

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

<b>Chilled zucchini &amp; spring onion soup</b> Briar Rose goat feta, Ayers Creek chili oil	10
<b>Crispy salt cod croquettes</b> aioli, arugula, fennel, lemon	13
<b>Salad of corona beans &amp; albacore tuna conserva</b> red onion, house giardiniera	13
<b>Charcuterie</b> chicken liver - vin santo pâté, beef bresaola crispy pork trotter, smoked trout mousse beef heart pastrami, tonno del chianti grilled Laney Farm beef tongue, pickles boysenberry & sour cherry mostarda	19
<b>Your Kitchen Garden salad</b> avocado, radish, beets, goat milk feta, chives	14

**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 extra virgin arbequina olive oil, red wine vinegar	9

**P A S T A**

**M E A T B A L L M O N D A Y**

<b>Capellini</b> pork & beef meatballs, Walla Walla onion tomato, garlic, paprika <i>add a farm egg</i>	20  2
<b>Paglia e fieno</b> <i>Straw &amp; hay — egg &amp; spinach fettuccine</i> Oregon pink shrimp, arugula, lemon cream, chives	20
<b>Radiator</b> Marcella's N <sup>o</sup> 3 tomato butter sauce, parmigiano	18
<b>Goat cheese - stuffed pappardelle</b> herb pesto, goat feta, fried zucchini	19

**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>Polpettine</b> pork & beef meatballs, tomato, olives, ricotta, provolone, red onion, oregano	17
<b>Vongole bianco</b> clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	17
<b>Sonia</b> arugula, prosciutto, crème fraîche, tomato, rosemary, pecorino	19
<b>Salumi</b> salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	17
<b>Funghi verde</b> shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato †	18
<b>Margherita</b> mozzarella, tomato, basil	13
<b>Alla fiamma</b> tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	13
<b>Marinara</b> tomato, garlic, wild oregano	10

**S E C O N D I**

<b>Grilled Alaskan Sockeye Salmon</b> aioli, porcini & radicchio risotto cake, sautéed Kingfisher Farm spinach †	32
<b>Wood Oven - Roasted Idaho Trout</b> salsa vasca, fried Yukon gold potatoes, roasted green beans	30
<b>Worden Hill Farm Pork Arrotoato *</b> <i>sausage stuffed &amp; rolled pork shoulder</i> salsa verde, fried amish butter polenta, braised rainbow chard	29
<b>Smoky Rotisserie Chicken</b> spicy onion relish, chickpeas all'uccelletto, braised green 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 Costata</b> 2 ¼ lb <i>St. Helen's bone-in rib eye</i> grilled to medium-rare, garlic - rosemary oil †	80

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

Sauteed escarole, garlic, chili, orange agrumato	9
Bacon - braised harukei turnips pickled mustard seeds	9
Roasted cauliflower, herbed yogurt	9
Chickpeas all'uccelletto, tomato, sage, garlic	9

**F O R M A G G I**

5/ea 14/all

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

**Quadrello di Bufala** *Lombardia*  
BUFFALO buttery, rich, washed rind

**Rocchetta** *Piemonte*  
COW, SHEEP, GOAT creamy, grassy  
cheesecake texture

**Ubriaco Pinot Rosé** *Veneto*  
COW pinot grigio & rose petal washed rind

**D O L C E**

*The Oregon summer 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.*

WINES BY THE GLASS 150ml pours; 100ml also available

**BOLLICINE**

'R_B_L_' Brut Nature i Clivi 2017 <i>Friuli</i> RIBOLLA GIALLA	15
Asolo Prosecco Sup. Brut Case Paolin NV <i>Veneto</i> GLERA	10
Brut Rosé Murgo 2014 <i>Sicilia</i> NERELLO MASCALESE &C.	14
Moscato d'Asti Saracco 2017 <i>Piemonte</i>	9

**BIANCO**

Roero Arneis Vietti 2017 <i>Piemonte</i> ARNEIS	14
Colli di Luni Vermentino Terenzuola 'Vigne Basse' 2017 <i>Toscana</i> VERMENTINO	13

'Giovanni' Cameron 2017 <i>Dundee Hills</i> PINOT BLANC	12
Chardonnay Crowley 2016 <i>Willamette Valley</i>	14

**ROSATO**

Vino Rosato Luigi Giordano 2017 <i>Piemonte</i> NEBBIOLO	12
Bardolino Chiaretto Le Fraghe 'Rödon' 2017 <i>Veneto</i> CORVINA, RONDINELLA	12

Rosé of Pinot Noir The Eyrie Vineyards 2017 <i>Willamette Valley</i>	14
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**ROSSO**

Gamay Lo Triolet 2016 <i>Valle d'Aosta</i>	13
Coste della Sesia Proprietà Sperino 'Uvaggio' 2013 <i>Piemonte</i> NEBBIOLO, VESPOLINA, CROATINA	16

Barbera d'Asti Sup. Ezio T. 'Terra del Noce' 2012 <i>Piemonte</i>	15
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Chianti Classico Castell'in Villa 2013 <i>Toscana</i> SANGIOVESE	15
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'Sacromonte' Castello di Potentino 2012 <i>Toscana</i> SANGIOVESE	15
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Aglianico del Vulture Mušto Carmelitano <i>Serra del Prete</i> 2012 <i>Campania</i> AGLIANICO	15
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Pinot Noir J. Christopher 'Cuvée Nostrana' 2015 <i>Eola Amity</i>	15
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Monday Dinner  
16 JULY

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 <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>	