

⇒ *Antipasti*

Bread service \$3.5 Vegan

\$10 With house olives Vegan

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

Bruschetta \$12 Vegan

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

Burrata \$13 GF

Traditional fresh Italian cheese served with wild arugula & fresh tomatoes

Prosciutto or Seasonal Pâté \$11

with Italian toasts

Piccolo Antipasti \$24

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

Salmon Affumicato \$17 GF

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

Artisan cheeses with nuts \$15

Vegetarian/GF

Tapenade \$11 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

Aperitivo box \$40

Bottle of Aperitivo reserve wine with our house olives & seasonal snack

⇒ *Insalati*

Side Salad \$9 Vegan/GF

Wild arugula & tomatoes with a balsamic vinaigrette - served with roasted nuts

Caprese \$13 Vegetarian/GF

An Italian classic

Fior di latte, fresh basil, fresh tomatoes
Italian olive oil, Balsamic Crema

Insalata di Stefano \$14 GF

An American iceberg wedge salad
Creamy blue cheese dressing, granny Smith apples & toasted walnuts with fresh chives

Insalata di Granchio \$16 GF

Crab & radicchio with wild arugula

Insalata di Caesar \$13

Family Style \$25

The classic romaine salad - dressed in our family Caesar dressing recipe
With parmigiano Reggiano & house croutons
GF without croutons

Crudo di Tonno* \$15

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

⇒ *Contorni*

Pasta Rossa \$11 Vegan

Pasta con burro \$11

Creamy Polenta \$11

Polpette \$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

⇒ Pasta

⇒ E Piatti Principali

***Carbonara* * \$20**

The Roman classic of fresh eggs creamed with true Italian cheese & pancetta
With fresh bucatini & pecorino Romano

***Ragu Napoletano* \$24**

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

***Bolognese* \$22**

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

***Zafferano* \$22 Vegetarian
With Ravioli \$24**

Golden Saffron cream sauce
Served with fresh tagliatelle
Finished with toasted walnuts

***Greca* \$20 Vegetarian**

Artichoke hearts, taggiasca olives, capers, white wine, lemon, tomato confit & herbs
Served with fresh rigatoni
Finished with pecorino Romano

***Polpa di granchio* \$22**

Seasonal crab, tomatoes, fresh basil, garlic, peperoncino, saffron & vermouth
Served with fresh bucatini
Finished with Parmigiano Reggiano

***Pomodoro Arrosto* \$20
With Ravioli \$22**

A Northern Italian cream sauce
Tomato confit, fresh cream, butter & parmigiano Reggiano
Served with fresh rigatoni
Finished with pecorino Romano

***Sweet Italian ragu* \$20
With ravioli \$22**

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 tagliatelle
Finished with pecorino Romano

***Boscaiola* \$24**

With ravioli \$26

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* \$20**

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

***Tartufo* \$24**

A simple Black truffle pasta dish
Served with fresh rigatoni
Finished with Parmigiano Reggiano

***Lasagne* \$23**

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

Allergies or Alternatives?
Most sauces can be served with fresh rigatoni or bucatini Vegan
Creamy polenta GF
or fresh tagliatelle

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**SEASONAL
HOURS OF OPERATION**
7 days a week

Monday - Thursday
3pm - 9pm

Friday - Sunday
Noon - 9pm

315
S Montgomery Street
Suite 340 - 360
Riverplace Esplanade

971-302-6691

**Reservations are
recommended**

**Limited delivery menu
available via Postmates**

⇒ **Pizza Artigianale**

Limited Availability

Schiacciata \$7

Italian olive oil, sea salt

Margherita \$13

Passata, Fresh basil, fior di latte

Diavolo \$14

Passata, Uncured Pepperoni

Pancetta e gorgonzola \$17

Passata, pancetta, gorgonzola & wild arugula

Lucca \$17

Sicilian Anchovies, Ligurian taggiasca olives,
tomato confit, fresh basil, fresh oregano

The Americano \$17

Passata, Fennel Sausage, uncured pepperoni

Carciofi e prosciutto \$17

Fresh basil
Artichoke Hearts
Prosciutto

⇒ **Dolci**

Cannoli \$10 Vegetarian

Tiramisu \$11 Vegetarian

Affogato \$10 Vegetarian

Chocolate Mascarpone Cream \$9

Vegetarian/GF

Port Flight \$15

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