

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

<b>Ayers Creek sibley squash soup</b> amaretti cookie, olive oil	10
<b>Albacore tuna tonnato</b> thinly sliced pork tenderloin, caper, endive †	14
<b>Oregon ling cod brandade *</b> <i>gratinéed in the wood oven</i> potato, garlic, cream, olive oil, bruschetta	13
<b>Tonno del Chianti</b> wine poached pork, chickpeas roasted tomatoes, arugula	16
<b>Charcuterie</b> chicken liver - vin santo - mushroom pâté smoked ham, seared beef bresaola crispy pork trotter, beef musetto smoked trout mousse, ciccioli pickles, spiced fruit chutney	18
<b>Salad of corona beans</b> & <b>albacore tuna conserva</b> red onion, giardiniera	13

**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
<b>P A S T A</b>	
<b>Lumache alla bolognese</b> beef & pork ragù, parmigiano	19
<b>Goat cheese stuffed pappardelle</b> sage butter, parmigiano	18
<b>Fettuccine all'arrabbiata</b> manila clams, tomato, calabrian chili garlic-chili-bread crumbs	18
<b>Capellini</b> Marcella's N° 3 tomato butter sauce parmigiano	17

**S E C O N D I**

<b>Wood Oven-Roasted Idaho Trout</b> aioli, roasted charlotte potatoes, sautéed spinach †	29
<b>Worden Hill Farm Pork Belly Braciolo</b> salsa verde, Ayers Creek amish butter polenta, roasted collard raab	29
<b>Smoky Rotisserie Chicken</b> spicy onion relish, mashed potatoes alla parmigiana braised lacinato kale	27
<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 bone-in rib eye</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.*

<b>Vongole bianco</b> clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	16
<b>Luganega</b> spicy sausage, raab, tomato, provolone, smoked mozzarella, olives	15
<b>Salumi</b> salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16
<b>Margherita</b> mozzarella, tomato, basil	12
<b>Funghi verde</b> shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato †	17
<b>Alla fiamma</b> tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	12
<b>Marinara</b> tomato, garlic, wild oregano	9

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

Sautéed chicory, garlic, chili, breadcrumbs *	9
Roasted purple sprouting broccoli & collard raab anchovy, garlic, walnut	10
Sautéed spinach, butter, parmigiano	8
Braised chard, bacon	8
Mashed potatoes all parmigiana	9

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

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

<b>Pecora Nera</b> <i>Toscana</i> SHEEP sweet, savory, vegetal, hard
<b>Toma della Rocca</b> <i>Piemonte</i> SHEEP, COW, GOAT bright, creamy, fresh
<b>Tartù</b> <i>Lombardia</i> RAW COW black truffled taleggio

**D O L C E**

*The Oregon 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.*

## WINES BY THE GLASS

### BOLLICINE

'R_B_L_' Brut Nature i Clivi NV <i>Friuli</i> RIBOLLA GIALLA	15
Prosecco Brut Clara C' 'Fiori di Prosecco' NV	10
Malvasia dell'Emilia La Collina 'Lunaris Secco' NV <i>Emilia</i>	11
Brut Rosé Murgo 2013 <i>Sicilia</i> NERELLO MASCALESE &c.	14

### BIANCO

Morgex et de La Salle Ermes Pavese 2016	16
<i>Valle d'Aosta</i> PRIÉ BLANC	
Isonzo Vie di Romans 'Flors di Uis' 2014	13
<i>Friuli</i> MALVASIA ISTRIANA, FRIULANO, RIESLING	
'Aorivola' i Cacciagalli <i>Roccamonfina</i> 2016	13
<i>Campania</i> FALANGHINA	
'Vignemie' Heritage di Francesco Intorcica 2016	13
<i>Sicilia</i> GRILLO	

### ORANGE

'Dinavolino' Denavolo 2015 <i>Emilia-Romagna</i>	12
MALVASIA DI CANDIA, MARSANNE, UNIDENTIFIED LOCAL VARIETY	

### ROSATO

Etna Rosato Terre Nere 2016 <i>Sicilia</i> NERELLO MASCALESE &c.	14
Patrimonio Yves Leccia 2016 <i>Corsica</i> NIELLUCCIU, GRENACHE	16

### ROSSO

Barbera d'Alba Sup. Corsini 'Armujan' 2013 <i>Piemonte</i>	15
'La Selva di Moirano' Scarpa 2011 <i>Piemonte</i> BRACHETTO	15
Carmignano Capezzana 'Villa di Capezzana' 2012	16
<i>Toscana</i> SANGIOVESE, CABERNET SAUVIGNON	
Dogliani Sup. Cascina Corte <i>Pirochetta Vecchie Vigne</i> 2013	13
<i>Piemonte</i> DOLCETTO	
'Cala Cala' Calabretta [2005, 2008, 2009]	14
<i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO	
'Palmento' Vino di Anna 2016 ( <i>Chilled</i> )	16
<i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO, ALICANTE, &c.	
'Nerojbleo' Gulfi 2012 <i>Sicilia</i> NERO D'AVOLA	14
Pinot Noir J. Christopher 'Cuvée Nostrana' 2015 <i>Eola Amity</i>	15
Nebbiolo Cameron 2013 <i>Dundee Hills/Ribbon Ridge</i>	18

## THANKS TO OUR FARMERS & PURVEYORS

47 <sup>th</sup> 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>	



Wednesday Dinner  
21 MARCH

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

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