

A N T I P A S T I

Umbrian lentil soup porcini, rosemary, olive oil parsley, parmigiano	10
Sugar loaf chicory salad <i>Roman - style shaved chicory</i> celery, anchovy, lemon, garlic, chopped egg pecorino romano, garlic - chili breadcrumbs	13
Charcuterie smoked trout mousse, crispy pork trotter ciccio, smoked pork & paprika sausage ham, seared beef bresaola chicken liver & pear pâté pickles, blueberry mostarda	19
Salad of corona beans & albacore tuna conserva red onion, giardiniera	13
Wood oven - roasted fushimi peppers aioli, lemon †	12

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 pork & chicken meatballs, tomato, olives, chèvre, provolone, red onion, oregano	17
Granchio dungeness crab, green garlic, scallions, crème fraîche, chives, paprika butter, arugula	21
Vongole bianco clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	17
Salumi salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	17
Funghi verde shiitake 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

P R I M I

Insalata Nostrana radicchio, parmigiano, rosemary - sage croutons caesar - style dressing <i>contains raw egg</i> †	12
Insalata mista lettuces, crisp seasonal vegetables extra virgin arbequina olive oil, red wine vinegar	12

P A S T A

M E A T B A L L M O N D A Y	
Spaghetti pork & chicken meatballs Marcella's № 3 tomato butter sauce, parmigiano <i>add a farm egg</i>	20 2 2
Capellini all'arrabbiata fried calamari, Ayers Creek astiana tomato sauce garlic-chili breadcrumbs	20
Goat cheese - stuffed pappardelle Deep Roots Farm pepper crema, goat cheese feta <i>add prosciutto di San Daniele</i>	19 2
Strozzapreti alla bolognese beef & pork ragù, celery root, red wine, leek parmigiano	20

S E C O N D I

Mushroom - Stuffed Wood - Oven Roasted Idaho Trout smoky salsa vasca, Ayers Creek chickpeas all'uccelletto sautéed spinach & chanterelles ‡ †	30
Laney Farm Beef Brisket horseradish salsa verde, mashed potatoes alla parmigiana sweet & sour red cabbage	29
Smoky Rotisserie Chicken spicy onion relish, Ayers Creek amish butter polenta, braised rainbow chard	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 Helen's bone-in Rib Eye</i> † grilled to medium - rare, sliced, garlic - rosemary oil	85

C O N T O R N I

Poblano peppers in crema, polenta basil, parmigiano	11
Lacinato kale modenese, ricotta, almonds currants, cinnamon, balsamico	10
Roasted cauliflower & jimmy nardello peppers parmigiano fonduta	11
Sautéed carrots, calabrian chili, anchovy	10
Mashed potatoes alla parmigiana	9

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

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

Pecorino Tuada *Tuscany*
SHEEP firm, earthy, sweet

Quadrello di Bufala *Lombardia*
BUFFALO creamy, grassy, wash rind

Rogue River Blue *Central Point, OR*
RAW COW macerated in pear brandy

D O L C E

*Blue Truck Farm 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 150ml pours; 100ml also available

BOLLICINE

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 Murgo 2015 <i>Sicilia</i> NERELLO MASCALESE &c.	14
Moscato d'Asti Saracco 2017 <i>Piemonte</i>	9

BIANCO

Soave Classico Prà 'Staforte' 2016 <i>Veneto</i> GARGANEGA	14
Gavi Francesco Rinaldi & Figli 2017 <i>Piemonte</i> CORTESE	13
Pinot Gris Ross & Bee Maloof <i>Temperance Hill</i> 2017 <i>Eola-Amity</i>	13

ROSATO & RAMATO

Rosato del Frusinate Costa Graia 2017 <i>Lazio</i> CESANESE	13
Cerasuolo d'Abruzzo Le Vigne di Faraone 2017 <i>Abruzzo</i> MONTEPULCIANO	12
'Ramato' Cameron 2017 <i>Dundee Hills</i> PINOT GRIGIO	14

ORANGE

'Bianco' Ezio T. 2016 <i>Piemonte</i> ARNEIS, MALVASIA DI CANDIA	16
'Coste di Riavolo' San Fereolo 2014 <i>Piemonte</i> RIESLING, GEWÜRZTRAMINER	16

ROSSO

Valtellina Sup. Conti Sertoli Salis 'Capo di Terra' 2008 <i>Lombardia</i> NEBBIOLO	15
Chianti Classico Rocca di Montegrossi 2015 <i>Toscana</i> SANGIOVESE	15
Aglianico del Vulture Mušto Carmelitano <i>Serra del Prete</i> 2012 <i>Campania</i> AGLIANICO	15
'Nerojbleo' Gulfi 2013 <i>Sicilia</i> NERO D'AVOLA	15
Barbera Viola 'Barbera d'Alder' 2016 <i>Columbia Valley</i>	14
Pinot Noir J. Christopher 'Cuvée Nostrana' 2015 <i>Eola Amity</i>	15
'JRG' Pamplin Family Winery 2014 <i>Washington</i> CABERNET SAUVIGNON, MERLOT, MALBEC, PETIT VERDOT	16



Monday Dinner
15 OCTOBER

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 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>	