

LUNCH

Available Monday through Friday 11am - 3pm

SMALL PLATES

HOUSE MADE FOCCACIA /8 (V)

rosemary, sea salt, calabrian butter
add fresh mozzarella /6

MEATBALLS /17

creamy polenta, rustic marinara,
grana padano

CLAM CHOWDER /12

chopped clams, onion, celery, potatoes,
bacon, cream

HOUSE WHIPPED RICOTTA /16 (V)

toasted pistachio, calabrian honey,
lemon oil, grilled bread

SALAD

WILD ARUGULA SALAD /18 (V, GF)

strawberries, blueberries, figs, apricot,
grana padano, pistachio,
sherry-shallot vinaigrette
add chicken /8 halibut /12 steak* /14
*vegan upon request

AVOCADO & BEET SALAD /17 (V, GF)

roasted beets, avocado, citrus, goat cheese,
white balsamic vinaigrette, toasted almonds,
tuscan kale
add chicken /8 halibut /12 steak* /14
*vegan upon request

WEDGE SALAD /17 (GF)

baby iceberg lettuce cherry tomato,
pickled red onion, gorgonzola, chopped bacon,
bacon blue cheese vinaigrette
add chicken /8 halibut /12 steak* /14

CAESAR* /15

little gems, parmigiano, garlic croutons,
radish, white anchovies
add chicken /8 halibut /12 steak* /14

HOUSE MADE PASTA

CHICKEN PESTO /28

house pesto, sauteed chicken, crispy
capers, toasted pine nuts, creste de gallo
pasta, grana padano

PORK BOLOGNESE /24

tomato, herb ricotta, calabrian honey,
saffron rigatoni

TUSCAN SAUSAGE GNOCCHI /30

handmade italian sausage, roasted tomato,
tuscan kale parmesan fonduta, grana padano

SPAGHETTI POMODORO /22

rustic sugo, garlic, olive oil, burrata
add meatball /5
vegan upon request

FLATBREADS

COPPER VERDE /20

house pesto, burrata, whipped ricotta,
grana padano, wild arugula, lemon oil

THE PIG /21

pepperoni, sopressatta, capicola,
rustic tomato, whole milk mozzarella,
fresh herbs, olive oil, grana padano

FLATBREAD BIANCO /21 (V)

porcini & garlic cream, roasted mushrooms,
smoked mozzarella, olive oil,
grana padano

SANDWICHES

choice of seasoned fries or side cesear salad

SPICY ITALIAN /18

capicola, sopressatta, mortadella, aged
provolone, pepper relish, romaine,
tomato, ciabatta

PARMESAN CHICKEN /22

rustic tomato sauce, mozzarella, provolone,
grilled ciabatta

GRILLED HALIBUT SANDWICH /25

grilled local halibut, baby gem lettuce,
tomato, tartar sauce, toasted bun

09/25/24

COPPER & SALT

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties greater than six.
*The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.
*This item is cooked to order

BEVERAGES

JUICE /5

apple, orange, grapefruit,
cranberry, pineapple

COFFEE & TEA /5

café d'arte regular or decaf
nitro wood roasted cold brew
assorted hot teas

ESPRESSO

double espresso /6
americano /6
latte /7
mocha /7
cappuccino /7
chai tea /7

COCKTAILS

LAVENDER 76 /15

vodka, elderflower liqueur, lemon,
prosecco, lavender, butterfly-pea flower

MIDNIGHT WALK /16

vodka, kahlua, chocolate liqueur, espresso

PEARFECTLY SPICED GIN SOUR/16

mischief gin, st george spiced pear liqueur
lime, housemade cardamom syrup, aquafaba

BLOODY MARY /17

vodka, house bloody mix, pickled
vegetables

MIMOSA /15

orange, cranberry, grapefruit,
pineapple

N/A LIBATIONS

CITRUS REVERIE /12

housemade cardamom syrup, grapefruit,
soda, lime

LAVENDER LEMONADE /12

housemade lavender syrup, butterfly peaflower,
lemonade

ITALIAN SODA/8

blueberry, raspberry, strawberry, blackberry,
orange, peach, cherry

WINE

SPARKLING

Prosecco, **LA BELLA**
Italy /13 | 45

Brut, **ARGYLE**
Willamette Valley, OR /17 | 65

WHITE

Rosé, **JEAN-LUC COLOMBO "CAPE BLEUE"**
Columbia Valley, WA /13 | 52

Pinot Grigio, **PIGHIN**
Friuli-Venezia Giulia, Italy /15 | 58

Albariño, **CÔTES De CHEVAL**,
'Ciel du Cheval Vineyard',
Red Mountain, WA / 15 | 58

Viognier, **STRUCTURE CELLARS *TACOMA***
Columbia Valley, WA /14 | 54

Sauvignon Blanc Blend, **LYDIAN**
Columbia Valley, WA /14 | 54

Chardonnay, **AMONG THE GIANTS**
Goose Gap, WA /16 | 62

Riesling, **EROICA**
Columbia Valley, WA /14 | 54

Chardonnay, **SLOPE LIFE**
Lawerence Vineyards,
Columbia Valley, WA /13 | 52

RED

Pinot Noir, "L'ALTRA" **FURIOSO**
'Furioso Vineyard',
Dundee Hills, OR / 22 | 88

Pinot Noir, **SEA SUN**
California /13 | 52

Merlot, **CORVIDAE**
'The Rook'
Washington /12 | 46

Red Blend, **MONTEPELOSO A QUO**
Toscana, Italy /15 | 58

Cabernet Sauvignon, **PORTLANDIA**
'Big Believer'
Columbia Valley, WA /17 | 65

Cabernet Sauvignon, **MARK RYAN**
'The Dissident'
Columbia Valley, WA /22 | 88

Cabernet Sauvignon, **STRUCTURE CELLARS**
'Craftsman'
Yakima Valley, WA /18 | 70

Bordeaux Blend, **FIDELITAS**
'4040'
Red Mountain, WA /18 | 69