

◆ *Semplice e Bellissima* ◆

⇒ *Menù di Antipasti*

Bread Service \$6

With House Olives \$12

Fresh Artisan bread served with cold-pressed extra virgin Italian olive oil & balsamic crema - Vegan

Bruschetta \$14

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

Burrata \$15

Traditional fresh Italian cheese served with wild arugula, a duet of tomato confit, sun dried tomato pesto & balsamic reduction
Vegetarian/GF

Crema di formaggio \$14

A savory goat cheese & Italian olive oil spread served with house made bread & rosemary crackers - Vegetarian

Tapenade \$14

A rustic spread of Italian country olives, fresh basil & Roman pepper
Served with rosemary crackers - Vegan

Antipasti

*Served with artisan crackers,
house olives & small bites*

Choose one Antipasto \$20

Choose three Antipasto \$38

Piatto completo \$68

Caponata Vegan

Sicilian rustic vegetable spread

Parmigiano Reggiano

with balsamic reduction

Gorgonzola DOP

Prosciutto

Salumi Toscano

Seasonal cheese

⇒ *Menù di Insalati*

Side Salad \$11

Family Style \$24

Served with balsamic vinegar & olive oil
Wild arugula & seasonal tomatoes *or*
Wild arugula & roasted beets
Both finished with goat cheese
Vegan option/GF

Caprese \$14

Fior di latte, fresh basil, balsamic roasted roma tomatoes or heirloom tomatoes if available - finished with Italian olive oil
Vegetarian/GF

Caesar* \$12

Family Style* \$26

The classic romaine salad - dressed in our families Caesar dressing recipe
Finished with Parmigiano Reggiano & house croutons - GF without croutons

⇒ *Menù di Pesce*

Crudo di Tonno* \$28

Sashimi grade tuna - dressed with a fresh salsa verde of basil, capers & lemon then tossed with tomato confit
Served with wild arugula - GF

Calamari in bianco \$30

Calamari in a white wine, butter, fresh tomato pan sauce with capers & herbs
Tossed with fresh linguini

Steelhead \$36

Limited availability
Served in a caper & sundried tomato butter with artichoke hearts & white wine - GF

⇒ *Altri*

Zuppa del giorno \$14

Served with fresh focaccia
Ask your server

Creamy Polenta \$14

GF - Vegetarian

Pasta Rossa \$20

Served with fresh penne rigate
Vegetarian

Pasta con burro \$20

Served with fresh tagliatelle
Finished with Parmigiano Reggiano
Vegetarian

*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

◆ *Semplice e Bellissima* ◆

⇒ *Menù di Pasta*

***Burro di Salvia* \$27**

An exquisite sage brown butter
Served with butternut squash ravioli
Vegetarian

***Traditional Bolognese* \$28**

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

***Ragù della Domenica* \$28**

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

***Ligurian Pesto* \$24**

Fresh house made pesto
Served with fresh casarecce
Finished with Parmigiano Reggiano
Vegetarian

***Greca* \$26**

Artichoke hearts, olives, capers, white wine,
tomato confit & herbs
Served with fresh penne rigate - Vegan

***Puttanesca* \$26**

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

***Sweet Italian Ragù* \$28**

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

***Amatriciana* \$28**

One of the four Roman pastas dishes
A spicy sauce with pancetta & fresh tomatoes
Served with fresh linguini
Finished with Pecorino Romano

***Carbonara** \$26**

One of the four Roman pasta dishes
The classic of fresh eggs creamed with Italian
cheese, pancetta & caramelized onions
Served with fresh penne rigate
Finished with Pecorino Romano

***Cacio e pepe* \$24**

One of the four Roman pasta dishes
A quintessential dish based on Pecorino
Romano with black pepper
Served with fresh penne rigate
Finished with more cheese! - Vegetarian

***Tortellini* \$32**

"Fatto a mano" tortellini filled with a classic
meat recipe from Emilia - Romagna
Tossed in a 24 month Crema di parmigiano

***Boscaiola* \$32**

Ours from the region of Emilia - Romagna
Pancetta, sausage & seasonal mushrooms in
a "panna style" cream sauce
Served with fresh ravioli
Finished with Parmigiano Reggiano

***Alla Monzese* \$30**

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

***Al Gorgonzola* \$28**

A gorgonzola & Parmigiano Reggiano
Cream sauce with hint of citrus
Served with fresh casarecce - Vegetarian

***Pomodoro Arrosto* \$28**

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

***Tartufo* \$30**

A Black truffle cream sauce
Served with fresh tagliatelle - Vegetarian

***Zafferano* \$28**

Golden Saffron cream sauce
Served with fresh tagliatelle
Finished with Parmigiano Reggiano
Vegetarian

***Lasagne* \$30**

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

⇒ *Menù dei Dolce*

***Tiramisu** \$12**

***Cannoli* \$10**

***Crema al mascarpone al
cioccolato** \$11 GF**

***Dessert Plate** \$28**

***Cheese & Nuts* \$18 GF**

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