

ANTIPASTI

FILET MIGNON CARPACCIO 	24
Garlic aioli, arugula, shaved Parmesan Reggiano, capers, parsley, truffle oil	
FRIED CALAMARI	27
Pomodoro dipping sauce, lemon	
STEAMED CLAMS	24
Spicy Italian sausage, fennel, tomatoes, garlic, lemon, toasted crostini bread	
ARTICHOKE FRANCAISE	23
Golden egg battered artichoke hearts, lemon butter wine sauce	
MOZZARELLA STUFFED GARLIC BREAD	16
Pomodoro sauce, truffled Alfredo sauce	
BRUSCHETTA	18
Roma tomatoes, garlic, Parmesan Reggiano, EVOO, basil, balsamic glaze	
BLUE LUMP CRAB CAKES	26
Baby arugula salad, lemon, remoulade	
HOUSE-MADE MEATBALLS	23
Pomodoro sauce, shaved Parmesan Reggiano, basil, crostini	
ANTIPASTO MISTO FOR TWO	46
Prosciutto, salami, capicola, cotto ham, Parmesan Reggiano, buffalo mozzarella, artichokes, roasted peppers, Kalamata olives, grissini bread	

 = Gluten Free

Gluten Free pasta available upon request. 20% service charge on the total bill will be added for parties of five or more.
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CRUDO

OYSTERS ⑥	24
Half-Dozen Cocktail sauce, mignonette, horseradish, lemon	
CHAR-GRILLED OYSTERS ⑥	26
Half-Dozen Pancetta, herb garlic butter, Parmesan Reggiano	
SHRIMP COCKTAIL	28
Chilled jumbo shrimp, cocktail sauce, lemon	
SEAFOOD TOWER FOR TWO ⑥	125
Poached lobster, shrimp, jumbo lump crab meat, oysters, tuna crudo, scallop ceviche, served with cocktail sauce, mustard sauce, lemon	
BLUE FIN TUNA CRUDO ⑥	28
Pistachios, mint, sweetie peppers, orange supremes, tiny greens, citrus verjus vinaigrette	

INSALATA E ZUPPA

ZUPPA DEL GIORNO	10
Fresh homemade soup of the day	
CAESAR	19
Little gem lettuce, Mediterranean white anchovy, garlic croutons, shaved Parmesan Reggiano, lemon, cherry tomatoes, house-made Caesar dressing	
BURRATA CAPRESE ⑥	23
Heirloom tomatoes, EVOO, balsamic glaze, basil	
CARAMELIZED PEAR & GORGONZOLA	23
Candied walnuts, mixed greens with radicchio & frisée, imported gorgonzola cheese, champagne vinaigrette	
ITALIAN CHOPPED SALAD	26
Gem lettuce, radicchio, prosciutto, capicola, salami, cotto ham, tomatoes, cucumbers, olives, shaved Parmesan Reggiano, red onions, red wine vinaigrette	

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PRIMI

CARBONARA	36
Crispy pancetta, Parmesan Reggiano, egg, cream, spring peas, fettuccini	
PAPPARDELLE BOLOGNESE	36
Beef, veal, pork, onion, garlic, red wine, tomato ragu, Parmesan Reggiano, ricotta salata	
PENNE ALLA VODKA	32
Prosciutto, pomodoro sauce, vodka, cream, basil	
LINGUINI & CLAMS	34
Manilla clams, garlic, butter, white wine, lemon, parsley	
CHICKEN FETTUCCINE ALFREDO	34
Grilled chicken breast, parmesan cream, broccolini	
SPAGHETTI AL NERO DI SEPPIE	52
Lobster, shrimp, calamari, garlic, white wine butter sauce, fine herbs, Calabrian chili	
LOBSTER RAVIOLI	52
Butter-poached lobster, wild mushrooms, tarragon cream, pecorino, black truffle	
SHRIMP SCAMPI	38
Garlic, white wine, butter, EVOO, parsley, lemon, linguini	
RICOTTA GNOCCHI	30
Handmade ricotta gnocchi with pink cream sauce and basil	
SPAGHETTI & MEATBALLS	28
Pomodoro sauce, house-made meatballs, Parmesan Reggiano, basil	
ORECCHIETTE	36
Nduja sausage, pomodoro sauce, cherry tomatoes, burrata cheese	

SECONDI

VEAL MARSALA	42
Pan seared veal loin, wild mushrooms, sweet marsala wine, butter, parsley, sautéed spinach	
CHICKEN PARMIGIANA	38
Breaded chicken cutlet, mozzarella cheese, pomodoro sauce, spaghetti, basil	
OSSOBUCCO AL MILANESE	46
Slow braised veal shank, pistachio gremolata, saffron risotto	
VEAL PICCATA	42
Pan seared veal loin, butter, lemon, white wine, capers, EVOO, parsley, spaghetti	
CHICKEN PICCATA	38
Chicken breast, butter, lemon, white wine, capers, EVOO, parsley, spaghetti	
EGGPLANT PARMIGIANA	32
Eggplant, pomodoro sauce, mozzarella cheese, basil	

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BISTECCA E PESCE

PORCINI CRUSTED RIBEYE (GF)	64
16 oz C.A.B.* ribeye, carmalized cipollini onion, thyme, Barolo demi-glace	
FILET MIGNON (GF)	56
8 oz C.A.B.* filet , sautéed spinach, bearnaise sauce	
NY STEAK “PIZZAIOLA” (GF)	62
14 oz C.A.B.* New York strip, neapolitan ragu of cherry tomatoes, oregano, garlic, onions, peppers, fried capers	
MUSTARD CRUSTED RACK OF LAMB	68
Local Oregon lamb rack roasted with mustard, herbs, fingerling potatoes, fig & port wine reduction	
COLOMBIA KING SALMON (GF)	42
Fennel, olives, artichoke, sweetie drop peppers, lemon, white wine, herbs, EVOO	
PESCE DEL GIORNO (GF)	MP
Fresh fish of the day	

CONTORNI

BALSAMIC GLAZED BRUSSELS SPROUTS (GF)	12
GRILLED ASPARAGUS WITH LEMON (GF)	12
GUANCIALE MAC & CHEESE	18
ROASTED FINGERLING POTATOES	10
WHIPPED POTATOES (GF)	10
GARLIC BROCCOLINI (GF)	12

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