

◆ *Semplice e Bellissima* ◆

⇒ *Antipasti*

Bread service \$4 Vegan

\$10 With house olives Vegan

Fresh daily artisan breads served with cold-pressed extra virgin Italian olive oil & balsamic crema

Bruschetta \$13 Vegan

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

Burrata \$14 Vegetarian/GF

Traditional fresh Italian cheese served with wild arugula & fresh tomatoes

Prosciutto \$12

with Italian toasts

Piccolo Antipasti \$29

A plate of artisan cheeses, salumi, house olives, Italian toasts, seasonal bites & nuts

Salmon Affumicato \$17

Northwest smoked salmon plate with whipped goat cheese (crema di olio), capers, wild arugula, fresh tomatoes & Italian toasts

Artisan cheeses with nuts \$17

Vegetarian/GF

Tapenade \$12 Vegetarian/Vegan option

A rustic spread of Italian country olives, fresh basil & Roman pepper
Finished with parmigiano Reggiano
Served with rosemary crackers

Zuppa della dia \$9

Ask your server

⇒ *Insalati*

Side Salad \$10 Vegan option/GF

Wild arugula tossed with roasted tomatoes & lemon - finished with Parmigiano Reggiano

Or

Wild arugula, roasted beets & goat cheese with a balsamic vinaigrette

Caprese \$14 Vegetarian/GF

An Italian classic

Fior di latte, fresh basil, Italian olive oil & balsamic roasted roma tomatoes

Insalata di Stefano \$14 Vegetarian/GF

An American iceberg wedge salad

Creamy blue cheese dressing, apples & toasted walnuts with fresh chives

Insalata di Caesar* \$14

Family Style* \$26

The classic romaine salad - dressed in our family Caesar dressing recipe

With parmigiano Reggiano & house croutons
GF without croutons

Crudo di Tonno* \$17 GF

Wild Ahi Tuna - dressed with fresh lemon & Italian cold pressed olive oil
Served with wild arugula, capers & basil

⇒ *Altri*

Pasta Rossa \$12 Vegan

Pasta con burro \$12

Creamy Polenta \$12 GF

Salsiccia \$12

*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

◆ *Semplice e Bellissima* ◆

⇒ *Pasta*

⇒ *E Piatti Principali*

Tartufo \$27 Vegetarian

A Black truffle cream sauce

Served with fresh rigatoni

Finished with Parmigiano Reggiano

Roman Carbonara* \$22

The Roman classic of fresh eggs creamed
with true Italian cheese & pancetta

With fresh rigatoni & pecorino Romano

Ragù Napoletano \$25

A traditional ragu recipe from the Campania
region of Italy - tossed with fresh rigatoni

Served with Parmigiano Reggiano

Traditional Bolognese \$24

As Ragù della domenica \$26

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

Zafferano \$24

With ravioli \$26 Vegetarian

Golden Saffron cream sauce

Served with fresh tagliatelle

Finished with toasted walnuts

Gamberetti \$25

Shrimp, tomatoes, fresh basil, garlic,
peperoncino & white wine

Served with fresh bucatini

Finished with Parmigiano Reggiano

Pomodoro Arrosto \$22

With ravioli \$24 Vegetarian

A Northern Italian cream sauce

Tomato confit, fresh cream & butter

Served with fresh rigatoni

Finished with pecorino Romano

Sweet Italian Ragù \$24

With ravioli \$26

Sweet Italian fennel sausage, tomato confit,
clarified butter & San Marzano tomato

Served with fresh rigatoni

Finished with pecorino Romano

Pesto Gastronomici \$17

Vegetarian - Fresh pesto

Served with fresh radiatore

Finished with pecorino Romano

Greca \$22

Vegetarian/Vegan option

Artichoke hearts, taggiasca olives, capers,
white wine, lemon, tomato confit & herbs

Served with fresh rigatoni

Finished with pecorino Romano

Boscaiola \$26

With ravioli \$28

A regionally changing dish - ours
representing the region of Romagna
Pancetta, sausage & seasonal mushrooms in
a "panna style" cream sauce

Served with fresh tagliatelle

Finished with parmigiano Reggiano

Puttanesca \$22

Simple, powerful sauce of San Marzano
tomatoes, Sicilian anchovies, garlic, taggiasca
olives, capers & seasonal herbs

Served with fresh bucatini

Alla Rogue \$25 Vegetarian

A decadent Rogue Creamery blue cheese
cream sauce served with fresh radiatore

Finished with toasted walnuts

Lasagne \$25

Limited availability

Served every Friday & Saturday

Ready from the oven at 5pm

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