

◆ *Semplice e Bellissima* ◆

⇒ *Antipasti*

Bread service \$6 Vegan

\$12 With house olives Vegan

Fresh Artisan bread 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

Crema di formaggio \$14 Vegetarian

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

Parmigiano Reggiano \$14

with balsamic reduction

Prosciutto \$14

with seasonal fruit

Piccolo Antipasto \$32

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

Antipasto Vegetariano \$26

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
Served with balsamic vinegar & olive oil

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

⇒ *Altri*

Zuppa del giorno \$10

Ask your server

Creamy Polenta \$14 GF

⇒ *Pesce*

Crudo di Tonno* \$25 GF

Sashimi grade Oregon Albacore tuna - dressed with a fresh salsa verde of Neapolitan basil, capers & lemon.
Tossed with tomato confit
Served with wild arugula

Pesce in padella \$32 GF

Limited availability

Ask your server for today's offering

*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 \$26 Vegetarian
Exquisite Sage brown butter
Served with butternut squash ravioli

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

Tartufo \$30 Vegetarian
A Black truffle cream sauce
Served with fresh tagliatelle

Pesto Gastronomici \$22
Vegetarian - Fresh house made pesto
Served with fresh casarecci
Finished with Parmigiano Reggiano

Zafferano \$27 Vegetarian
Golden Saffron cream sauce
Served with fresh tagliatelle
Finished with Parmigiano Reggiano

Alla Monzese \$29
From Lombardy - Alla Monzese is our golden Saffron cream sauce prepared with sausage & served with fresh rigatoni
Finished with Parmigiano Reggiano

Pomodoro Arrosto \$26
Opzione ravioli \$28 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 \$27
Sweet Italian sausage, tomato confit, clarified butter & San Marzano tomato
Finished with pecorino Romano
Served with fresh ravioli

Greca \$26
Vegetarian/Vegan option
Artichoke hearts, olives, capers, white wine, tomato confit & herbs
Served with fresh rigatoni
Finished with pecorino Romano

Roman Carbonara* \$26
The Roman classic of fresh eggs creamed with true Italian cheese & bacon
Served with fresh rigatoni
Finished with Pecorino Romano

Puttanesca \$26
Simple, powerful sauce of San Marzano tomatoes, Sicilian anchovies, garlic, taggiasca olives, capers & seasonal herbs
Served with fresh casarecci

Lasagne \$30
Limited availability
Served every Friday & Saturday
Ready from the oven at 5pm

Pasta Rossa \$18 Vegan
Served with fresh casarecci

Pasta con burro \$18
Served with fresh tagliatelle

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