

a Cena Ristorante

—Antipasti—

*Burrata

Grilled Radicchio,
Basil, balsamico, olive oil,
Como bread
13

Romano

Grilled Romaine,
Gorgonzola, crispy Pancetta
12

*Casa

Field Greens, Honey-Poached pear,
Champagne vinaigrette,
Caprino, Oregon Hazelnuts
12

**Fritto Misto

Deep-Fried prawns, calamari,
Artichoke hearts,
olives, lemon caper aioli
16

Polipo

Grilled Octopus,
Mamma Lil' s Peppers,
olives, garbanzo, Arugula,
Salsa Verde
14

Brussels Sprouts

Carlton Farms Smoked Bacon,
Olive Oil-fried, Sea Salt
9

Antipasto

Assorted salumi, burrata,
Olives, Grilled ciabatta
18

Vongole

Steamed manila clams,
Parsley, garlic, white wine,
Calabrian chilis,
Grilled Ciabatta
15

—Primi —

Garganelli alla Norcia

House-made fennel Sausage,
Cremini, white wine, cream
15/28

Tagliatelle

Nebbiolo braised Boar,
Roasted mushrooms,
pecorino di fossa
16/30

Agnolotti

Corn & Mascarpone Raviolini,
Butter-Poached Maine Lobster
26/45

Prosecco Risotto

Oregon Dungeness crab,
Fennel, Lemon
25

Spaghetti

House-made meatballs,
Grana Padano, Pomodoro
14/26

*Rigatoni

Bluebird Farm Farro,
Kale, sweet potato,
Olive oil, garlic, chili,
caprino
14/26

*all our pasta is made daily
from scratch*

—Secondi—

Branzino

Grilled Mediterranean Sea Bass,
Seasonal vegetables,
Lemon, salsa verde
32

Capesante

Pan-seared Day Boat Scallops,
Parsnip puree, kale,
Grilled pear, Oregon hazelnuts,
Brown butter sage
36

Stracotto

Braised Short Rib,
Chestnut gnocchi alla bava,
Broccoli rabe, Horseradish crema
32

*Vegetarian Items

Gluten-free available upon request
**Consuming raw or undercooked eggs may
increase your risk of foodborne illness.
Our aioli contains raw eggs.

*Parmigiana

Eggplant Parmesan,
House-made Mozzarella,
Pomodoro, basil
23

Seasonal Items May Be Subject to Change

—Pizza—

Amatriciana

Crispy pancetta, mozzarella,
Shaved Red onion, Pecorino,
Cracked black pepper
22

*Margherita

Pomodoro, Mozzarella, Basil
18

Salsiccia

House-made fennel Sausage,
arugula, Mama Lil's Peppers
22