

ANTIPASTI

- Ayers Creek chickpea & tomato crema 9
onion, crème fraîche
olive oil, parmigiano
- Salad of corona beans 12
& albacore tuna conserva
red onion, giardiniera
- Charcuterie 18
beef musetto, smoked trout mousse, ham
chicken liver - vin santo - cherry pâté
beef bresaola, crispy pork trotter
grilled beef tongue, pickles
huckleberry compote
- Blue Truck green beans 13
tomato, French fingerlings, pancetta
red wine vinaigrette, Briar Rose goat feta
aged balsamico
- Sweet corn sformato *warm savory custard* * 13
cherry tomatoes, basil, espelette pepper
raschera DOP fonduta
- Beet-cured coho salmon gravlax 14
grilled bruschetta, chèvre, shaved fennel
Blue Truck Farm lettuces
Mama Lil's, green goddess dressing

PIZZE *Served uncut, as is the traditional Italian style.*

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

- Nardello sausage, smoked mozzarella, tomato, Jimmy Nardello peppers, sweet corn, red onion 17
- Alpina smoked ham, raschera DOP, crème fraîche, shiitake mushrooms, garlic, thyme, chives 17
- Granchio dungeness crab, green garlic, scallions, crème fraîche, chives, paprika butter, arugula 20
- Vongole bianco clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata 16
- Funghi verde shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato 17
- Salumi salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers 16
- Margherita mozzarella, tomato, basil 12
- Alla fiamma tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives 12

PRIMI

- Insalata Nostrana 12
radicchio, parmigiano, rosemary - sage croutons
caesar-style dressing *contains raw egg* †
- Insalata miŝta 9
lettuces, crisp seasonal vegetables
arbequina olive oil, red wine vinegar

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

- Hand-made potato dumplings
in the Roman tradition of 'giovedì gnocchi'
- with* Marcella's N° 3 tomato butter sauce 17
- or,* sweet onion & pepper crema, basil 17
Briar Rose goat's milk feta
- or,* beef & pork ragù, parmigiano 18
- or,* Manila clams, lemon cream, spinach 18
cherry tomatoes, garlic-chili breadcrumbs
- Gnocchi alla romana 18
semolina gnocchi baked in the wood oven
house-mozzarella, tomato, porcini, rosemary, cream

SECONDI

- Wood-Oven Roasted Idaho Trout 29
salsa verde, umbrian lentils
sautéed spinach & lobster mushrooms †
- Grilled Lan-Roc Pork Loin Braciola 28
pepper jelly, crispy Bob's Red Mill polenta
braised kale
- Laney Family Farm Beef Brisket 29
red wine, tomato, mashed potatoes alla parmigiana
braised sweet & sour red cabbage
- Smoky Rotisserie Chicken 26
aioli, crispy mushroom risotto cake † †
roasted Blue Truck Farm broccoli
- Tagliata *Painted Hills flat iron steak* 26
grilled to medium-rare, sliced, arugula, garlic - rosemary oil †
- Bistecca alla Fiorentina *2 ¼ lb St. Helens rib steak* 80
grilled to medium-rare, garlic - rosemary oil †

CONTORNI

- Your Kitchen Garden poblano peppers in crema 10
crispy polenta, basil
- Sweet & sour braised red cabbage 7
- Fried green tomatoes, aioli † * 11
- Eggplant parmigiana, tomato, mozzarella 11
- Wood oven-roasted Groundwork Organics 11
padrón peppers, sea salt, aioli †
- Sautéed spinach, anchovy, garlic, chili 9

DOLCE

The Oregon peach & berry 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.*

FORMAGGI 5/ea. 14/all

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

Mopsy's Best *Black Sheep Creamery, WA*
RAW SHEEP grassy, nutty, earthy

Camembert di bufala *Lombardia*
BUFFALO rich, creamy, lush

Pantaleo *Sardinia*
GOAT hard, funky, herbaceous

WINES BY THE GLASS *All wines available as half glasses.*

S P U M A N T E

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| Morgex et de la Salle Extra Brut Cave Mont Blanc '1187' 2014 <i>Valle d'Aosta</i> PRIÉ BLANC | 16 |
| Prosecco Brut Clara C' 'Fiori di Prosecco' NV <i>Veneto</i> GLERA | 10 |
| Lambrusco di Sorbara Rosato Paltrinieri 'Radice' 2015 <i>Emilia</i> | 11 |
| Malvasia dell'Emilia La Collina 'Lunaris Secco' NV <i>Emilia</i> | 11 |

B I A N C O

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| Colli di Luni Terenzuola <i>Vigne Basse</i> 2016 <i>Toscana</i> VERMENTINO | 13 |
| Valle del Tirso Silvio Carta NV <i>Sardegna</i> VERNACCIA DI ORISTANO | 13 |
| Pinot Gris Ross & Bee Maloof 2016 <i>Dundee Hills</i> | 13 |
| 'Giuliano' Cameron 2016 <i>Willamette Valley</i> FRIULANO, PINOT GRIGIO, PINOT BLANC, MOSCATO, AUXERROIS | 13 |

O R A N G E

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| 'Coenobium Ruscum' Suore Cistercensi 2015 <i>Lazio</i> TREBBIANO, MALVASIA, VERDICCHIO | 15 |
| Romangia Tenute Dettori 2016 <i>Sardegna</i> VERMENTINO | 14 |

R O S A T O

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| Portofino Bisson 2016 <i>Liguria</i> CILIEGIOLO | 11 |
| Toscana Rosato Sesti 2016 <i>Toscana</i> SANGIOVESE | 12 |
| 'Pretty Things' Holden 2016 <i>Columbia Gorge/Southern Oregon</i> NEBBIOLO, DOLCETTO | 11 |

R O S S O

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| Colline Novaresi Monsecco 'Pratogrande' 2013 <i>Piemonte</i> NEBBIOLO | 13 |
| Barbera d'Asti Sup. Ezio T. 'Terra del Noce' 2012 <i>Piemonte</i> | 15 |
| Rossese di Dolceacqua Terre Bianche 2015 <i>Liguria</i> | 13 |
| Etna Rosso Romeo del Castello 'Allegracore' 2015 <i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPuccio | 18 |
| 'Nerojbleo' Gulfi 2012 <i>Sicilia</i> NERO D'AVOLA | 14 |
| Pinot Noir J. Christopher 'Cuvée Nostrana' 2014 <i>Eola-Amity</i> | 15 |
| Sangiovese Viola <i>Sailor Vineyard</i> 2016 <i>Columbia Gorge</i> | 13 |

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

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|--|-----------------------------------|----------------------------------|
| 47 th 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> | |



Thursday Dinner
21 SEPTEMBER

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

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