

BAKING CO.

PDX **ROMAN CANDLE** ORE

◀ 3377 SOUTHEAST DIVISION ▶

ITALIAN FAMILY DINNER MENU



**ONE SALAD, TWO SIDES, ONE ENTREE, ROMAN
CANDLE COOKIES AND STUMPTOWN COFFEE
SERVICE | \$65 PER PERSON**

Our menus are seasonal-driven and inspired by our local purveyors. Each course is served on a larger platter for everyone to share. Please customize your menu from the options below.

SALADS

Farm Green Salad, with Asian Pears, Pickled Red Onion, Gorgonzola Dolce, Almond, Lemon-Rosemary

Kale Salad with Lemon, Pecorino Sardo, Currants, Pine Nuts, Olive Oil, Bread Crumbs

SIDES

Cavolo Nero Kale, with Braised Corona Beans

Roasted Sunchokes with Pickled Apple, Brie, Pancetta, Pecans

Bacon & Whole Grain Mustard Braised Cabbage, with Fingerling Potatoes

Delicata Squash, Onions Agro Dolce, Dates, Pistachios, Ceci Beans, Mint, Cilantro, Spiced Yogurt

ENTREES

Milk Braised Pork Coppa, Orange, Parsley Gremolata

Wood Fire Roasted Chicken, Salsa Verde

Lightly Cured Roasted Salmon, Spiced Horseradish Cream, Dill

Roasted New York Strip, Chimichuri (this menu option is an additional \$3 per person)



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ADDITIONAL MENU ITEMS

The items listed below can be added onto your meal for an additional charge per person.

APPETIZERS

to be served before dinner; an additional \$5 per person for all 3

Charcuterie and Cheese Platter

Seasonal Arancini

Seasonal Crostini

PASTA COURSE

add a pasta course to your meal! Choose one below for an additional \$5 per person

Ricotta Gnocchi, with Wild Mushroom & Pistachio Ragu, Grana

Stozzapreti, with Fennel, Lemon, Golden Raisin, Garlic, Anchovy, Arugula, Calabrian Bread Crumbs

Fusilli with Butternut Squash, Pine Nuts, Sage, Pecorino, Vincotto

DESSERTS

add one of our delicious Roman Candle Desserts to end the meal right! An additional \$3 per person

Tiramisu

Cannoli

Pastry chef's rotating seasonal selection

