

ANTIPASTI

CALAMARI FRITO A fried mix of calamari, onion, fennel and lemon with spicy catsup and caper aioli	9	HOUSE MADE MOZZARELLA STICKS Hand breaded and served with marinara	6
ARTICHOKE SPINACH DIP Served with baked whole-wheat herbed flatbread	9	PROSCIUTTO PLATTER Thinly sliced prosciutto, fresh fruit and mixed olives	8
STEAMER CLAMS A full pound steamed in white wine, garlic and herbs	10	GARLIC BREAD Toasted, garlic buttered baguette served with marinara With mozzarella	4 6
MOZZARELLA POMODORO DUE Fresh mozzarella, tomato and basil with a drizzle of olive oil	8	HANDCUT FRIES side order 2.5 / basket 4.5	
		ZUPPE Ask your server about the daily soup cup 3.5 / bowl 5	

INSALATE

- CHOICE OF BALSAMIC VINAIGRETTE OR CREAMY BLEU CHEESE DRESSING
- ADD FLAT IRON STEAK 5 / ADD GRILLED CHICKEN BREAST 4
- ADD A GRILLED PRAWN SKEWER 4 / ADD GRILLED WILD SALMON 7

CAFFE Mixed lettuces with tomatoes, red onion and mushrooms	5	COBB AMERICANO Grilled chicken, smoky bacon, avocado, tomatoes, red onion, egg and gorgonzola cheese with mixed lettuces	Full 11 / Half 9
RAVIOLI INSALATE Sautéed raviolis, artichoke hearts and mushrooms tossed with mixed lettuces and a red wine vinaigrette	Full 9 / Half 7	ROSEMARY'S Mixed lettuces, avocado, walnuts, roasted red peppers, cucumbers, radish, red onion and tomatoes	Full 8.5 / Half 6.5
CHAMPAGNE Candied walnuts, strawberries, gorgonzola, red onion and spinach with our Champagne vinaigrette	Full 8.5 / Half 6.5	BISTECCA INSALATE Grilled flat iron, diced tomatoes, gorgonzola, red onion and mixed lettuces	Full 12 / Half 9
CAESAR Romaine hearts, thick-tangy Caesar dressing, parmesan cheese and croutons	Full 8 / Half 6	INSALATE & ZUPPE A bowl of zuppe and 1/2 salad of your choice: Rosemary, Caffe, Ravioli Insalate or Caesar	9 10 11
CHEF Mixed lettuces tossed with turkey, ham, provolone, cheddar, chopped egg, black olives, tomatoes and red onion	Full 10 / Half 8		

PANINI

- YOUR CHOICE OF KETTLE CHIPS, HAND-CUT FRIES, SIDE SALAD WITH BALSAMIC VINAIGRETTE OR DAILY SOUP

TURKEY CLUB Smoked turkey breast, bacon, avocado, Dijon-mayo, red onion, tomato, lettuce on homemade herbed focaccia bread	9	POLLO E ARTICHOKE Grilled chicken, artichoke spinach spread, fresh basil on a toasted ciabatta roll	9
BLT&A Hickory smoked bacon, lettuce, tomato, Dijon-mayo, avocado, red onion on homemade herbed focaccia bread	8	1/2 SANDWICH WITH.... A choice of side salad, cup of soup, hand-cut fries or chips (includes grilled panini)	7
MEATBALL Homemade meatballs, Bolognese sauce, melted mozzarella on a ciabatta roll	8	GRILLED PANINI (served on homemade herbed focaccia bread)	
THE ITALIAN Grilled chicken breast, roasted red peppers, pancetta, provolone cheese, lettuce, tomato, red onion and Dijon-mayo on a pub bun	9	MOZZARELLA POMODORO Fresh mozzarella cheese, basil, tomatoes, red onion and balsamic vinaigrette	8
GRILLED WILD SALMON Arugula, pickled onion, lemon-caper aioli on a toasted ciabatta roll	11	HAM & CHEDDAR Honey smoked ham, Tillamook cheddar, minced pepperoncini, red onion, Dijon mustard	9
		TURKEY PESTO Smoked turkey breast, basil pesto, tomato and red onion	9

PANINI AMERICANO

- 1/2 LB. OREGON COUNTRY GROUND BEEF, ANTIBIOTIC AND HORMONE FREE (SUBSTITUTE A GRILLED CHICKEN BREAST AT NO CHARGE)
- YOUR CHOICE OF KETTLE CHIPS, HAND-CUT FRIES, SIDE SALAD WITH BALSAMIC VINAIGRETTE OR DAILY SOUP • ADD AVOCADO .75¢

CLASSICO Tomato, lettuce, red onion, Dijon-mayo	8.5	THE BLEU'S Classico with gorgonzola and smoked bacon	9.5
CLASSICO CHEESE BURGER Choice of Tillamook cheddar, gorgonzola, or provolone cheese	9	MAC'S TILLAMOOK Bacon, Tillamook cheddar and 1000 island dressing with tomato, lettuce and red onion	9.5

PASTA

- ADD FLAT IRON STEAK 5, CHICKEN 4, GRILLED PRAWN SKEWER 4, MEATBALLS 1.5 EACH OR WILD SALMON 7

BUILD YOUR OWN PASTA

PICK YOUR FAVORITE PASTA AND SAUCE!

Full 10 / Half 8

Pasta	Sauce
Spaghetti	Marinara
Penne	Bolognese
Angel Hair	Alfredo
Fresh Zucchini	Rose
Fettucini	Pesto
Cheese Tortellini	
Whole Wheat Spaghetti	

VONGOLE Manila clams in the shell with a garlic white wine sauce over spaghetti pasta	14	DELLA CASA Artichoke hearts and cremini mushrooms in a creamy tomato sauce with fettucini pasta	Full 11 / Half 9
MEAT LASAGNE The traditional layers of pasta, cheese and Bolognese sauce	13	FUNGHI Fettucini and cremini mushrooms in a pan-reduced cream sauce	Full 11 / Half 9
BASIL-CREAM TORTELLINI Basil cream sauce tossed with sun-dried tomatoes, garlic and cheese tortellini	Full 11 / Half 9	VEGETABLE LASAGNE Layers of pasta, mozzarella, cream sauce, tomato sauce, onion, zucchini, carrots, mushrooms, red and green pepper, baked to perfection	10
ZITI AL FORNO Penne pasta, Italian sausage, ground beef, ricotta cheese, onions, green peppers, and lots of mozzarella, smothered in marinara and baked	13	PESCATORE Pan seared prawns, garlic and basil in a spicy marinara sauce over spaghetti pasta	14
PROSCIUTTO Thinly sliced prosciutto, caramelized onion, sage, rosemary, tomato-cream sauce and penne pasta	Full 11 / Half 9	RAVIOLI Portabello mushroom ravioli, spinach, red bell peppers, with a creamy garlic white wine sauce	Full 13 / Half 11
CAPELLINI Toasted pine nuts, roma tomatoes, arugula, feta cheese and angel hair pasta	10	GAMBERETTI Angel hair pasta, prawns, toasted pine nuts and green onions, in a spicy white wine sauce	Full 13 / Half 11

- ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2

ENTREES

- ALL ENTREES ARE SERVED WITH FRESH VEGGIES AND EITHER MASHED POTATOES OR BUTTER-PARMESAN PASTA (EXCEPT STEAK FRITES AND POLLO PARMESAN)
- ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2

SEAFOOD	STEAK & VEAL
PESCE ala GRIGLIA Grilled wild salmon cooked to a medium rare, with aioli sauce	BEEF TENDERS 10 oz. boneless tenders grilled medium rare with a shallot marsala sauce
GAMBERI ala DELIZIOSA Prawns sautéed in a garlic, paprika, oregano and brandy sauce	STEAK FRITES Grilled 9 oz. flat iron steak served upon a basket of house cut fries and topped with a creamy garlic butter
SCAMPI Prawns sautéed with garlic, butter, lemon and parsley	VITELLO PICCATA Veal scaloppini pan cooked in a sauce of lemon, butter and capers
CHICKEN	VITELLO MARSALA A thin scaloppini cut of veal, pan seared with cremini mushrooms in a creamy marsala wine sauce
POLLO LIMONE Pan seared chicken breasts in a lemon-butter sauce with garlic	
POLLO MARSALA A whole breast of chicken topped with Italian fontina cheese and capers in a rich marsala sauce	
POLLO PARMESAN Lightly breaded chicken breast topped with marinara sauce, provolone and basil. Served with spaghetti marinara	



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PIZZA

- ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2
- NOW AVAILABLE: WHOLE-WHEAT DOUGH EITHER 10" OR 14" THIN CRUST

MEAT PIZZAS

10" REGULAR / 14" LARGE	
(6 SLICES) (10 SLICES)	
PEPPERONI	
mozzarella, pepperoni, tomato sauce	8.5 / 16
MAUI WOWI	
mozzarella, ham, chunks of pineapple, tomato sauce	9.5 / 18
JOE'S "PILE OF PROTEIN"	
mozzarella, pepperoni, sausage, salami, ham, ground beef, onions, pepperoncini, tomato sauce	13.5 / 21
MR. GOLDBERG'S	
mozzarella, sausage, mushrooms, green pepper, onions, oregano, tomato sauce	9.5 / 18
DELLA CASA	
mozzarella, pepperoni, sausage, red and green peppers, onions, mushrooms, kalamata olives, tomato sauce	10.5 / 19
SPICY PEPPERONI	
mozzarella, pepperoni, onions, mushrooms, kalamata olives, garlic, oregano, hot pepper flakes, parmesan, garlic-herb olive oil base	9.5 / 18
THAI CHICKEN	
grilled chicken, cilantro, green and white onions, smoked mozzarella, peanut sauce	10.5 / 20
MICHAEL'S BBQ	
smoked mozzarella, grilled chicken, green and white onions, cilantro, barbecue sauce	9.5 / 18
CLASSICO	
mozzarella, pepperoni, black olives, mushrooms, tomato sauce	8.5 / 16

VEGGIE PIZZAS

10" REGULAR / 14" LARGE	
(6 SLICES) (10 SLICES)	
VERDURA	
mozzarella, green bell peppers, onions, mushrooms, black olives, oregano, chopped garlic, fresh tomatoes, tomato sauce	7.5 / 14
HECTOR'S MARGHERITA	
mozzarella, tomatoes, chopped garlic, fresh basil, garlic-herb olive oil base	7.5 / 14
JUSTA CHEESE	
mozzarella, tomato sauce	7 / 13
NEW YORK'R	
mozzarella, chopped garlic, oregano, parmesan, EVOO*, tomato sauce	8 / 14
GREEK FARMER	
mozzarella, feta, roasted red peppers, spinach, onions, fresh tomatoes, mushrooms, kalamata olives, tomato sauce	10.5 / 20
MEDITERRANEAN	
feta, artichoke hearts, kalamata olives, capers, onions, oregano, hot pepper flakes, garlic, EVOO*, tomato sauce	9 / 16
EDUARDO'S PRIDE	
mozzarella, spinach, fresh tomatoes, basil, garlic, parmesan, garlic-herb olive oil base	8 / 14
SOUTH OF FRANCE	
mozzarella, Montrachet, sun-dried tomatoes, roasted red peppers, caramelized garlic, fresh basil, garlic-herb olive oil base	10 / 18

*EVOO MEANS EXTRA VIRGIN OLIVE OIL

BUILD YOUR OWN PIZZA

10" REGULAR / 14" LARGE

- CHOOSE WHOLE-WHEAT DOUGH OR REGULAR DOUGH

BASE WITH MOZZARELLA	7 / 13	ANY VEGETABLE / NUT	.50 / 1
garlic-herb olive oil		onion	spinach
alfredo sauce		mushroom	fresh basil
tomato sauce		green pepper	caramelized garlic
		red pepper	sun-dried tomato
ANY CHEESE OR PESTO	1.5 / 3	chopped garlic	capers
mozzarella		tomato	pepperoncini
feta		olives	roasted red peppers
montrachet		artichoke hearts	walnuts
		pinenuts	
ANY MEAT	2 / 3		
pepperoni		ham	
Italian sausage		ground beef	
salami		chicken	

Our pizza dough is made fresh daily. Hand-tossed and topped with the freshest-quality ingredients. It takes a little longer, but it's worth the wait.



VINO

- OUR LIST IS CAREFULLY CHOSEN TO OFFER GREAT WINES WITH DRINKABILITY, VARIETAL CHARACTER AND VALUE

SANGRIA	GLASS	1/2 LITER	LITER
Red wine, sweet vermouth, fruit juices, apple and blueberry	4	9	16
HOUSE WINES	GLASS	BOTTLE	1/2 LITER
#106 Chardonnay, Crow Canyon, California	5.5	21	12
#209 Cabernet Sauvignon, Crow Canyon, California	5.5	21	12
WHITES... LIGHTLY SWEET TO MEDIUM-BODIED	GLASS	BOTTLE	
#101 White Zinfandel, Beringer, California	5.5	21	18
#102 Reisling, Chateau Ste. Michelle, Washington	.6		19
#103 Pinot Gris, Eyrie Vineyards, Oregon	10		35
#108 Chardonnay, Organic Bonterra, California	.7		25
REDS... APPROACHABLE TO BOLD AND COMPLEX	GLASS	BOTTLE	
#203 Merlot, Red Diamond, Washington	5.5		21
#207 Cabernet Sauvignon, 'Sonoma' Louis Martini, California	6.5		25
#216 Chianti Classico, Fattoria Di Petroio, Italy	8.5		28
#225 Barbera, 'Maraia' Marchesi di Barolo, Italy	5.5		18
#229 Pinot Noir, DeLoach, California	10		35
#230 Malbec, Alamos, Argentina	.7		25
#231 Primitivo, Vinosia, Italy	6.5		24
#232 Zinfandel, McManis, California	.7		25
#233 Cabernet Sauvignon, McManis, California	.7		25
#234 Crimson, Steven Vincent, California	.7		26
#235 Sangiovese, San Giorgio, Italy	.6		23



SPECIALTY COCKTAILS

POMEGRANATE MARTINI Pomegranate vodka, lemon and cranberry juice	7	LEMON DROP Skyy Citrus vodka, Limoncello, lemon with a sugar rim	7.5
WILDBERRY LEMON DROP Oregon Marionberry vodka, raspberry liqueur and lemon with a sugar rim	8	MAKER'S MANHATTAN Maker's Mark, sweet vermouth, bitters	8.5
PAPA MYER'S MAI TAI Silver and coconut rums, pineapple, orange and a float of Myers Dark Rum	7.5	BUGATTI'S BELLINI Sparkling wine, Peach Schnapps and peach puree	7.5
PEACH POM-ADE Pomegranate vodka, peach puree and lemon	7	DISARONNO SIDECAR Disaronno amaretto, orange and lime	7.5
TIRAMISU MARTINI Kahlua, Bailey's, vodka, spiced rum, Godiva chocolate, espresso	7.5	GRAPE COSMOPOLITAN Grape vodka, triple sec, lime and cranberry juice	7
CADILLAC MARGARITA Sauza Commemorativo Tequila, Patron Citronge liqueur, fresh lime and a pony of Grand Marnier	9		



BEVERAGES & BEER

BOTTLED BEERS	4	SODAS/BOTTLED WATER	
Peroni	Moretti	Coke, Diet Coke, Sprite, Barq's Rootbeer,	
Corona	Heineken	Pibb Extra, Lemonade	2
Guinness - Pub Can		Pellegrino & Panna	3.5
Kaliber (N/A)			
		ITALIAN SODAS	
DOMESTIC BOTTLES	3.5	Strawberry, Peach, Raspberry, Vanilla	
Budweiser	Bud Light	plain 2.5 / with cream	3
Coors Light			
MICRO DRAFTS	4.5	MILK & JUICE	
Fat Tire Amber Ale	Terminal Gravity IPA	Milk	2.5
Widmer Hefeweizen	Guest Tap	Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato Juice	3
		CAFFE & TEA	
		Portland's Stumptown 'Fairtrade' Coffee	2.5
		Hot Tea, Assorted TAZO	2.5
		Fresh Brewed Iced Tea	2.5
		Double Shot Espresso	3
		Latte, Mocha, Cappuccino	4



DESSERTS

TIRAMISU a traditional Italian dessert layered with lady fingers, mascarpone and espresso	6	POTS DE CREME a rich chocolate espresso custard topped with fresh whipped cream and served with biscotti cookies	6
GIANT FUDGY BROWNIE & ICE CREAM served warm, with or without walnuts	6	CREME BRULEE silky, smooth vanilla bean custard topped with a crunchy caramelized shell	6
PROFITEROLE cream puffs filled with vanilla ice cream, topped with whipped cream and warm Belgian chocolate sauce	6	SPUMONI OR VANILLA ICE CREAM single big scoop	3
		two big scoops	5
CHEESECAKE WITH RASPBERRY SAUCE the classic New York style	6	SEASONAL FRUIT CRISP fresh warm baked fruit, topped with a cinnamon-nut crust and vanilla ice cream in a puff pastry	6