

Available for pick up or Postmates - Semplice e Bellissimo!
Daily Specials & Take to bake pizza available for pickup orders
Call 971-302-6691

Ask about the Bodega Box \$25

*Essential pantry supplies available for pickup - Includes:
Eggs (6), butter (1lb), milk (1qt) (whole or almond), flour (2 cups), fresh
tomatoes (1 cup), cane sugar (1cup), rice (2 cups), dried pastas (2 cups),
seasonal beans (2 14oz cans) & two bottles of water*

Wine Sale - pickup only
Dining Room wines
\$25 per bottle or Two for \$40

***Bottles of wine from
the by the Glass collection
& Michael's Reserve collection***

1 bottle - 10% off

2 bottles - 20 % off

3 bottles - 25 % off

Half case - 30% off

Offer NOT good for Dining room wines

*Eating raw or undercooked meat, unpasteurized eggs or seafood can cause illness.
If you have a food allergy or sensitivity, please discuss with your server. Not all ingredients are listed on the menu.
GF notation is for items prepared Gluten Free. Be advised that the kitchen space is not a Gluten Free environment.
Vegan notation is for vegetarian friendly items. Most items with vegetarian notations can be prepared Vegan upon request.

Antipasti & Insalati

Piccolo Antipasti \$16

An individual plate of artisan cheeses & salumi served with house olives & seasonal bites

Crudo* \$15 Pescatarian/GF

Sashimi grade wild yellowfin tuna served with an Amalfi vinaigrette & seasonal greens

Asparagi Freddi \$9 Vegetarian

Chilled asparagus served with an herbed maionese

Tapenade \$10 Vegetarian

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

Side Salad \$9 Vegan/GF

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

Insalata di Caesar \$12 Vegetarian ***Family style \$25*** Vegetarian

A classic romaine salad dressed in our family Caesar dressing recipe - finished with
Parmigiano Reggiano & croutons (GF without croutons)

Insalata Granchio \$15 GF

Wild crab & radicchio with wild arugula - Served with Italian olive oil

Burrata \$12 GF

A classic Italian cheese with petite heirloom tomatoes, prosciutto & wild arugula
Served with Italian olive oil & Balsamic crema

Caprese \$12 Vegetarian/GF

Fresh mozzarella with petite heirloom tomatoes
Served with Italian olive oil, Balsamic crema & fresh basil

Pasta

All sauces can be served with fresh rigatoni Vegan or ***ravioli*** Vegetarian

Bolognese \$20

The classic 6-hour meat ragu recipe from Portland's sister city Bologna, Italy

Fresh Pesto \$16 Vegetarian

Wild Mushroom Ragu \$19 Vegetarian

Confit of tomato & herbs \$19 Vegetarian/Vegan option (please note during order)

Roasted tomato Cream Sauce \$22 Vegetarian

Dolci

Tiramisu \$10 Vegetarian

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Current Hours of Operation

Tuesday - Sunday

Pick up 11am-1pm or 3pm -7pm

Pick up Retail wine & Beer available

Call in orders 971-302-6691

Delivery via Postmates 3pm - 7pm

***We are so thankful to each of you &
your continued support***

***Hours will be updated to follow
Federal, Oregon & County guidelines
If you have needs outside the planned hours
of operation, please email Michael -
ilterrazzoportland@gmail.com***

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