



Italian fare meets West Coast flare.

By mixing traditional Italian ingredients with those uniquely found in the Pacific Northwest, our plates are designed to follow the seasons. Buon appetito!

PRIX FIXE MENU (55)

CICCHETTI

Golden Ears cheesecrafters neufchatel, honey (3.50) *V*
Tuna conserva, black olive tapenade (3.50)
Nduja sausage, candied walnuts, caramelized gorgonzola (3.50)
Braised oxtail arancini (3.50)

Mix and match any two Cicchetti (6)

PASTA

BRAISED LEEK RAVIOLI (26) *V*
Brown butter, parmesan

MARINATED CRAB EGG NOODLES (28)
Fresh chili-marinated crab, pecorino, egg yolk

BUTTERNUT SQUASH RAGU TAGLIATELLE (26)
V, GF upon request
Roasted tomatoes, Golden Ears cheesecrafters neufchatel,
toasted black pepper

BRAISED PORK & PEAR GNOCCHI (26)
Red wine-braised pork shoulder, preserved pear,
house-made gnocchi, basil, parmesan

CARBONARA CAVATELLI (24)
Guançiale, egg yolk, pecorino, black pepper

PRIMI

GRILLED BROCCOLINI (14) *GF, V*
Calabrian chili giadarne, grilled broccolini, parmesan

ROAST PARSNIP & SMOKED APPLE (16) *GF, VG*
Balsamic and maple vinaigrette, fresh italian parsley

PICKLED PEAR & BLUE CHEESE SALAD (18) *GF*
Local organic lettuces, walnuts, pear cider vinaigrette

HAM HOCK & PARSLEY TERRINE (22) *GF*
Dijon & Calabrian chili gaze, candied walnuts & Hazelnuts

BISON TARTARE (20) *GF*
Parsnip chips, red wine and juniper reduction, egg yolk

SCALLOPS (20) *GF*
Pan seared scallops, frisée, watercress vinaigrette

SECONDI

HEN BALLANTINE (30) *GF*
Glazed carrots and carrot purée

GRILLED ALBACORE TUNA (30) *GF*
White bean, oregano pistou

LAMB NOISETTE (32) *GF*
Mint and walnut tapenade, cappuccio, cauliflower purée

GRILLED RIBEYE (40) *GF*
Broccolini, bone marrow salmoriglio, fingerling potatoes

WILD BOAR (38) *GF*
Aged in bull kelp, grilled octopus, fried egg, salsa negra

BRAISED OXTAIL (30) *GF*
Smoked tomato polenta, wilted kale, agrodolce tomato

Gluten Free (GF), Vegetarian (V), Vegan (VG)
Please notify your server if you have any allergies.