



DINNER MENU

THURSDAY, MAY 02, 2024
(503)636-4101

ANTIPASTI

CAPELANTE AI FERRI *

FRESH SEA SCALLOPS SEARED ON THE IRON, SERVED WITH A SAVORY CELERY ROOT PUREE AND SALSA VERDE. 18 ~

RAVIOLI FRITTI

FOUR CHEESE RAVIOLI, FRIED AND SERVED WITH OUR SPICY ARRABBIATA SAUCE. 15 ~

SOFFIATINE ALLA BLAZUT

DELICATE VEGETABLE FRITTERS, MADE FROM BUTTERNUT SQUASH AND LEEKS, DEEP FRIED UNTIL GOLDEN BROWN AND DUSTED WITH SEA SALT. 14 ~

POLENTA TARTUFATA

OUR HOUSE POLENTA BROILED WITH FONTINA CHEESE, AND FINISHED WITH AROMATIC WHITE TRUFFLE OIL. 15 ~

CARPACCIO DI BRESAOLA

ITALIAN CURED BEEF, THINLY SLICED, SERVED FRESH ARUGULA, DRIZZLED WITH AGRUMATO OIL, LEMON JUICE, AND PECORINO ROMANO CHEESE. 17 ~

PRIMI

ALL PRIMI INCLUDE CHOICE OF SOUP OR SALAD
ADD 2 HOUSE CRAFTED MEATBALLS
OR SAUSAGES FOR \$6.00

PENNE CON ASPARAGI E PANCETTA

ASPARAGUS SAUTEED WITH PANCETTA AND GARLIC, DEGLAZED WITH WHITE WINE AND REDUCED WITH CREAM, TOSSED WITH PASTA, FINISHED WITH GRATED RICOTTA SALATA CHEESE. 39~

CHITARRA CON GAMBERINI

SHRIMP SAUTEED WITH GARLIC, FRESH TOMATO AND ARUGULA, DEGLAZED WITH SHRIMP AND SAFFRON STOCK AND TOSSED WITH PASTA. 39~

RAVIOLI DELLA CASA

SACCHETTI AL PORCINO PASTA STUFFED WITH PORCINI MUSHROOM, RICOTTA, MOZZARELLA, SWISS, FONTINA AND PARMIGIANO CHEESES, BREAD CRUMBS, VEGETABLES, HERBS AND SPICES, SERVED IN A SAGE BUTTER SAUCE. 30 ~

LASAGNA DELLE MARCHE +

LAYERS OF FRESH EGG SHEET PASTA WITH RICCARDO'S MEAT SAUCE, BESCIAMELLA, AND FRESH PARMIGIANO REGGIANO & PECORINO ROMANO CHEESES. 32~

MELANZANE ALLA PARMIGIANA

BAKED TUSCAN-STYLE EGGPLANT. FIRST GRILLED WITH EXTRA VIRGIN OLIVE OIL, LAYERED WITH MOZZARELLA, A LIGHT TOMATO MARINARA SAUCE, PECORINO ROMANO & PARMIGIANO REGGIANO. 36~

POMODORO AL MANCINI v

HOUSE MARINARA SAUCE WITH TOMATO, FRESH BASIL, ONION AND GARLIC, FINISHED WITH PARMIGIANO REGGIANO & PECORINO ROMANO CHEESES. 30~

RAGÚ AL MANCINI +

LE MARCHE MEAT SAUCE; WITH BEEF, CHICKEN, PORK SAUSAGE, MORTADELLA, PISTACHIOS, MUSHROOMS, RED WINE, VEGETABLES AND HERBS & SPICES, TOSSED WITH PARMIGIANO REGGIANO & PECORINO ROMANO CHEESES. 32~

ARRABBIATA AL MANCINI

PASTA FROM MANCINI PASTIFICIO AGRICOLO TOSSED IN A TRADITIONAL SPICY SAUCE OF TOMATOES, GARLIC, OLIVE OIL, CHILI FLAKES, AND PECORINO ROMANO & PARMIGIANO REGGIANO CHEESES. 32~

(Proud to serve pasta from Le Marche - Mancini Pastificio Agricolo)

SECONDI

ALL SECONDI INCLUDE CHOICE OF SOUP OR SALAD

IPPOGLOSSO CON PORRI *

FRESH HALIBUT, SAUTEED WITH LEEKS, DEGLAZED WITH WHITE WINE AND FINISHED WITH BUTTER.

48 ~

COSTATINE DI AGNELLO*

OREGON ANDERSON RANCH LAMB RACK, SEASONED WITH ROSEMARY AND SPICES AND GRILLED, SERVED OVER CARAMELIZED ONIONS WITH DEMI-GLACE - GASTRICHE. SERVED WITH POLENTA AND SAUTEED GREENS. 56~

NODINO DI MAIALE *

PORK LOIN SEARED, SERVED WITH A WHITE WINE, GARLIC, SHALLOT AND WHOLE GRAIN MUSTARD SAUCE. 48~

VITELLO ALLA PARMIGIANA

SCALLOPINE OF VEAL, LIGHTLY BREADED, LAYERED WITH PROVOLONE CHEESE AND SERVED WITH MARINARA SAUCE. 49~

POLLO ALLA CACCIATORA

A HALF CHICKEN, SEASONED AND GRILLED, THEN BAKED IN OUR MARINARA SAUCE WITH OLIVES, ROSEMARY, WHITE WINE AND FENNEL. SERVED WITH HOUSE POLENTA. 46~

PICCATA DI VITELLO *

VEAL MEDALLIONS BRISKLY SAUTEED AND SERVED IN THE CLASSIC, IF UBIQUITOUS BUTTER SAUCE OF CAPERS, WINE AND LEMON. 49 ~

VITELLO E FUNGHI ALLA GRIGLIA *

VEAL MEDALLIONS AND PORTABELLO MUSHROOM GRILLED AND SERVED WITH A REDUCED BALSAMIC, RED WINE DEMI-GLACE. 49~

LA TAGLIATA AL BISTECCA *

A SEASONED FLAT IRON STEAK, CUT AND SERVED OVER GILLED RED ONION, FINISHED WITH A BALSAMIC REDUCTION ACCOMPANIED WITH HOUSE VEGETABLES. 54 ~

We are proud to serve food from these local providers:

Luscher Farms, C.S.A
Flamingo Ridge Farm
Peak Forest Fruits

Charlie's Produce
Nicky USA
Newman's Seafood

Columbia Empire Meats
Gelato Maestro
Chef's Warehouse

(*) Menu Items cooked to order. Consuming raw or undercooked meats, seafood or eggs increases your risk of food born illness. (+) contains Nuts (-) Wild mushrooms are not an inspected product. We cannot Guarantee NO cross contaminations for Allergies.

Spirits

Vodka

Ketel One
Stoli
Titos

Gin

Bombay Sapphire
Tanqueray

Scotch/Brandy/Cognac

Caol Ila 12 yr
Glenfiddich 12yr
Dewars White Label
Macallan 12yr
Glenmorangie 10yr

Whiskey

Blanton's
Crown Royal
Jameson
Makers Mark
Basil Hayden
Bulliet Bourbon
Bulliet Rye

Rum

Bacardi

Cordials

Frangelico
Disaronno
Campari
Aperol
Sambucca
Chambord
Averna
Baileys
Kahlua
Limoncello

WINE BY THE GLASS

Bicchiere di Vino Bianco

Malibran Prosecco Brut	\$8.00
Ferrari Brut Perle, 2017	\$15.00

Comincioli Diamante Rose, 2022	\$11.00

Bisci Verdicchio Vigneto Fogliano, 2021	\$14.50

Felici Verdicchio, 2022	\$8.00

Capo Branko, 2021	\$14.00

Il Coroncino, 2021	\$9.00

Bicchiere di Vino Rosso

Patrizia Cencioni Brunello, 2017	\$18.00

San Felice, Il Grigio, Chianti Classico Riserva, 2020	\$12.00

Castello della Paneretta, Chianti Classico, 2020	\$9.50

Brezza Barbera D'Alba, Superiore 2018	\$9.50

I Dolci (Dessert) \$14.00

Tiramisu

Sponge cake soaked with dark rum and Illy espresso,
layered with dark chocolate and mascarpone cheese.

Torte di Amore

A chocolate lover's dream, a double chocolate frosted layer cake.

Torte di Carote +

A moist spice cake with carrots, pecans and raisins
layered with cream cheese frosting.

Torta di Cioccolato GF

Rich and flourless dark chocolate torte with raspberry sauce

Spumoni, Sorbetto, e Gelato Della Casa \$12.00

From local ingredients; created with a Masters' knowledge from
Gelato Maestro. (Ask your Server for today's selection)

Vino Dolci Bianco (Dessert White Wines)

Vignalta - Fior d'Arancia "Alpianae"	\$12.00 / \$58.00
Falchini Vin Santo	\$10.50 / \$48.00
Paneretta Vin Santo	\$80.00 bottle
DonnaFugata Passito "Ben Rye," 2017	\$58.00 bottle
Olim Bauda- Moscato d' Asti 375ml	\$20.00 bottle

Vino Dolci Rosso (Dessert Red Wines)

Antonelli Sagrantino Passito	\$12.00 glass / \$58.00 bottle
Taylor Fladgate Tawny Port 10yr	\$9.00 glass

Amaro & Digestivi

Averna Amaro	\$11.00 glass
Antica Torino Vermouth	\$ 9.00 glass
Marolo Grappa	\$14.00 glass
Chamomile Liqueur	\$14.00 glass

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