

ANTIPASTI

Cesare's egg chestnut polenta Spring Oregon black truffles	10
Charcuterie Vin Santo pâté, Barolo & Tartufo salami nebbiolo mostarda, spicy red onion relish marinated mushrooms	12
Salad of cannellini beans & olive oil poached albacore tuna house giardiniera	11

PRIMI

Cannellini bean soup bread, rainbow chard	7
Shepherd's salad goat cheese crostone, arugula, miner's lettuce mizuna mâche, walnuts, pickled onions, farm egg	12
Insalata Nostrana radicchio, Parmigiano-Reggiano rosemary sage croutons, Caesar style dressing †	10
Insalata miŝta lettuces, crisp seasonal vegetables arbequina extra virgin olive oil, red wine vinegar	9
Turteln buckwheat ravioli, nettles, ricotta, cumin	15
Spaghetti Carbonara guanciale, white wine, farm egg	14

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

Another look at '07 <i>Dundee Hills</i> Pinot noir, featuring wines from Westrey, Cameron & J. Christopher	14
Cherry red Sicilians from the island's South: <i>Cerasuolo di Vittoria</i> from Nanfro & Gulfi with Occhipinti 'SP68'	15

SECONDI

Pan Roasted Alaskan Halibut salsa erbetta, beets, sprouting collard greens	28
Grilled Laughing Stock Pork Loin Chop garlic-caper rub, Sicilian tomato marmalade Winterobor kale, polenta	24
Smoky Rotisserie Chicken potato chickpea puree, rapini, preserved lemon aioli †	18
Tagliata Piemontese flat iron steak grilled to rare, sliced arugula, garlic rosemary oil	19
Bistecca alla Fiorentina 2-inch thick 1 kilo Piemontese porterhouse steak grilled to rare-medium rare	60

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

Margherita house mozzarella, tomato, basil	11
Marinara tomato, garlic, wild oregano	9
Alla Fiamma tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	11
Sofia thinly sliced potatoes, shaved pecorino sardo, rosemary, olive oil	11
Primavera leeks, garlic, ricotta, prosciutto di Parma, mascarpone	14
Diavola spicy sausage, house mozzarella, provolone, tomato, Mama Lil's peppers	15
Funghi Verdi shiitake, house mozzarella, pecorino, garlic, lemon oil, arugula	14 ^{w/egg} 2

<i>to any pizza, add arugula</i>	3
Prosciutto di Parma	4
anchovies	3

* Limited availability.

† Contains raw egg.

CONTORNI

Rapini, aged balsamic	6/EA
Mashed potatoes, basil, onion	

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

from Black Sheep Creamery

Tin Willow Tomme sheep

from Cypress Grove

Bermuda Triangle goat