coeur d’ Alene Cellars ‘Myropa’ Red Blend (WA)	13/48
Three Rivers Winery Cabernet (WA)	12/46
DaVinci Chianti (IT)	12/46
Altos del Plata Malbec (AG)	12/46
Drumheller Merlot (WA)	12/46

White	
Arbor Crest Chardonnay (WA)	11/45
Barone Fini Pinot Grigio (IT)	11/45
Empathy Sauvignon Blanc (NZ)	11/45
Chateau Ste Michelle ‘Cold Creek’ Riesling (WA)	11/45
Prosecco Split 400 ml	11

Cocktails

Europa Margarita	Lunazul tequila, house-made sour, lime	13
Kyiv Mule	Tito’s Vodka, Reed’s ginger beer, lime	12
Dark & Stormy	Kracken Black Rum, Reed’s ginger beer, lime	12
Apple Mule	Jim Beam Apple, Reed’s ginger beer, apple juice	12
Mojito	Classic, Raspberry, Strawberry, Peach, Huckleberry	12
Old Fashioned	Bourbon, sugar, bitters, cherry	13
Lavender Old Fashioned	Bourbon, lavender syrup, bitters, lemon	13
Ginger Pear Press	Pear vodka, ginger syrup, soda, Sprite	12
Raspberry Lime Rickey	Raspberry vodka, soda, raspberry puree, lime	13
Strawberry Peach	Peach vodka, strawberry puree, lime, soda	13
Pear Refreshment	Pear vodka, sour apple & Sprite	12
Huckleberry Press	Huckleberry vodka & puree, soda & Sprite	13
Mango Peach	Mango rum, peach puree, pineapple juice, soda	12
French 75	Bombay Sapphire Gin, sour, sparkling wine	13
Gin Blossom	Hendricks, lavender, tonic, sour	13
Elder Agave	Codigo Tequila, Elderflower, lime, grapefruit, tonic	13
Strawberry Basil Spritz	Lemon vodka, basil, strawberry puree, soda	13

Bottled Beer

Angry Orchard Cider	6	Peroni	6
Heineken	6	Corona	6
Guinness	7	Blue Moon	6
Coors Light	6	Heineken 0.0 Non-Alcoholic	6

Draft Beer *Please ask about our current selections

Martinis

Espresso!	Made with Titos Vodka and Irish Cream	13
Katie’s Coffee	Lunazul tequila, Tuaca, espresso	13
Springtini	Hendricks Gin, mint, sour, lime & cucumber	13
Dirty Martini	14	
Dry Fly Gin OR Tito’s Vodka with bleu cheese stuffed olives		
French Pear	Pear vodka, Elderflower, sour	13
Ruby Red	Grapefruit vodka, raspberry liqueur, grapefruit	13
Lemon Drop	13	
Huckleberry, Raspberry, Strawberry, Peach, Lavender		
Ginger	Lemon & vanilla vodkas with ginger syrup	13
Jalapeno	Codigo Tequila, jalapeno syrup, sour, lime	13
Limoncello	Gin, limoncello, sour, lavender	13
Huckleberry Cosmo	Vodka, huckleberry, cranberry, lime	13
Peaches & Dreams	Vanilla and peach vodka, peach puree, cream, grenadine	13
Elderflower	Hendricks, Elderflower, grapefruit & sparkling wine	14
Tiramisu	Vanilla vodka, Chocolate Liqueur, Irish Cream, Kahlua, cream	13
Revolver	Bourbon, Kahlua, orange bitters	13
Scofflaw	Bourbon, dry vermouth, grenadine, lemon, bitters	13
Maker’s Mark Manhattan	14	

Wine by the Bottle

Cabernet Sauvignon		Italian		Chardonnay	
Coeur d’Alene Cellars (WA)	60	Villadoria Barolo	85	Cha. Ste. Michelle ‘Indian Wells’ (WA)	48
Amavi Cellars (WA)	60	La Miraja Barbera d’Asti	52	Gordon Estates (WA)	46
Bonanza by Wagner (CA)	55	Remo Farina Valpolicella Ripasso	55	Decoy by Duckhorn Cellars (CA)	48
Pepper Bridge (WA)	105	Camigliano Brunello	90	Coeur d’Alene Cellars (WA)	46
Gordon Estate (WA)	54	Villa Antinori Toscana	55		
		Peppoli Chianti Classico	56	Other Whites	
Merlot		Frescobaldi Nipozzano Chianti Rufina	50	Terlato Pinot Grigio (IT)	48
Browne Family ‘Forest Project’ (WA)	55	Rizzi Barbera d’Alba	55	Villa Antinori Toscana Bianco (IT)	48
Northstar (WA)	50	Rizzi ‘Langhe’ Nebbiolo	56	Chehalem Pinot Gris (OR)	46
Decoy by Duckhorn (CA)	58			Dunham Sauvignon Blanc (WA)	48
		Other Reds/Blends		Cha. Ste. Michelle Viognier (WA)	46
Pinot Noir		Ontañon Rioja (ES)	56	Vionta Albarino (Spain)	48
A to Z Wineworks (OR)	50	Girard Old Vine Zinfandel (CA)	48	Saracco Moscato D’Asti (IT)	46
Landmark Vineyards’ Overlook’ (CA)	64	L’Ecole Syrah (WA)	62		
Angels Ink (OR)	48	Gordon Estate Syrah (WA)	54	Sparkling	
		Dunham Cellars Trutina (WA)	64	Kenwood Brut Cuvee (CA)	46
Cabernet Franc		DeLille Cellars D2 (WA)	78	Freixenet Prosecco Rose (IT)	48
Barrister Winery (Spokane)	62	The Prisoner (CA)	80	Benvolio Prosecco (IT)	46
Savage Grace (WA)	68	Barrister Rough Justice (Spokane)	57	Canals & Nubiola Cava Brut (ES)	44
Jones of Washington (WA)	46				

Bottled \$6.5

Perrier

Crater Lake Orange Cream

Virgil’s Root Beer

Virgil’s Cream Soda

Reed’s Ginger Brew

Fountain \$5.5

Coke, Diet Coke, Barq’s Root Beer, Sprite,

Pibb Xtra, Cherry Coke, Lemonade

Shirley Temple or Roy Rodgers

Non-alcoholic Beverages

Virgin Mojito \$8

Traditional, Strawberry, Huckleberry,
Raspberry, Peach

Basil Strawberry Spritz \$8

Basil, strawberry puree, lemonade & soda

Veuve Du Vernay Sparkling Zero \$8

Fresh Brewed Iced Tea \$5

Flavored Lemonade \$6.5

Strawberry, Huckleberry, Raspberry, Peach

Italian Soda \$6.5

Strawberry, Huckleberry, Raspberry,
Lime, Vanilla

Sparkling Lavender Lemonade \$6.5

Lavender syrup, lemonade and soda