



APPETITIZERS & ENTREES 13

Grilled Oregon Asparagus	\$11.00
truffle honey, "Papillion" Roquefort	
Fried Calamari and Capers	\$12.00
lemon aioli	
Roasted Broccoli flowers	\$9.00
almonds, garlic, anchovy, red cabbage	
Your Kitchen Garden Spring Green	\$6.00
vegetable ribbons, Italian vinaigrette	
Spinach & Beet Salad	\$10.00
Oregon Strawberries, cocoa nibs, goat cheese	
Sesame Prawns	\$13.00
crispy garlic, baby bok choy, lime, garlic-chili butter	
Romaine Leaf Caesar Salad	\$12.00
garlic-lemon-anchovy dressing, olive oil-garlic croutons	
CiaoVito Pork & Beef Meatballs	AVAILABLE OPTIONS
with pomodoro & parmigiano	
	Small: \$8.00
	Share: \$12.00
Spaghetti Pomodoro	\$12.00
tomato sauce, basil, reggiano parmigiano	
Tails & Trotters Pork Sausage Ragu	\$18.00
house-made egg tagliatelle, ricotta, reggiano	
Linguini and Manila Clams	\$18.00
garlic & white wine, parsley, lemon, reggiano	
Carlton Farms 12 oz. Pork Chop	\$19.00
swiss chard, nantes carrots, balsamico	
Spinach & Polenta	\$17.00
Carnavale Pumpkin, cauliflower, garlic, lemon, parmesan	

DOLCI 5

Bittersweet Chocolate Salted Pot de Cremê	\$8.00
Whip	
Ciao Vito Sundae of Mexican Chocolate and Chocolate-Almond Praline gelatos	\$11.00
Pecan-Toffee, Biscotti, Whip	
Last Summer's Organic Berries & Rhubarb Crisp	\$8.00
Oat-Almond Butter Topping, Whip	
Trio of Housemade Gelato	\$10.00
Ask your server for flavors	
Gelato Affogato	\$7.00
Gelato drowned in espresso	