

A N T I P A S T I

Tomato & leek soup mozzarella in carrozza, crème fraîche, chive	10
Fried calamari & chickpea salad aioli, salsa calabrese, Ayers Creek chickpeas peppers, arugula †	15
Salad of corona beans & albacore tuna conserva red onion, giardiniera	13
Charcuterie ciccio, pork & sun dried tomato sausage smoke trout mousse, crispy pork trotter copa di manzo, seared beef bresaola grilled Laney Farm beef tongue pickles, sour cherry & currant mostarda	19
Pork tenderloin tonnato albacore tuna aioli † thinly sliced pork tenderloin Visser Farm endive, celery heart, caper 7-minute egg	15

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 extra virgin arbequina olive oil, red wine vinegar	12
P A S T A	
Spaghetti beef meatballs, tomato, onion, garlic, parmigiano	20
Capellini manila clams, lemon, garlic, butter, parsley anchovy, bottarga, chili breadcrumbs	19
Goat cheese - stuffed pappardelle sage butter, toasted hazelnuts parmigiano, aged balsamico <i>add prosciutto di San Daniele</i>	20 2
Radiator Marcella's N° 3 tomato butter sauce, parmigiano	18

S E C O N D I

Grilled Quinault River Steelhead aioli, truffled celery root purée sautéed spinach & sweet tooth mushrooms † ‡	30
Worden Hill Farm Overnight Pork salsa verde, fried amish butter polenta, braised purple kale	29
Smoky Rotisserie Chicken spicy onion relish, parmigiano - mashed potatoes roasted brussels sprouts & kalettes	28
Tagliata <i>Painted Hills flat iron steak</i> † grilled to medium-rare, sliced, arugula, garlic - rosemary oil	26
Bistecca alla Costata <i>2 ¼ lb St. Helens Rib Eye</i> † grilled to medium - rare, sliced, garlic - rosemary oil	85

C O N T O R N I

Sautéed spinach, garlic, chili	9
Spaghetti squash, honey vinegar cinnamon, butter	9
Parmigiano - mashed potatoes	9
Prosciutto - wrapped salsify, balsamico	7
Prosecco braised cabbage, tomato, caraway	9`

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

*Served with Oregon wildflower honey
fig & walnut salumi, crackers*

Truffle Tremor *Cypress Grove,*
GOAT black truffle, soft, rich

Testun al Barolo *Piemonte*
SHEEP, GOAT, COW fruity, nebbiolo rind

Quadrello di bufala *Lombardia*
BUFFALO creamy, grassy, wash 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

Polpettine	beef meatballs, tomato, olives, ricotta, provolone, red onion, oregano	17
Granchio	dungeness crab, scallions, crème fraîche, chives, paprika butter, garlic, arugula	21
Alpina	smoked ham, raschera DOP, crème fraîche, shiitake mushrooms, garlic, thyme, chives	18
Salumi	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	17
Funghi verde	shiitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato ‡	20
Margherita	mozzarella, tomato, basil	13
Alla fiamma	tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	13
Marinara	tomato, garlic, wild oregano	10

D O L C E

*The Winter fruit 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 150ml pours; 100ml also available

Franciacorta Brut Barone Pizzini 'Animante' NV <i>Lombardia</i> CHARDONNAY, PINOT NERO, PINOT BIANCO	16
'R_B_L_' Brut Nature i Clivi 2017 <i>Friuli</i> RIBOLLA GIALLA	15
Prosecco di Valdobbiadene Sup. Brut Althea NV <i>Veneto</i> GLERA	11
Brut Rosé Murgio 2015 <i>Sicilia</i> NERELLO MASCALESE &c.	14
Moscato d'Asti Saracco 2017 <i>Piemonte</i>	9
B I A N C O	
Malvasia Kante 2013 <i>Friuli</i> MALVASIA	15
'Terra, Piccolo Derthona' Vigneti Massa 2017 <i>Piemonte</i> TIMORASSO	13
'I Masieri' La Bianca di Angiolino Maule 2017 <i>Veneto</i> GARGANEGA	13
Chardonnay Statera 2016 <i>Oregon</i> CHARDONNAY	13
R O S A T O	
Cerasuolo d'Abruzzo Le Vigne di Faraone 2017 <i>Abruzzo</i> MONTEPULCIANO	12
'Cuvée YL' Yves Leccia 2017 <i>Corsica</i> NIELLUCCIO, SCIACCARELLU	15
O R A N G E	
'Bianco' Ezio T. 2016 <i>Piemonte</i> ARNEIS, MALVASIA DI CANDIA	16
'Dinolino' Denavolo 2017 <i>Emilia-Romagna</i> MALVASIA DI CANDIA, MARSANNE, ORTRUGO, UNIDENTIFIED LOCAL VARIETY	15
R O S S O	
Valtellina Sup. Conti Sertoli Salis 'Capo di Terra' 2008 <i>Lombardia</i> NEBBIOLO	15
Barbera d'Alba Cascina delle Rose 2016 <i>Piemonte</i> BARBERA	14
Chianti Classico Montesecondo 2016 <i>Toscana</i> SANGIOVESE, &c.	16
Etna Rosso I Custodi 'Aetneus' 2011 <i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPuccio	17
'Nerojbleo' Gulfi 2013 <i>Sicilia</i> NERO D'AVOLA	15
Pinot Noir J. Christopher 'Cuvée Nostrana' 2016 <i>Eola Amity</i>	15
'JRG' Pamplin Family Winery 2014 <i>Washington</i> CABERNET SAUVIGNON, MERLOT, MALBEC, PETIT VERDOT	16

THANKS TO OUR FARMERS & PURVEYORS

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



Tuesday Dinner
22 JANUARY

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

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