

## ANTIPASTI

### **CAPELANTE AI FERRI \***

FRESH SEA SCALLOPS SEARED ON THE IRON, SERVED WITH A SAVORY CELERY ROOT PUREE AND SALSA VERDE.  
15-

### **BRUSCHETTA DI GRANSEOLA**

OREGON DUNGENESS CRAB WITH LEMON, SAVORY SHALLOTS AND HERBS SERVED ON GRILLED BREAD.  
14 ~

### **SOFFIATINE ALLA BLAZUT**

DELICATE VEGETABLE FRITTERS, MADE FROM FRESH BUTTERNUT SQUASH AND LEEKS, DEEP FRIED UNTIL GOLDEN BROWN AND DUSTED WITH SEA SALT.  
11-

### **SALSICCIE FRIULANO E PATATE**

HOUSE MADE PORK SAUSAGE LINK WITH NORTHERN SPICES OF NUTMEG AND ANISE, SERVED ON A CRUSHED POTATO FRITTI AND FINISHED WITH A CLASSIC SALSA GRIBICHE.  
14 ~

### **FUNGHI TRIFOLATI**

FRESH HEDGEHOG MUSHROOMS SAUTÉED IN BUTTER WITH GARLIC, SHALLOTS AND THYME DEGLAZED WITH DRY VERMOUTH SERVED OVER OUR HOUSE POLENTA.  
12 ~

### **OSTRICHE FRESCHE**

NETARTS OYSTERS FROM THE PACIFIC OREGON COAST, FRESH SHUCKED TO ORDER, SERVED ON THE HALF SHELL WITH LEMON WEDGES AND FRESHLY GRATED HORSERADISH. (1/2 DOZ.)  
14 ~



**DINNER MENU FOR SATURDAY, JANUARY 13, 2018**

**(503) 636-4104**

## **CUOCHI SPECIALE**

**(CHEF'S SPECIAL)**

**ALL SPECIALE ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD**

### **PAPPARDELLE CON MANZO ALLE PIEMONTESE**

IMPORTED EGG PASTA TOSSED WITH A PIEMONTE INSPIRED SAUCE OF BRAISED SHORT RIB, ROASTED SWEET PEPPERS, WINE, CAPERS AND ONION. 26-

### **CONCHIGLIE ALLA VODKA**

A TOMATO AND VODKA CREAM SAUCE WITH WINTER VEGETABLES SAUTÉED IN OLIVE OIL AND LARDO, TOSSED WITH PASTA. 26-

### **MERLUZZO IN CARTOCCIO**

FRESH PACIFIC COD, BAKED IN A PAPER WRAPPER WITH FENNEL, RED ONION, SAMBUCCA AND GRAPE TOMATOES. 38-

### **COSTATINE DI CAPRETTA \***

GRILLED GOAT CHOPS MEDIUM-RARE WITH ROSEMARY AND SEASONINGS, SERVED OVER CARAMELIZED ONIONS AND DEMI-GLACE - GASTRICHE. SERVED WITH POLENTA AND SAUTÉED GREENS. 40-

### **VITELLO ALLA PARMIGIANA\***

SCALLOPINE OF VEAL, LIGHTLY BREADED, LAYERED WITH PROVOLONE CHEESE AND SERVED WITH MARINARA SAUCE. 44-

### **BISTECCA CON GORGONZOLA \***

12OZ SNAKE RIVER RANCH RIBEYE, GRILLED MEDIUM RARE, SERVED WITH FRIED FINGERLING POTATOES AND A GORGONZOLA DOLCE CREAM SAUCE. 48-

## **PRIMO**

**ALL PRIMO ENTREE'S INCLUDE CHOICE OF SOUP OR SALAD (ADD 2 HOUSE CRAFTED MEATBALLS OR SAUSAGES FOR \$5.00)**

### **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, AND PARMIGIANO REGGIANO. 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 ~**

RAVIOLI STUFFED WITH SHRIMP, ROASTED GARLIC, LEEKS, BREAD CRUMBS, TOMATO, LOBSTER STOCK, RICOTTA AND ROMANO CHEESES AND SPICES SERVED IN A LEEK BUTTER SAUCE. 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-

## **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-

### **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-

### **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-