

ANTIPASTI

Charcuterie 12
house testa, mortadella,
Barolo & Tartufo salami, apple mostarda
cornichons, marinated mushrooms

**Salad of cannellini beans
& olive oil poached albacore tuna** 11
house giardiniera

Cesare's egg 10
chestnut polenta, Parmigiano-Reggiano
Oregon white truffles

Scamorza cheese 9
roasted in the wood oven
shiitake mushrooms, bruschetta
add crispy Laughing Stock Pork 2

PRIMI

MEATBALL MONDAY

Polpettine pizza 15
meatballs, tomato, mozzarella, ricotta, oregano

Fettuccine 14
pork and beef meatballs
Marcella's N° 3 tomato butter sauce

Prarie Creek carrot prosecco soup 7

Beet Ravioli 15
chive butter

Polenta Pasticcio 10
beef celery ragu, balsamella

Beet and goat cheese salad 10
blood orange, arugula, pistachio

Insalata Nostrana 10
radicchio, Parmigiano
rosemary sage croutons, Cæsar style dressing †

Insalata miſta 9
lettuces, crisp seasonal vegetables
arbequina extra virgin olive oil, red wine vinegar

PIZZE *Served uncut, as is the traditional Italian style.*
Our tomatoes are Italian San Marzano DOP.
Our dough is naturally leavened.

to any pizza, add arugula 2
Prosciutto di Parma 4
anchovies 3

Margherita house-made mozzarella, tomato, basil 11

Marinara tomato, garlic, wild oregano 9

Sofia thinly sliced potatoes, pancetta, rosemary, olive oil 12

La Dolce Vita caramelized onions, gorgonzola dolce, anchovies 14

La Napoli tomato, olives, capers, house mozzarella, Mama Lil's peppers, oregano 14

Luganega spicy sausage, smoked mozzarella, tomato, rapini 15

Diavola spicy sausage, provolone, house mozzarella, tomato, Mama Lil's peppers 15

Funghi shiitake mushrooms, house bacon, fontina Val d'Aosta, Parmigiano 15 w/egg 17

4 Formaggi fontina Val d'Aosta, Keith's ricotta, gorgonzola dolce, Parmigiano, garlic 15

* Limited availability.

† Contains raw egg.

WINE FLIGHTS *Three two-ounce pours of a common theme*

Another look at '07
Dundee Hills Pinot noir, featuring wines from
Westrey, Cameron & J. Christopher 15

Three Alpine Reds
with a sense of place and a French accent
from Grosjean in Valle d'Aosta 15

SECONDI

Oregon Petrale Sole 19
blood orange butter, pine nuts, sautéed purple sprouting broccoli

Astoria Sturgeon 22
salsa verde, purgatorio beans all'uccelletto, spinach

Pork Saltimbocca 18
roasted purple potatoes

Tagliata 19
Piemontese flat iron steak, grilled to rare, sliced
arugula, garlic rosemary oil

Bistecca alla Fiorentina 60
2-inch thick, 1 kilo Piemontese porterhouse steak
grilled to rare-medium rare

CONTORNI 6/EA

Purgatorio beans all'uccelletto
Collard greens, garlic, chile flake
Braised lentils, garlic, bruschetta

DOLCE

*The apple blueberry crisp may be
pre-ordered as it takes 20 minutes to prepare.*

FORMAGGI 5/EA, 12/ALL

*Served with wildflower honey,
fig & walnut 'salami', house-made crackers.*

from Ancient Heritage Dairy
Adelle sheep/cow
Rosa sheep/cow

from Estrella Family Creamery
Dominoes cow, natural rind