

SALAD

GOLDEN BEET arugula, lemon, aged balsamic vinaigrette, taleggio grigio, candied walnuts	12
NOSTRANA radicchio, parmigiano, rosemary-sage croutons, cæsar style dressing*	10
KALE grapefruit, fried breadcrumbs, poppyseed fricco, pecorino, anchovy vinaigrette.	12
HOUSE GREEN greens, shaved vegetables, red wine vinaigrette	10

FINGER & FORK

ARANCINO choice of	5
Smoked King Salmon: lemon risotto, dill mascarpone, chives, espelette, fried capers	
Herbed Goat Cheese: ruby beet risotto, radish green pesto, parmigiano	
FRIED CHICKPEAS fleur de sel, rosemary.	3
BAR NUTS** sugar, cayenne, fleur de sel, rosemary	6
LA FETTUNTA garlic and parmigiano bruschetta.	4
CHICHARRONES house spice, fennel pollen, smoked honey lime sauce	7
GARLIC MEATBALLS ground prosciutto & pork shoulder, tomato butter, whipped ricotta, pecorino.	8
FRIED MOZZARELLA tomato ragu.	6
FRITTO MISTO calamari, octopus, lemon, scallions, calabrian honey, watercress.	13

CHEESE & MEAT BOARDS

CHEESE PLATE** selection of italian cheese, oregon hazelnuts, seasonal jam, baguette.	16
CHARCUTERIE capicola, prosciutto, speck, abruzzo, pepper jelly, taleggio grigio, pickled vegetable.	16

* Contains raw egg. We are required to tell you that thoroughly cooking meat and eggs greatly reduces the risk of food borne illness.
 ** Contains nuts. All fried items prepared in peanut oil.
 *** Cheese substitutions replace all cheeses on specialty pizzas.
 – Seasonal ingredients limited to specialty pizzas. Thank you!



BUY THE KITCHEN A 6-PACK 7
 Practice borrowed from our friends at the Publican, Chicago IL

SPECIALTY PIZZAS

MUSHROOM garlic, fontina, scallion, ricotta, parmigiano	16
CAULIFLOWER garlic, olives, mama lil’s peppers, red onion, pecorino, mozzarella	17
CURRENT SAUSAGE potato, fried rosemary, garlic, provolone, mozzarella, arugula, lemon, parmigiano	18
GOAT CHEESE roasted leeks, prosciutto, chives, basil, aged balsamic.	20
SPICY FENNEL garlic, calabrese salami, red onion, bufala mozzarella, fennel pollen, parmigiano, basil	19
MAPLE PIG apple butter, pork belly, smoked ham, maple mascarpone, ricotta	22
PORK BELLY mascarpone, garlic, asparagus, mozzarella, red onion, shaved piave, espelette, lemon.	18
SPICY SALAMI tomato, provolone, mozzarella, parmesan, wild flower honey	17
WILD FENNEL SAUSAGE tomato, smoked mozzarella, potato, mama lil’s peppers, parmigiano, scallion	17

TRADITIONAL PIZZAS

BIANCA garlic, raschera, sottocenere al tartufo, bufala mozzarella, fried sage	16
MARGHERITA tomato, mozzarella, basil	13
TOMATO onion, garlic, olive, mama lil’s peppers, oregano (add house pulled mozzarella \$4).	13
MARINARA tomato, garlic, oregano (add house pulled mozzarella \$4).	9

ADDITIONAL PIZZA TOPPINGS maximum of two	
prosciutto di san daniele	5
duck egg*	4
parmigiano	2
baby arugula	3
spicy salami	3
wild fennel sausage.	3
mama lil’s peppers.	2
shiitake mushroom.	3
house cured bacon	3
oil cured anchovies	3
red onions	1
olives	1
basil.	1
oven roasted potato	1
***substitute bufala mozzarella	4
***substitute portland creamery goat cheese	4