

A N T I P A S T I

- House charcuterie** 14
pork rillettes, porchetta di testa, ciccioli
pork liver cibreo, grain mustard, cornichons
cranberry mostarda
- Salad of cannellini beans
& Albacore tuna conserva** 11
house giardiniera
- Fino in Fondo salumi** 14
*from Carmen Peirano & Eric Ferguson
of Nick's Italian Cafe*
TOSCANO, FINOCCHIONA, TARTUFO
GENTILE, SOPPRESSATA & CALABRESE
- Beet & citrus salad** 10
blood orange, chiogga beets, satsuma mandarin
Castelvetrano olives, miner's lettuce
- Ayers Creek fried chickpeas** 9
spinach, chili, garlic, house ricotta
- Fonduta al tartufo** 12
Oregon black truffle, fontina Val d'Aosta
bruschetta, endive

P R I M I

- Umbrian lentil soup** 8
porcini mushrooms, parmigiano
- Insalata Nostrana** 10
radicchio, parmigiano, rosemary-sage croutons
Cæsar-style dressing †
- Insalata miŝta** 9
lettuces, crisp seasonal vegetables
arbequina extra virgin olive oil, red wine vinegar

P A S T A

- Spaghetti** 15
pork & beef meatballs, parmigiano
Marcella's N° 3 tomato butter sauce
- Capellini** 16
Manila clams, bay scallops, spinach, white wine
cream, breadcrumbs, gremolata
- Rigatoni bolognese** 16
beef & pork ragu, parmigiano
- Paglia e fieno** 16
'straw and hay' — spinach & egg fettuccine
hedgehog mushrooms, house ham, shallot
cream, white wine

P I Z Z E *Served uncut, as is the traditional Italian style.*

Our tomatoes are Italian San Marzano DOP. Our dough is naturally leavened.

- Alba** Oregon white truffle, taleggio, prosciutto, sage, cabbage 18
- Funghi verde** shiitake mushrooms, house mozzarella, garlic, arugula, pecorino sardo 14
- Diavola** spicy sausage, house mozzarella, provolone, tomato, Mama Lil's peppers 15
- Alla fiamma** tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives 12
- Granchio** Dungeness crab, crème fraîche, smoked paprika, fines herbs 18
- Margherita** house mozzarella, tomato, basil 12
- Marinara** tomato, garlic, wild oregano 9
- Salumi** dry salami, tomato, provolone, house mozzarella, wild oregano, honey, Mama Lil's 14

W I N E F L I G H T S *pours of a common theme*

- De Bartoli Marsala** three fortified, appetite-whetting whites from Sicily 15
- Ugo Lequio Nebbiolo** Langhe Nebbiolo; Barbaresco Gallina & Barbaresco Gallina Riserva 16
- Three new Oregonians** Teutonic Pinot meunier, Matello Syrah, Cameron Pinot noir 16

F A R M H O U S E D I N N E R *Rustic cuisine in three courses.* 25

- 🍷 **Cavolo Nero**, shaved fennel, roast tomato vinaigrette, pecorino
- 🍷 **Laughing Stock Pork Pasticchio**, potato, house ricotta, spinach
- 🍷 **Honey Pinenut Tart**, chantilly cream
- vino* Vignamaggio Sangiovese, 750ML carafe 19

S E C O N D I

- Astoria Petrale Sole** 24
blood orange & prosecco sauce, celery root purée, Brussels sprouts
- Smoky Rotisserie Chicken** 19
Sicilian tomato marmalade, Bintje potatoes, lacinato kale
- Lava Lake Lamb Mixed Grill** 24
salsa verde, horseradish mashed potatoes, baby carrots
- Laughing Stock Farm Pork Saltimbocca*** 28
Oregon black truffles, prosciutto, sage, Belgian endive, polenta, vin santo
- Tagliata** *dry aged seven days* 21
Painted Hills flat iron steak grilled to rare, sliced
arugula, garlic-rosemary oil
- Bistecca alla Fiorentina** *dry aged thirty-one days* 60
2-inch thick, 1 kilo St. Helens rib steak
add Oregon black truffles 10

C O N T O R N I

6/EA

- Horseradish mashed potatoes
- Lacinato kale, onion, garlic, chili flake
- Parsnip confit, parsley

D O L C E

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

✂️ to any pizza, add arugula 3 La Quercia prosciutto Americano 4 salt cured anchovies 3 farm egg 2

* Limited availability. † Contains raw egg.