

**A N T I P A S T I**

<b>Your Kitchen Garden</b> spring onion & potato soup crème fraîche, olive oil, chives	9
<b>Fried &amp; stuffed squash blossoms</b> mozzarella, anchovy, basil	18
<b>Grilled octopus salad</b> mizuna greens, castelvetrano olives oven-roasted tomatoes, shaved fennel red wine vinaigrette, aioli †	15
<b>Grilled fresh porcini mushrooms</b> bacon-wrapped Blue Truck Farm scallions roasted garlic, salsa verde	16
<b>Salad of 47<sup>th</sup> Ave. Farm corona beans</b> & albacore tuna conserva red onion, giardiniera	12
<b>Charcuterie</b> tonno del chianti, smoked trout mousse crispy pork trotter, ciccioli grilled Laney Farm beef tongue chicken liver-currant pâté, beef bresaola pickles, cherry - currant chutney	18

**P R I M I**

<b>Insalata Nostrana</b> radicchio, parmigiano, rosemary - sage croutons caesar-style dressing <i>contains raw egg</i> †	12
<b>Insalata mišta</b> lettuces, crisp seasonal vegetables arbequina olive oil, red wine vinegar	9

**P A S T A**

<b>Capellini</b> pork & beef meatballs, pepper crema parmigiano	18
<b>Goat cheese-stuffed pappardelle</b> fresh fava beans, mint, butter prosciutto di san daniele	20
<b>Gigli al ragù</b> pork & beef ragù, leek, oregano, parmigiano	19
<b>Fettuccine</b> manila clams, fava greens, lemon cream garlic-chili breadcrumbs, trout roe	19

**S E C O N D I**

<b>Wood Oven-Roasted Idaho Trout</b> aioli, crispy porcini & baby leek risotto cake † sautéed spinach & morel mushrooms ‡	29
<b>Maupin Farm Grilled Pork Chop</b> pepper jelly, mashed potatoes alla parmigiana roasted green beans, lemon agrumato	30
<b>Smoky Rotisserie Chicken</b> spicy onion relish, amish butter polenta, pancetta braised chard	26
<b>Tagliata</b> <i>Painted Hills flat iron steak</i> grilled to medium-rare, sliced, arugula, garlic - rosemary oil †	26
<b>Bistecca alla Fiorentina</b> <i>2 ¼ lb St. Helens rib steak</i> grilled to medium-rare, garlic - rosemary oil †	80

**C O N T O R N I**

Roasted hakurei turnips & their greens aged balsamico	9
Mashed potatoes alla parmigiana	9
Wood oven-roasted cauliflower, black olives pecorino, lemon	10
Sautéed spinach & morel mushrooms ‡	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 maschio** *Toscana*  
RAW SHEEP firm, peppery, aged

**Casatica di bufala** *Lombardia*  
BUFFALO buttery, rich, bloomy rind

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

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

<b>Diavola</b> spicy sausage, mozzarella, provolone, tomato, Mama Lil's peppers	16
<b>Granchio</b> dungeness crab, green garlic, scallions, crème fraîche, chives, paprika butter, arugula	20
<b>Funghi verde</b> shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	17
<b>Margherita</b> mozzarella, tomato, basil	12
<b>Marinara</b> tomato, garlic, wild oregano	9
<b>Alla fiamma</b> tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	12
<b>Salumi</b> salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16

**D O L C E**

*The Oregon rhubarb & Strawberry 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.*