

◆ *Semplice e Bellissima* ◆

⇒ *Antipasti*

Bread service \$5 Vegan

\$11 With house olives Vegan
Fresh 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, pesto cream & balsamic reduction

Prosciutto \$14

with Italian toasts

Parmigiano Reggiano \$14

with balsamic reduction

Piccolo Antipasto \$29

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

Salmone \$20

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

Antipasto Vegetariano \$25

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

Tapenade \$14 Vegetarian/Vegan option

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

⇒ *Insalati*

Side Salad \$11 Vegan option/GF

Family Style \$24

Wild arugula & seasonal tomatoes - finished with Parmigiano reggiano

Or

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

Caprese \$14 Vegetarian/GF

An Italian classic

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

Caesar* \$12

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* \$20 GF

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

⇒ *Altri*

Zuppa del giorno \$10

Ask your server

Pasta Rossa \$16 Vegan

Served with fresh casarecci

Pasta con burro \$16

Served with fresh tagliatelle

Creamy Polenta \$14 GF

*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

Modifications are welcome though cannot be returned to the kitchen

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⇒ *Menù di Pasta*

Traditional Bolognese \$25

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

Ragù della domenica \$26

A take on ragu Bolognese prepared with crushed San Marzano tomatoes, served with fresh tagliatelle & Parmigiano Reggiano

Tartufo \$28 Vegetarian

A Black truffle cream sauce
Served with fresh tagliatelle

Pesto Gastronomici \$22

Opzione ravioli \$24 Vegetarian

Vegetarian - Fresh house made pesto
Served with fresh casarecci
Finished with Parmigiano Reggiano

Zafferano \$26 Vegetarian

Golden Saffron cream sauce
Served with fresh tagliatelle
Finished with Parmigiano reggiano.

Alla Monzese \$28

From Lombardy - Alla Monzese is our golden Saffron cream sauce prepared with sausage & served with fresh rigatoni
Finished with Parmigiano Reggiano

Pomodoro Arrosto \$25

Opzione ravioli \$27 Vegetarian

A Northern Italian cream sauce
Tomato confit, fresh cream & butter
Served with fresh tagliatelle
Finished with Parmigiano Reggiano

Boscaiola \$30

A regionally changing dish - ours representing the region of Romagna Pancetta, sausage & seasonal mushrooms in a "panna style" cream sauce
Served with fresh ravioli
Finished with Parmigiano Reggiano

Sweet Italian Ragù \$26

Sweet Italian fennel sausage, tomato confit, clarified butter & San Marzano tomato
Finished with pecorino Romano
Served with fresh ravioli

Greca \$24

Vegetarian/Vegan option
Artichoke hearts, olives, capers, white wine, tomato confit & herbs
Served with fresh rigatoni
Finished with pecorino Romano

Roman Carbonara* \$25

The Roman classic of fresh eggs creamed with true Italian cheese & bacon
Served with fresh rigatoni
Finished with Parmigiano Reggiano

Puttanesca \$24

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

Lasagne \$28

Limited availability
Served every Friday & Saturday
Ready from the oven at 5pm

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⇒ *Dolce*

***Tiramisu* * \$11**

An Italian classic
Vanilla bean & rum *custard layered with
rum soaked lady fingers

***Chocolate Mascarpone cream* * \$8**

A decadent chocolate *custard finished with
salted caramel whip cream

***Seasonal cannoli* \$10**

The Sicilian classic - ask your server for
seasonal flavor selection

***Artisan cheeses with nuts* \$15**

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