

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 \$11

A chilled appetizer of tomato & fresh basil on Italian toasts

Piccolo Antipasti \$19

An individual plate of artisan cheeses & salumi served with 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

Veg 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 \$17 Vegetarian

Served with fresh tortelloni & 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 \$19

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

Pasta Greca \$20 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

*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

Hours of Operation

7 days a week

Seating 11am - 7pm

Reservations recommended for dine in

Drink seating after 7pm - Kitchen closes at 8pm

Pick up Noon - 7pm

Delivery via Postmates 11am - 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

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

*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

Veg notation is for vegetarian friendly items. Most items with vegetarian notations can be prepared Vegan upon request