

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

<b>Tomato, sweet onion &amp; fennel soup</b> crème fraîche, chives, parmigiano	10
<b>Butter lettuce salad</b> avocado-green goddess dressing shaved fennel, radish, pickled red onion Briar Rose goat feta †	14
<b>Wood oven-gratinéed brandade</b> salted Oregon ling cod, potato cream, olive oil, garlic controne hot pepper, crostone	14
<b>Salad of corona beans</b> & <b>albacore tuna conserva</b> red onion, giardiniera	13
<b>Charcuterie</b> beef bresaola, grilled Laney Farm beef tongue smoked trout mousse, crispy pork trotter beef heart pastrami, porchetta di testa chicken liver - cherry - vin santo pâté pickles, green tomato chutney	18
<b>Insalata invernale</b> pear, apple, Kingfisher Farm greens, treviso Rogue 'Smokey Blue' cheese walnut, aged balsamico	14

**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 miŝta</b> lettuces, crisp seasonal vegetables arbequina olive oil, red wine vinegar	9

**G N O C C H I T H U R S D A Y**

<b>Hand-made potato dumplings</b> <i>in the Roman tradition of 'giovedì gnocchi'</i>	
<i>with</i> Marcella's N° 3 tomato butter sauce parmigiano	17
<i>or,</i> beef & pork ragù, tomato, red wine parmigiano	18
<i>or,</i> manila clams, tomato, onion, garlic, chili	18
<i>or,</i> kale & pistachio pesto, Briar Rose goat feta	18
<b>Gnocchi alla romana</b> <i>semolina gnocchi baked in the wood oven</i> house-mozzarella, tomato, porcini, rosemary, cream	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.*

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

**S E C O N D I**

<b>Speck-Wrapped Wood-Oven Roasted Idaho Trout</b> salsa verde, Oregon porcini risotto cake † sautéed spinach, roasted chanterelles ‡	30
<b>Painted Hills Beef Peposo</b> <i>peppery Tuscan braise</i> celery heart, celery root purée roasted Blue Truck Produce broccoli romanesco	29
<b>Smoky Rotisserie Chicken</b> red pepper jelly, crispy amish butter polenta, bacon-braised kale	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**

Gratinéed zolfino beans & chard tomato, parmigiano, breadcrumbs	10
Braised rainbow chard, fennel pollen, chèvre	9
Crispy wine-battered 47 <sup>th</sup> Ave Farm cauliflower salsa verde	10
Peppers in crema, polenta, basil, parmigiano	10
Huckleberry gold potatoes, rosemary garlic, three-cheese fonduta	10
Prosecco braised savoy cabbage	9

**F O R M A G G I** *5/ea. 14/all*

<i>Served with Oregon wildflower honey crackers &amp; fig-walnut salumi.</i>
<b>Camembert di bufala</b> <i>Lombardia</i> BUFFALO rich, creamy, lush
<b>The Blue Jay</b> <i>Deer Creek Sheboygan Wisc.</i> COW juniper-infused, 4-cream blue
<b>Nostrano di monte</b> <i>Lombardia</i> RAW COW washed rind, buttery, tender

**D O L C E**

*The Oregon apple & quince 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.*

**BOLLICINE**

<b>Morgex et de la Salle Extra Brut</b> Cave Mont Blanc '1187' 2014	16
<i>Valle d'Aosta</i> PRIÉ BLANC	
<b>Prosecco Brut Clara C'</b> 'Fiori di Prosecco' NV <i>Veneto</i> GLERA	10
<b>'Brichet' Frizzante</b> Casa Cošte Piane 2015 <i>Veneto</i>	13
<b>Malvasia dell'Emilia</b> La Collina 'Lunaris Secco' NV <i>Emilia</i>	11

**BIANCO**

<b>Valle del Tirso</b> Silvio Carta NV <i>Sardegna</i> VERNACCIA DI ORISTANO	13
<b>'Giuliano' Cameron</b> 2016 <i>Willamette Valley</i>	13
FRIULANO, PINOT GRIGIO, PINOT BLANC, MOSCATO, AUXERROIS	
<b>Melon Bow &amp; Arrow</b> <i>Johan Vineyard</i> 2016 <i>Willamette Valley</i>	12
<b>Pinot Gris</b> Ross & Bee Maloof 2016 <i>Dundee Hills</i>	13

**ORANGE**

<b>'Dinavolino' Denavolo</b> 2015 <i>Emilia-Romagna</i>	12
MALVASIA DI CANDIA, MARSANNE, UNIDENTIFIED LOCAL VARIETY	
<b>'Cošte di Riavolo' San Fereolo</b> 2013 <i>Piemonte</i>	16
RIESLING, GEWÜRZTRAMINER	

**ROSATO**

<b>'Alea Rosa' Andrea Occhipinti</b> 2016 <i>Lazio</i> ALEATICO	13
<b>Etna Rosato</b> Girolamo Russo 2016 <i>Sicilia</i> NERELLO MASCALESE	13
<b>'Cuvée YL' Yves Leccia</b> <i>Île de Beauté</i> 2016 <i>Corsica</i> NIELLUCIU	15

**ROSSO**

<b>Dolcetto d'Alba</b> Simone Scaletta 2015 <i>Piemonte</i>	13
<b>Barbera d'Alba Sup.</b> Corsini 'Armujan' 2013 <i>Piemonte</i>	15
<b>Barolo</b> Renato Ratti 'Marcanasco' 2013 NEBBIOLO	22
<b>Teroldego</b> Foradori 2014 <i>Trentino</i>	16
<b>Chianti Classico</b> Castell'in Villa 2012 <i>Toscana</i> SANGIOVESE	15
<b>Etna Rosso</b> Romeo del Castello 'Allegracore' 2015	18
<i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO	
<b>'Nerojbleo' Gulfi</b> 2012 <i>Sicilia</i> NERO D'AVOLA	14
<b>Pinot Noir</b> J. Christopher 'Cuvée Nostrana' 2014 <i>Eola Amity</i>	15



*Thursday Dinner*  
16 NOVEMBER

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

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

**THANKS TO OUR FARMERS & PURVEYORS**

47 <sup>th</sup> 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>	