



MAIN 16

Zuppa del Giorno	\$12.00
soup of the moment	
Garlic Focaccia	\$9.00
herbs, parmesan, roasted garlic butter	
Cheese and Meat Plate	\$22.00
rotating selections and seasonal accoutrements	
Burratta	\$20.00
tomato, EVOO, balsomic, basil, crostini	
Arancini	\$13.00
mama lil's peppers, aged cheddar, charred lemon aioli	
Braised Meatballs	\$14.00
polenta, fresh mozzereLa, marinara, basil	
Salad del Giorno	\$18.00
salad of the moment	
Caesar Salad	\$14.00
focaccia croutons, caesar dressing, parmigiano reggiano	
Italian Salad	\$15.00
calabrese, olives, sundried tomatoes, pickled onion, aged provolone, herb vinaigrette	
Sunday Dinner	\$28.00
Nona's meat sauce, pork shoulder, italian sausage, meatball	
Marsala Chicken	\$32.00
chicken cutlets, palenta, mushrooms	
Pork Belly Radiatori	\$26.00
green goddess cream, pistachio, cherry glaze	
Gnocchi	\$24.00
plant based sausage, roasted red peppers, mushrooms, vegan mozzarella	
Eggplant Involtni	\$22.00
ricotta, mozzarella, marinara, herb bread crumbs	

Pesce*	\$37.00
fish of the day	
Seasonal Lasagna	\$28.00
chef's lasagna	
DESSERT 3	
Tiramisu	\$10.00
whipped mascarpone, coffee, lady fingers, cocoa	
Chocolate Budino	\$11.00
Marshmallow cream, brown butter graham crumble	
Gelato del Giorno	\$7.00
seasonal flavors	
COCKTAILS 9	
Negroni	\$18.00
tanqueray, campari, lillet rouge	
Brown-Butter Old Fashioned	\$17.00
fat washed evan willams, maple, bitters	
Ides of March	\$16.00
hibiscus infused vodka, italicus, lime	
Sicilian Skies	\$18.00
gin, campari, passion fruit, lemon, grapefruit, red wine float	
Fall of Pompeii	\$17.00
illegal mezcal, aperol, orange, cinnamon, bitters	
Limoncello Spritz	\$16.00
aperol, prosecco, soda	
Limoncello	\$12.00
Barrel Aged Oaxacan Old Fashioned	\$25.00
Pom and Circumstance	\$19.00
rye whiskey, courvoisier, pomegranate, blood orange, sage, bitters, (clarified milk punch)	
SPARKLING 2	
NV Coppola, Prosecco - Italy	\$12.00
Argyle, Vintage Brut - Willamette Valley, Oregon	\$18.00
WHITE 4	

2021 Pighin, Pinot Grigio - Friuli, Italy	AVAILABLE OPTIONS	
	5oz:	\$13.00
	8oz:	\$19.00
2022 Corvidae, Sauvignon Blanc - Columbia Valley	AVAILABLE OPTIONS	
	5oz:	\$12.00
	8oz:	\$18.00
2021 Pieropan, Soave - Veneto, Italy	AVAILABLE OPTIONS	
	5oz:	\$15.00
	8oz:	\$23.00
2021 Clos du Bois, Chardonnay - California	AVAILABLE OPTIONS	
	5oz:	\$12.00
	8oz:	\$18.00
ROSÉ 1		
2020 Planeta, Nero d'Avola - Sicily, Italy	AVAILABLE OPTIONS	
	5oz:	\$14.00
	8oz:	\$21.00
RED 4		
2022 King Estate "Inscription," Pinot Noir - Willamette Valley, Oregon	AVAILABLE OPTIONS	
	5oz:	\$14.00
	8oz:	\$21.00
2020 Michele Chiarlo "Le Orme" Barbera d'Asti - Piedmont, Italy	AVAILABLE OPTIONS	
	5oz:	\$15.00
	8oz:	\$23.00
2019 Banfi "Centine," Red Blend - Tuscany, Italy	AVAILABLE OPTIONS	
	5oz:	\$16.00
	8oz:	\$24.00
2021 Daou, Cabernet Sauvignon - Paso Robles, California	AVAILABLE OPTIONS	
	5oz:	\$16.00
	8oz:	\$24.00
SWEET & FORTIFIED 5		
2021 Saracco, Moscato d'Asti - Piedmont, Italy		\$10.00
Fonseca, Bin 27 Ruby Porto - Portugal		\$12.00
Graham's, Aged 10 Years, Tawny Porto - Portugal		\$16.00
Blandy's, Aged 10 Years Madeira, Medium Rich Bual - Portugal		\$14.00
2017 Royal Tokaji, Red Label, 5 Puttonyos - Hungary		\$12.00

BOTTLES/CANS 4

Bud Light	\$6.00
Budweiser	\$6.00
Pelican Pilsner	\$7.00
Athletic Brewing N/A	\$7.00

DRAUGHT 6

Breakside Pilsner	\$9.00
Fort George Vortex IPA	\$9.00
Ecliptic Hazy	\$9.00
New Belgium Fat Tire	\$9.00
Ninkasi Lager	\$8.00
Rotating Tap	\$9.00

ZERO PROOF COCKTAILS 5

Baby Corleone	\$12.00
dhos gin-free NA spirit, lime, agave, soda	
When Life Gives You	\$12.00
dhos orange NA spirit, lemon, simple	
Thank You Berry Much	\$12.00
blackberry, mint, lime, simple, ginger beer	
Waterbrook Clean Chardonnay	\$9.00
alcohol removed	
Waterbrook Clean Cabernet Sauvignon	\$9.00
alcohol removed	

SIDES 7

2 Eggs* Your Way	\$7.00
Toast	\$4.00
wheat, sourdough, english muffin	
Breakfast Potatoes	\$4.00
Bacon, Chicken Apple Sausage, Ham, Italian Sausage, Vegan Sausage Patty	\$7.00
Fruit	\$7.00

Side of Sausage Gravy

\$7.00

Basket of Pastries

\$11.00

BOTTLES 4

Bud Light

\$6.00

Budweiser

\$6.00

Pelican Pilsner

\$7.00

Athletic Brewing N/A

\$7.00

EXTRACTO COFFEE ROASTERS 4

Drip

\$5.00

Espresso

\$4.00

Latte

\$6.00

Cappuccino

\$5.00

STEVEN SMITH TEA 5

Lord Bergamot

Meadow

Peppermint Leaves

Jasmine Silver Tip

Portland Breakfast

FRESH JUICE 2

Orange

Grapefruit

ANTIPASTI 8

Zuppa del Giorno

\$12.00

soup of the day

Garlic Focaccia

\$9.00

herbs, parmesan, roasted garlic butter

Cheese and Meat Plate

\$22.00

rotating selections and seasonal accoutrements

Arancini*	\$13.00
mama lil's peppers, aged cheddar, charred lemon aioli	
Braised Meatballs	\$14.00
polenta, fresh mozzarella, marinara, basil	
Burrata	\$16.00
heirloom tomato, balsamic, crostini	
Caesar Salad	\$14.00
focaccia croutons, caesar dressing*, parmigiano reggiano	
Italian Salad	\$15.00
salami, olives, sundried tomatoes, pickled onion, aged provolone, herb vinaigrette	

SECONDI 8

Sunday Dinner	\$25.00
Nona's meat sauce, pork shoulder, italian sausage, meatball	
Seasonal Lasagne	\$26.00
ask your server for details	
Shrimp Scampi*	\$27.00
tiger prawns, house-made spaghetti, herbs	
Pork Belly Radiatori	\$26.00
green goddess cream, pistachio, cherry glaze	
Gnocchi	\$24.00
plant-based sausage, roasted red peppers, mushrooms, vegan mozzarella	
Pesce	\$37.00
seasonal fish	
Eggplant Involtini	\$22.00
ricotta, mozzarella, marinara, herb bread crumbs	
Marsala Chicken	\$28.00
polenta, mushrooms	

CONTORNI 4

Polenta	\$8.00
Charred Wild Mushrooms	\$10.00
Mixed Green Salad	\$7.00
Bread	\$3.00