

## ⇒ *Menù di Antipasti*

### ***Bread Service \$6***

#### ***With House Olives \$12***

Fresh Artisan bread served with cold-pressed extra virgin Italian olive oil & balsamic crema - Vegan

### ***Bruschetta \$14***

A chilled appetizer of seasonal tomato confit & fresh basil with Italian toasts - Vegan

### ***Burrata \$15***

Traditional fresh Italian cheese served with wild arugula, a duet of tomato confit, sun dried tomato, pesto & balsamic reduction  
Vegetarian/GF

### ***Crema di Formaggio \$14***

A savory goat cheese & Italian olive oil spread served with house made bread & rosemary crackers - Vegetarian

### ***Tapenade \$14***

A rustic spread of Italian country olives, fresh basil & Roman pepper  
Served with rosemary crackers - Vegan

## ⇒ *Menù di Insalati*

### ***Side Salad \$11***

#### ***Family Style \$24***

Served with balsamic vinegar & olive oil  
Wild arugula & seasonal tomatoes *or*  
Wild arugula & roasted beets  
Both finished with goat cheese  
Vegan option/GF

### ***Caprese \$14***

Fior di latte, fresh basil, balsamic roasted roma tomatoes - finished with Italian olive oil Vegetarian/GF

### ***Caesar\* \$12***

#### ***Family Style\* \$26***

The classic romaine salad - dressed in our family's Caesar dressing recipe  
Finished with Parmigiano Reggiano & house croutons - GF without croutons

### ***Warm Brussel Sprout Salad\* \$17***

A cozy seasonal salad - roasted brussel sprouts, tender bacon, and hard cooked egg.  
Dressed with balsamic vinaigrette & garnished with Parmigiano Reggiano

### ***Crudo di Tonno\* \$28***

Sashimi grade tuna - dressed with a fresh salsa verde of basil, capers & lemon then tossed with tomato confit  
Served with wild arugula - GF

## ⇒ *Altri*

### ***Zuppa del giorno \$8/14***

Served with fresh como  
Ask your server

### ***Creamy Polenta \$14***

GF - Vegetarian

### ***Pasta Rossa \$20***

Served with fresh penne rigate  
Vegetarian

### ***Pasta con Burro \$20***

Served with fresh tagliatelle  
Finished with Parmigiano Reggiano  
Vegetarian

### ***Antipasti***

*Served with artisan crackers, caponata, house olives & small bites*

**Choose one Antipasto \$20**

**Choose three Antipasto \$38**

**Piatto completo \$68**

***Pinzimonio*** Vegan

Classic Italian raw vegetables

***Parmigiano Reggiano***

with balsamic reduction

***Gorgonzola DOP***

***Prosciutto***

***Salumi Toscano***

***Seasonal cheese***

Thank you for dining with us!

A service charge of 20% has been added to your bill. This charge helps support our team and ensures we can continue to provide exceptional service. We appreciate your understanding and your support of our hardworking staff!

If you have any questions or feedback, please don't hesitate to ask.

## ⇒ *Menù di Pasta*

### ***Burro di Salvia \$27***

An exquisite sage brown butter  
Served with butternut squash ravioli  
Vegetarian

### ***Traditional Bolognese \$28***

A 6 hour meat ragu recipe from Portland's  
sister city Bologna - traditionally served with  
fresh tagliatelle & Parmigiano Reggiano

### ***Ragù della Domenica \$28***

A take on ragu Bolognese prepared with  
crushed San Marzano tomatoes, served with  
fresh tagliatelle & Parmigiano Reggiano

### ***Ligurian Pesto \$24***

Fresh house made pesto  
Served with fresh trenette  
Finished with Parmigiano Reggiano  
Vegetarian

### ***Greca \$26***

Artichoke hearts, olives, capers, white wine,  
tomato confit & herbs  
Served with fresh penne rigate - Vegan

### ***Puttanesca \$26***

Simple, powerful sauce of San Marzano  
tomatoes, Sicilian anchovies, garlic, olives,  
capers & seasonal herbs  
Served with fresh casarecce

### ***Sweet Italian Ragù \$28***

Sweet Italian sausage, tomato confit, butter &  
San Marzano tomato  
Finished with pecorino Romano  
Served with fresh casarecci

### ***Amatriciana \$28***

One of the four Roman pastas dishes  
A spicy sauce with pancetta & fresh tomatoes  
Served with fresh linguini  
Finished with Pecorino Romano

### ***Carbonara\* \$26***

One of the four Roman pasta dishes  
The classic of fresh eggs creamed with Italian  
cheese, pancetta & caramelized onions  
Served with fresh penne rigate  
Finished with Pecorino Romano

### ***Cacio e Pepe \$24***

One of the four Roman pasta dishes  
A quintessential dish based on Pecorino  
Romano with black pepper  
Served with fresh linguini or penne rigate  
Finished with more cheese! - Vegetarian

### ***Tortellini \$32***

"Fatto a mano" tortellini filled with a classic  
meat recipe from Emiglia - Romagna  
Tossed in a 24 month Crema di parmigiano

### ***Boscaiola \$32***

Ours from the region of Emiglia - Romagna  
Pancetta, sausage & seasonal mushrooms in  
a "panna style" cream sauce  
Served with fresh ravioli  
Finished with Parmigiano Reggiano

### ***Alla Monzese \$30***

From Lombardy - Alla Monzese is our golden  
Saffron cream sauce prepared with sausage  
& served with fresh penne rigate  
Finished with Parmigiano Reggiano

### ***Al Gorgonzola \$28***

A gorgonzola & Parmigiano Reggiano  
Cream sauce with hint of citrus  
Served with fresh pappardelle - Vegetarian

### ***Pomodoro Arrosto \$28***

A Northern Italian cream sauce  
Tomatoes three ways, fresh cream & butter  
Served with butternut squash ravioli  
Finished with Parmigiano Reggiano  
Vegetarian

### ***Tartufo \$30***

A Black truffle cream sauce  
Served with fresh pappardelle - Vegetarian

### ***Zafferano \$28***

Golden Saffron cream sauce  
Served with fresh pappardelle  
Finished with Parmigiano Reggiano  
Vegetarian

### ***Shrimp en Bianco \$30***

Shrimp in a white wine, butter, roasted  
tomato pan sauce with capers & herbs  
Tossed with fresh linguini

### ***Steelhead \$36***

Limited availability  
Served in a caper & sundried tomato butter  
with artichoke hearts & white wine - GF

### ***Lasagne \$30***

Limited availability  
Served every Friday & Saturday  
Ready from the oven at 5pm

\*Eating raw or undercooked meat, unpasteurized eggs or seafood can cause illness

If you have food allergies or sensitivities inform your server. Not all food ingredients are listed on the menu.

GF notates gluten free. Be advised that the kitchen is not an allergy free environment

Modifications are welcome though cannot be returned to the kitchen