



Salads & Starters

Caesar Salad: romaine hearts, Parmigiano-Reggiano, croutons**	\$9
Greens Salad: mixed greens, pickled fennel, apple, carrots, ricotta salata, pepitas, shallot vinaigrette	\$9
Calamari: oven roasted squid, spicy tomato sauce, oregano, garlic crostini	\$10
Meatballs: beef and pork meatballs, tomato sauce, creamy polenta, Parmigiano-Reggiano	\$12
Wood Oven Roasted Vegetable Plate: <i>a generous plate of three preparations:</i>	\$12
* Carrots, chickpeas, pipian	
*Potatoes, kale, tarragon aioli**	
Roasted brussel sprouts, maple-mustard vinaigrette, crushed hazelnuts	

Pizzas

Our pizzas are 12" thin-crust individual pies that serve 1 -2 depending on appetite

Margherita: tomato sauce, mozzarella, basil	\$13
Pomodoro Royale: tomato sauce, basil, evoo, Pecorino Romano	\$13
Pesto: acorn squash, piquillo peppers, hazelnut pesto, mozzarella, pecorino romano*	\$15
Mushroom: mushrooms, mozzarella, fontina, pecorino, kale, cipollini onions, thyme	\$18
Handmade: fresh hand-pulled mozzarella, tomato sauce, garlic, fennel seed, and chile flake	\$15
Brooklyn: tomato sauce, mozzarella, Fra'Mani capicollo, pickled jalapeno, honey	\$16
Beautiful Pig: local pork-beef salami made with chianti, tomato sauce, mozzarella, basil	\$18
Fennel Sausage & Onions: tomato sauce, mozzarella, sausage, roasted onions, basil with or without calabrian chiles	\$16
Soppressata: tomato sauce, mozzarella, spicy Calabrese salami, basil	\$16
Hawaiian: tomato sauce, mozzarella, pancetta, pineapple, walla walla onions	\$16
Bacon: tomato sauce, smoked guanciale, mozzarella, smoked provolone	\$16
New Yorker: tomato sauce, mozzarella, provolone, oregano	\$13
Arrabbiata: tomato sauce, calabrian chiles, mozzarella, basil	\$15
Anchovy: tomato sauce, mozzarella, basil, anchovies	\$15
Prosciutto: tomato sauce, mozzarella, basil, Prosciutto di San Daniele	\$16
side orders: parmesan \$2; anchovies \$2; calabrian chiles \$2; arugula \$2	

Desserts

Affogato: Stumptown cold brew coffee, brown sugar ice cream	\$5
Chocolate bread pudding, chocolate sauce, caramel whipped cream	\$8
Lemon and pine nut tart, tangerine sauce, whipped mascarpone*	\$8
Apple-cranberry crisp, brown sugar ice cream	\$8
2005 Felsina, Vin Santo Chianti Classico, Tuscany and biscotti*	\$12
*contains nuts	

The tables and bar were crafted from old-growth Douglas fir that was once part of The Big Dipper roller coaster at Jantzen Beach (1923 - 1970)

** Dressing contains raw eggs. Consuming raw eggs may increase your risk of foodborne illness.

To Drink

Mexican Coke (12oz btl)		\$3
Diet Coke (12oz can)		\$2.5
Boylan's Ginger Ale or Root Beer		\$2.5
SanPellegino Aranciata Rossa		\$3
Duche de Longueville French Sparkling Cider		\$5
Iced Tea		\$2
House made Lemonade		\$3
Fizzy Water, Lurisia	1 ltr	\$4
Still Mineral Water, panna	1 ltr	\$4

Hot Beverages

Two Leaves Tea		\$2.5
Stumptown Coffee		\$2.5

Bottles and Cans

Anthem Dry Hop or Pear Cider		\$5.5
Occidental Kolsch 16oz can		\$6
Beck's Non alcohol Beer		\$4

Draft Beers

	<u>Pints</u>	\$6
Pfriem Pilsner		
Mt. Tabor Winter Ale		
Astoria Brewing Porter		
Breakside Ipa		

Wine by the Glass - *please ask for a copy of our wine list for wines by the bottle*

Sparkling Wine

NV Alice, <i>Tajad</i> Spumante Brut, Veneto	\$9	\$36
2015 Paltrinieri, <i>Radice</i> Lambrusco di Modena, Emilia Romagna	\$9	\$36

Rosé

2015 Reale, <i>Getis</i> Rose, Tramonti Costa d'Amalfi, Campania	\$9	\$37
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White Wine

2012 Matello, Riesling, Willamette Valley	\$9	\$36
2015 Gini, Soave Classico, Veneto	\$8	\$32
2014 Terlan, Pinot Grigio, Alto Adige	\$10	\$40
2015 Chateau Vitallis, Macon-Fuisse, Burgundy	\$9	\$36

Red Wine

2015 Cardedu, <i>Praja</i> Monica di Sardegna, Sardegna	\$7	\$28
2013 Antica Enotria, <i>Falu</i> Rosso IGT, Puglia	\$9	\$36
2013 Casa Emma, Chianti Classico, Tuscany	\$10	\$38
2013 Domaine Labranche Laffont, Madiran Tradition, Sud-Ouest	\$8	\$32
2015 Domaine de la Montagnette, Cotes du Rhone Villages, Rhone Valley	\$8	\$30
2014 Crowley, <i>Tenth Anniversary Entre Nous</i> Pinot Noir, Willamette Valley	\$14	\$56

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