

A N T I P A S T I

Dario's Chianti butter †	4
Smoked pork tenderloin tonnato <i>piemontese tuna aioli</i> caper, celery heart Your Kitchen Garden greens 7-minute egg †	14
Chilled buttermilk & Ayers Creek freekeh wheat soup chickpeas, spring onion, cumin, chives lemon, smoky pimentón, lemon agrumato	9
Salad of 47th Ave. Farm corona beans & albacore tuna conserva red onion, giardiniera	12
Charcuterie crispy pork trotter, smoked trout mousse chicken liver - cranberry - vin santo pâté grilled Laney Farm beef tongue, ham soprassata dei Medici, ciccioli pickles, rhubarb mostarda	18

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	
Spaghettoni con polpetta gigante giant pork & beef meatball, tomato sangiovese, garlic, parmigiano	18
Fettuccine smoked Idaho trout, chive lemon cream, spinach	18
Riso alla pilota <i>Mantovano-style fried rice</i> carnaroli rice, salami, fresh fava beans asparagus, sage, parmigiano	18
Goat cheese-stuffed pappardelle sage butter, prosciutto, parmigiano	19

S E C O N D I

Wood Oven-Roasted Idaho Trout salsa verde, green garlic risotto cake † sautéed spinach & morel mushrooms ‡	30
Worden Hill Farm Braised Pork Braciolo tomato, currants, pecorino, prosciutto, egg, amish butter polenta pancetta-braised rainbow chard	28
Smoky Rotisserie Chicken spicy onion relish, leek-mashed potatoes roasted asparagus	26
Tagliata <i>Painted Hills flat iron steak</i> grilled to medium-rare, sliced, arugula, garlic - rosemary oil †	26
Bistecca alla Fiorentina <i>2 ¼ lb St. Helens rib steak</i> grilled to medium-rare, garlic - rosemary oil †	80

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

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

Polpettine pork & beef meatballs, tomato, olives, ricotta, provolone, red onion, oregano	16
Granchio dungeness crab, green garlic, scallions, crème fraîche, chives, paprika butter, arugula	20
Vongole bianco clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	16
Asparagi asparagus, chèvre, crème fraîche, arugula, garlic, pecorino, lemon, black pepper	15
Funghi verde shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	17
Margherita mozzarella, tomato, basil	12
Marinara tomato, garlic, wild oregano	9
Salumi salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16
Alla fiamma tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	12

C O N T O R N I

Tuscan-style roasted cauliflower taggiasca olive, pecorino romano	10
Carrots, butter, mint	9
Fried asparagus, aioli, lemon †	9
Braised kale, onion, garlic, chili	9
Umbrian lentils, salsa verde	8

F O R M A G G I

5/ea. 14/all

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

Toma della rocca *Piemonte*
COW, SHEEP, GOAT creamy, grassy
cheesecake texture

Pecorino maschio *Toscana*
RAW SHEEP firm, peppery, spicy

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

D O L C E

*The Oregon rhubarb & apple 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.*