

ANTIPASTI

CAPELANTE AI FERRI *

FRESH SEA SCALLOPS SEARED ON THE IRON, SERVED WITH A SAVORY PEAR AND PARSNIP PUREE, SAUTÉED LOCAL CHANTERELLE MUSHROOM, AND REDUCED BALSAMIC VINEGAR.

15-

CARPACCIO D' ANATRA

THINLY SLICED HOUSE SMOKED DUCK BREAST WITH PICKLED RED ONIONS AND BLUEBERRIES ,EXTRA VIRGIN OLIVE OIL.

14-

PROSCIUTTO E FICHI

THINLY SLICED PROSCIUTTO HAM SERVED WITH DELIGHTFULLY LOCAL RIPE BROWN TURKEY FIGS FINISHED WITH A DRIZZLE OF HONEY.

14 ~

SALSICCE E PEPPERONI

OUR HOUSE SAUSAGE PAIRED WITH ROASTED SWEET JIMMY NARDELLO PEPPERS, FINISHED WITH BAGNA CAUDA SAUCE AND FRESH PARSLEY.

13 ~

POLENTA TARTUFATA

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

13 ~



DINNER MENU FOR TUESDAY, OCTOBER 10, 2017

(503) 636-4104

CUOCHI SPECIALE

ALL SPECIALE ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD

RIGATONI CON SALSICCE E PEPPERONI

HOUSE SAUSAGE SAUTÉED WITH ONION, LOCAL JIMMY NARDELLO PEPPERS, GARLIC AND ZUCCHINI, DEGLAZED WITH WINE AND MARINARA AND TOSSED WITH PASTA AND FINISHED WITH PECORINO ROMANO CHEESE. 26 ~

PENNE CON PESTO

OUR TRADITIONAL PESTO, WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL, CAPERS, ANCHOVIES, GARLIC AND PINE-NUTS TOSSED WITH PASTA AND PARMIGIANO REGGIANO AND PECORINO ROMANO CHEESES. 26 ~

LA BISTECCA TAGLIATA ALLA GALLINACCI (* -)

A CLASSIC SLICED ITALIAN STEAK SEASONED WITH VIGNALTA SALT, GRILLED RARE, WITH A BEEFY CHANTRELLE MUSHROOM BUTTER SAUCE AND SERVED OVER FRIED POTATOES. 48-

VITELLO DI MILANESE

A VEAL SCALLOPINE, PREPARED IN THE CLASSICAL MILANO STYLE, POUNDED THIN THEN BREADED, SERVED WITH A LEMON BUTTER SAUCE AND HOUSE VEGETABLES. 48 ~

COTOLETTA DI MAIALE E PRUGNA

A CENTER CUT PORK CHOP SEASONED AND GRILLED, FINISHED WITH ITALIAN PLUM AND RED WINE DEMI-GLACE SAUCE, SERVED WITH HOUSE VEGETABLES. 40 -

LUTIANO ALLA BURRO AGRUME

FRESH OREGON RED ROCK, SAUTÉED AND TOPPED WITH A CITRUS COMPOUND BUTTER. 38 -

PRIMO

ALL PRIMO ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD

LASAGNA DELLE MARCHE ~ LAYERS OF FRESH PASTA WITH RICCARDO'S MARCHE MEAT SAUCE (BEEF, CHICKEN, SAUSAGE, MORTADELLA, MUSHROOMS, RED WINE, VEGETABLES AND HERBS), BESCIAPELLA SAUCE, AND FRESH PARMIGIANO REGGIANO AND PECORINO ROMANO CHEESES. 25-

MELANZANE ALLA PARMIGIANA ~ TUSCAN-STYLE EGGPLANT GRILLED WITH EXTRA VIRGIN OLIVE OIL, LAYERED WITH MOZZARELLA, A LIGHT TOMATO MARINARA SAUCE, PARMIGIANO REGGIANO & PECORINO ROMANO. 25-

PENNE ARRABBIATA ~ PASTA TOSSED WITH A TRADITIONAL SPICY SAUCE OF TOMATOES, GARLIC, OLIVE OIL AND CHILI FLAKES, TOSSED WITH PECORINO ROMANO & PARMIGIANO REGGIANO CHEESE. 24-

RAVIOLI DELLA CASA ~ **SACCHETTI AL PORCINO IN BRODO** STUFFED WITH PORCINI MUSHROOM, RICOTTA, MOZZARELLA, SWISS, FONTINA AND PARMIGIANO CHEESES, BREAD CRUMBS, VEGETABLES, HERBS AND SPICES, SERVED IN A HOUSE MADE DUCK STOCK. 23-

PASTA AL POMODORO (OR) PASTA AL RAGÚ

PASTA WITH OUR FRESH TOMATO AND BASIL MARINARA SAUCE. 22-
PASTA WITH RICCARDO'S MARCHE MEAT SAUCE. 25-

(ADD 2 HOUSE CRAFTED MEATBALLS OR SAUSAGES FOR \$4.50)

SECONDO

ALL SECONDO ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD

VITELLO E FUNGHI ALLA GRIGLIA * ~ GRILLED VEAL MEDALLIONS AND SHIITAKE MUSHROOMS SERVED WITH A REDUCED BALSAMIC, RED WINE DEMI-GLACE. ACCOMPANIED WITH HOUSE VEGETABLES. 44-

SALTIMBOCCA DI VITELLO * ~ VEAL MEDALLIONS WITH SAGE, PROSCIUTTO AND FONTINA CHEESE, IN A DEMI-GLACE SAUCE WITH MADEIRA AND FRESH MUSHROOMS, SERVED WITH HOUSE VEGETABLES. 44~

COSTATINE DI AGNELLO * ~ NEW ZEALAND RACK OF LAMB GRILLED MEDIUM-RARE WITH ROSEMARY AND SEASONINGS, SERVED OVER CARAMELIZED ONIONS AND DEMI-GLACE - GASTRICHE. SERVED WITH POLENTA AND SAUTÉED GREENS. 40 -

POLLO ALLA CACCIATORA ~ DRAPER FARMS CHICKEN GRILLED, THEN BAKED IN OUR MARINARA SAUCE WITH OLIVES, ROSEMARY, WHITE WINE AND FENNEL. SERVED WITH HOUSE POLENTA. 36-

POLLO ALL' AGLIO

BRAISED CHICKEN (SEASONED WITH VIGNALTA HERB SALT), BRAISED WITH GARLIC CLOVES, WHITE WINE, ROSEMARY AND THYME. SERVED WITH POLENTA AND SAUTÉED GREENS. 36-