

A N T I P A S T I

Spring onion & potato soup pesto, prosciutto	10
Seared albacore tuna tataki avocado crema, aci sivri chili oil scallion, spicy greens	14
Marinated strawberry & Briar Rose fromage blanc crostone Your Kitchen Garden lettuces, prosciutto radish, lemon vinaigrette, pickled red onion	14
Salad of corona beans & albacore tuna conserva red onion, giardiniera	13
Charcuterie smoked trout mousse, ciccioli crispy pork trotter, sopressata di Medici seared beef bresaola, beef heart pastrami chicken liver - vin santo - pâté pickles, strawberry & currant 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 extra virgin arbequina olive oil, red wine vinegar	9
P A S T A	
Radiatore pork & beef meatballs, parmigiano Marcella's N ^o 3 tomato butter sauce	19
Capellini Oregon pink shrimp, lemon cream chili breadcrumbs	18
Hawaiian blue prawn ravioli chive, basil, spring onion	20
Goat cheese - stuffed pappardelle braised porcini mushrooms, pecorino, mint ‡	20

S E C O N D I

Wood Oven - Roasted Idaho Trout aioli, spring onion risotto cake sautéed spinach & morel mushrooms † ‡	29
Overnight Pork Shoulder salsa verde, leek mashed potatoes, grilled asparagus	28
Smoky Rotisserie Chicken spicy onion relish, fried amish butter polenta bacon - braised Kingfisher Farm greens	27
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 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

Granchio	dungeness crab, green garlic, scallions, mascarpone, chives, paprika butter, arugula	21
Diavola	spicy sausage, mozzarella, provolone, tomato, Mama Lil's peppers	17
Salumi	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	17
Funghi verde	shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato †	18
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

C O N T O R N I

Roasted cauliflower, herbed yogurt	9
Wood oven - roasted 47 th Ave Farm fava beans * sea salt, lemon	10
Sautéed Kingfisher spinach, garlic	9
Braised rainbow chard, fromage blanc	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.*

Rogue 'Smokey Blue' *Central Point, OR*
COW cold-smoked over hazelnut shells

Toma della Rocca *Piemonte*
SHEEP, COW, GOAT buttery, creamy, fresh

La Maremmana *Toscana*
BUFFALO piquant, grassy, clean

D O L C E

*The Oregon apple & rhubarb 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.*

W I N E S B Y T H E G L A S S *150 ml pours; 100 ml also available*

B O L L I C I N E

'R_B_L_' Brut Nature i Clivi NV <i>Friuli</i> RIBOLLA GIALLA	15
Prosecco Brut Clara C' 'Fiori di Prosecco' NV	10
Brut Rosé Murgo 2013 <i>Sicilia</i> NERELLO MASCALESE &c.	14
Moscato d'Asti Montaribaldi 'Righey' 2016 <i>Piemonte</i>	9

B I A N C O

Roero Arneis Vietti 2016 <i>Piemonte</i> ARNEIS	14
Terre Siciliano Calabretta 2016 <i>Sicilia</i> CARRICANTE	13
'Giovanni' Cameron 2017 <i>Dundee Hills</i> PINOT BLANC	12

O R A N G E

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

R O S A T O

Vino Rosato Luigi Giordano 2017 <i>Piemonte</i> NEBBIOLO	12
Etna Rosato Terre Nere 2016 <i>Sicilia</i> NERELLO MASCALESE &c.	14

R O S S O

Gamay Lo Triolet 2016 <i>Valle d'Aosta</i>	13
Coste della Sesia Proprietà Sperino 'Uvaggio' 2013	16
<i>Piemonte</i> NEBBIOLO, VESPOLINA, CROATINA	
Barbera d'Asti Sup. Ezio T. 'Terra del Noce' 2012 <i>Piemonte</i>	15
Dogliani Sup. Cascina Corte <i>Pirochetta Vecchie Vigne</i> 2013	13
<i>Piemonte</i> DOLCETTO	
Carmignano Capezzana 'Villa di Capezzana' 2013	16
<i>Toscana</i> SANGIOVESE, CABERNET SAUVIGNON	
'Kepos' Ampeleia 2016 <i>Toscana</i> ALICANTE, CARIGNAN, &c.	15
'Sacromonte' Castello di Potentino 2012 <i>Toscana</i> SANGIOVESE	15
Vittoria Frappato Nanfro 2016 <i>Sicilia</i> FRAPPATO	13
Pinot Noir J. Christopher 'Cuvée Nostrana' 2015 <i>Eola Amity</i>	15



Tuesday Dinner
22 MAY

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

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

T H A N K S T O O U R F A R M E R S & P U R V E Y O R S

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>	