

*Available for dine in, pick up or Postmates - Semplice e Bellissimo!*

## ***Antipasti & Insalati***

***Bread Service \$3.5*** Vegan

***\$10 with house olives*** Vegan

Grand Central demi-Baguette served with Italian cold pressed olive oil & Balsamic crema

***Bruschetta di Gamberetti \$11***

A chilled appetizer of tomato confit, lemon, herbs & poached shrimp on Italian toasts

***Piccolo Antipasti \$18***

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

***Tapenade \$10*** Vegetarian/Vegan option

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  
*Add chilled shrimp to any salad for an additional \$7*

***Insalata di Stefano \$14*** GF

A classic American iceberg wedge salad with creamy blue cheese dressing, granny smith apples, toasted walnuts & chives

***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 \$16*** GF

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

***Burrata \$13*** Vegetarian/GF

A classic Italian cheese with fresh petite heirloom tomatoes & wild arugula  
Served with Italian olive oil, balsamic crema & fresh pesto

***Caprese \$13*** Vegetarian/GF

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

***Salmon Affumicato \$17***

Northwest Smoked salmon plate with whipped goat cheese, wild arugula, shallots, capers, seasonal tomatoes & Italian toasts

\*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

## ***Fresh Pasta or Polenta***

### ***Bolognese \$20***

The classic 6-hour meat ragu recipe from Portland's sister city Bologna, Italy  
Delicious over our creamy polenta or traditional fresh tagliatelle

### ***Carbonara \$20***

The Roman classic of fresh eggs creamed with real Italian cheeses  
Served best with fresh bucatini & finished with pecorino Romano & bacon

### ***Ragu Napoletano \$22***

The traditional stewed meat & tomato ragu recipe is from the Campania region of Italy.  
It is slow cooked with soffrito, Italian extra virgin olive oil, fresh basil & pancetta.  
Delicious with fresh rigatoni

### ***Fresh Pesto \$16* Vegetarian**

Served best with fresh bucatini or rigatoni & finished with pecorino Romano

### ***Alla Rogue \$20* Vegetarian**

The Oregonian spin on Northern Italian classic sauce Quattro formaggi  
Served best with fresh rigatoni & finished with toasted walnuts

### ***Sugo alla Puttanesca \$18***

A simple San Marzano red sauce of Sicilian anchovies, garlic, olives & capers  
Served best with bucatini & finished with fresh Italian parsley

### ***Pasta Greca \$19* Vegetarian/Vegan option**

Fresh pasta with a pan sauce of baby artichoke hearts, tomatoes, olives, capers & herbs  
Served best with Rigatoni & finished with pecorino Romano

### ***Roasted tomato cream sauce \$22* Vegetarian**

A Northern Italian cream sauce "panna" with confit of petite heirloom tomatoes  
Served best with Ravioli & finished with pecorino Romano

### ***Sweet Italian Ragu \$20***

A classic sweet Italian sausage red sauce with confit & San Marzano tomatoes  
Served best with Rigatoni & finished with pecorino Romano

***All sauces can be served with fresh rigatoni or bucatini* Vegan**  
***creamy polenta* Vegetarian/GF *ravioli or tagliatelle* Vegetarian**

## ***Dolci***

### ***Cannolo \$6* Vegetarian**

### ***Tiramisu \$10* Vegetarian**

### ***Artisan Cheeses with nuts \$13* Vegetarian**

### ***Chocolate Mascarpone Cream \$9* Vegetarian**

### ***Affogato \$9* Vegetarian**

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## ***Hours of Operation***

***Tuesday - Sunday***

***Seating Noon - 7pm***

***Reservations recommended for dine in***

***Drink seating after 7pm with Last call at 9pm***

***Pick up Noon - 7pm***

***Delivery via Postmates Noon - 7pm***

***Call in orders 971-302-6691***

### ***Take and bake Pizza***

Our pizzas are 12-inch thin crust (serves 2-3 people) with Italian San Marzano red sauce, Italian pecorino Romano & mozzarella or fior di latte

***Margherita \$11*** Vegetarian

***Wild Mushroom \$14*** Vegetarian

***Cavolo Nero*** Tuscan Kale & Red onion ***\$14*** Vegetarian

***Uncured pepperoni \$14***

***The Americano*** Uncured pepperoni & sweet Italian sausage ***\$16***

***The Beast*** Uncured pepperoni, sweet Italian sausage & pancetta ***\$20***

***If you have needs outside the planned hours of operation, please email Michael -  
ilterrazzopotland@gmail.com***

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