

A N T I P A S T I

Shigoku oysters <i>raw on the half shell</i> prosecco & beet mignonette †	3 ⁵⁰ / _{ea.}
Walla Walla onion, leek & potato soup crème fraîche, parmigiano, olive oil	9
Antipasti di mare tuna tataki, avocado crema, lemon agrumato Oregon pink shrimp fritters, aioli † calamari & chickpea salad, giardiniera	20
Salad of corona beans & albacore tuna conserva red onion, giardiniera	13
Charcuterie Laney Farm beef bresaola, crispy pork trotter tonno del Chianti, sopressata dei medici chicken liver - vin santo - currant pâté smoked trout mousse, ham pickles, cherry chutney	18
Carne cruda Laney Family beef, bruschetta, cucumber cornichon, caper, spring onion, quail egg yolk	18
Burrata <i>cream-stuffed puglian mozzarella</i> peach, heirloom tomato, arugula	18

P I Z Z E *Served uncut, as is the traditional Italian Style.*

Our mozzarella is hand-made daily. Our dough is naturally leavened.

Granchio	dungeness crab, green garlic, scallions, crème fraîche, chives, paprika butter, arugula	20
Octo-pie	braised octopus, marsala currants, tomato, red onion, smoked mozzarella, arugula	18
Bandiera	fresh tomato, guanciale, raschera DOP, arugula, crème fraîche, chive	18
Diavola	spicy sausage, mozzarella, provolone, tomato, Mama Lil's peppers	16
Funghi verde	shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	17
Margherita	mozzarella, tomato, basil	12
Alla fiamma	tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	12
Salumi	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16

P R I M I

Insalata Nostrana radicchio, parmigiano, rosemary - sage croutons caesar-style dressing <i>contains raw egg</i> †	12
Insalata miŝta lettuces, crisp seasonal vegetables arbequina olive oil, red wine vinegar	9
P A S T A	
Fettuccine Hawaiian blue prawn, cherry tomatoes scallion, chanterelles, prawn broth, purslane †	20
Strozzapreti al ragù pork & beef ragù, tomato white wine, parmigiano	19
Goat cheese-stuffed pappardelle zucchini crema, sungold cherry tomatoes Briar Rose goat feta	18
Capellini Marcella's N ^o 3 tomato butter sauce, parmigiano	17

S E C O N D I

Grilled Coho Salmon aioli, tomatoes, crispy mushroom risotto cake roasted summer squash † ‡	32
Wood Oven-Roasted Trout salsa verde, Umbrian lentils, sautéed spinach	28
Pan-Fried Pork Cutlets hazelnut salsa romesco, Ayers Creek amish butter polenta braised 47 th Ave. Farm cabbage	29
Smoky Rotisserie Chicken sauce gribiche, Your Kitchen Garden fried new potatoes & baby carrots	26
Tagliata <i>Painted Hills flat iron steak</i> grilled to medium-rare, sliced, arugula, garlic - rosemary oil †	26
Bistecca alla Fiorentina <i>2 1/4 lb St. Helens rib steak</i> grilled to medium-rare, garlic - rosemary oil †	80

C O N T O R N I

Umbrian lentils, salsa verde	9
Sautéed escarole & spinach, chanterelles, garlic †	10
Ayers Creek polenta, parmigiano	9
Braised romano beans, tomato, chèvre	9
Roasted Blue Truck broccoli, aged balsamico *	10

F O R M A G G I

5/ea. 14/all

*Served with Oregon wildflower honey
crackers & fig-walnut salumi.*

Rogue 'Oregonzola' *Central Point, OR*
RAW COW semi-soft, sharp, tangy

Pecorino gessato *Toscana*
RAW SHEEP firm, creamy, grassy

Quadrello di bufala *Lombardia*
BUFFALO creamy, pungent, semi-soft

D O L C E

*The Oregon berry crisp may be pre-ordered as it takes 20 minutes to prepare.
Please see our Dessert Menu for additional offerings.*

*20% gratuity added for parties of 6 or more guests. * Limited availability. † Wild mushrooms are not an inspected product.
‡ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WINES BY THE GLASS *All wines available as half glasses.*

S P U M A N T E

Morgex et de la Salle Extra Brut Cave Mont Blanc '1187' 2013 <i>Valle d'Aosta</i> PRIÉ BLANC	16
Prosecco Asolo Brut Loredan Gasparini NV <i>Veneto</i> GLERA	10
Lambrusco di Sorbara Rosato Paltrinieri 'Radice' 2015 <i>Emilia</i>	11
Malvasia dell'Emilia La Collina 'Lunaris Secco' NV <i>Emilia</i>	11

B I A N C O

Colli di Luni Terenzuola <i>Vigne Basse</i> 2016 <i>Toscana</i> VERMENTINO	13
Greco di Tufo Vadiaperti <i>Marotta - Montefusco</i> 2014 <i>Campania</i>	12
'Blanc du Puits Sec' Evesham Wood 2016 <i>Eola - Amity Hills</i> PINOT GRIS, GEWÜRZTRAMINER	10
Pinot Gris Teutonic <i>Crow Valley</i> 2016 <i>Willamette Valley</i>	11

O R A N G E

'Ograde' Skerk 2014 <i>Friuli - Venezia Giulia</i> VITOVSKA, MALVASIA, SAUV. BLANC, PINOT GRIGIO	16
'Coenobium Ruscum' Suore Cistercensi 2015 <i>Lazio</i> TREBBIANO, MALVASIA, VERDICCHIO	15

R O S A T O

Portofino Bisson 2016 <i>Liguria</i> CILIEGIOLO	13
Toscana Rosato Sesti 2016 <i>Toscana</i> SANGIOVESE	12
'Pretty Things' Holden 2016 <i>Columbia Gorge/Southern Oregon</i> NEBBIOLO, DOLCETTO	11

R O S S O

Colline Novaresi Monsecco 'Pratogrande' 2013 <i>Piemonte</i> NEBBIOLO	13
Barbera d'Asti Sup. Ezio T. 'Terra del Noce' 2012 <i>Piemonte</i>	15
Rossese di Dolceacqua Terre Bianche 2015 <i>Liguria</i>	16
'Cinque' Podere Le Boncie 2015 <i>Toscana</i> SANGIOVESE, COLORINO, MAMMOLO, &c.	16
'Unlitro' Ampeleia 2016 <i>Toscana</i> ALICANTE, CARIGNAN, ALICANTE BOUSCHET	10
'Nerojbleo' Gulfi 2012 <i>Sicilia</i> NERO D'AVOLA	14
Pinot Noir J. Christopher 'Cuvée Nostrana' 2014 <i>Eola-Amity</i>	15

T H A N K S T O O U R F A R M E R S & P U R V E Y O R S

47 th Avenue Farm <i>Portland</i>	Deep Roots Farm <i>Albany</i>	Prairie Creek Farm <i>Joseph</i>
Ayers Creek Farm <i>Gaston</i>	Eat Oregon First <i>Hillsboro</i>	Shepherd's Grain <i>Spokane</i>
Blue Truck Farm <i>Salem</i>	Kingfisher Farm <i>Nehalem</i>	St. Helens Beef <i>Yakima</i>
Camas Country Mill <i>Eugene</i>	Fritz Family Farm <i>Lebanon</i>	Your Kitchen Garden <i>Canby</i>
Cattail Creek Lamb <i>Junction City</i>	Peak Forest <i>Banks</i>	
Cowbell Cheesemonger <i>Portland</i>	Polar Farm <i>Woodland</i>	



Saturday Dinner
19 AUGUST

Six-time James Beard Award Nominated
Chef/Owner Cathy Whims

Executive Chef Brian Murphy
Chef de Cuisine Bryan Donaldson
Macellaio - Sous Chef Rob Roy