

ITALIAN REDS

pricing = bottle/glass

MONTEPULCIANO **Pirovano "Collezione" Abruzzo** Red + Purple Shades, Dark Chocolate, Slightly Tannic, Great With Cured Meats 22/6

NEGROAMARO **Li Veli "Passamante" Puglia** Dense Ruby Red, Ripe Fleshy Red Fruits, Powerful 22

BARBERA D'ALBA **Schiavenza, Piedmont** Ripe Cherry, Spiced Sensations, Well-Integrated Tannins, Balanced Fruit + Acidity 24/6.50

Paitin "Serra" Piedmont Expressive Aromatics, Ripe Blackberries, Notes of Dark Chocolate, Good Integration of Oak 29

DOLCETTO **Pio Cesare, Piedmont** Fresh, Fruity, Fragrant, Some Spice, Intense + Delicate 35

NEBBIOLO **Ca'del Baio, Piedmont** From the Langhe Region, Violets, Rose, Vanilla on the Nose, Enveloping Finish 23

Podere Ruggeri Corsini "Bussia" Piedmont Barolo the King of Wines, Dark Cherry, Plum, Licorice, Hints of Cinnamon 28(375ml)

VALPOLICELLA **Fidora, "Monte Tabor" Ripasso DOC, Venato** Black Cherry, Ripe Fruit 32

SANGIOVESE **Carpazzo, Tuscany** Brilliant Ruby Red, Intense, Fruity, Spicy, Ripe Blackberry, Vanilla Finish 24

Villa Travignoli, Tuscany Chianti Rufina Riserva, Subdued Cherry + Vanilla Aromas, Bright, Tangerine Zest, Fleeting Tannins 32/8.25

SUPER TUSCAN **Querciabella "Mongrana" Sangiovese/Merlot/Cabernet Sav,** Supple Spiced Beauty, Terrific Super Tuscan 35

Poliziano, Rosso di Montepulciano Sangiovese/Merlot, Plum, Black Cherry Nose, Soft Herbaceous Nuances, Perfect with Grilled Meats 24

WEST COAST REDS

PINOT NOIR **Elk Cove "La Sirene", Willamette Vly** Deep Juicy Plum, Mixed w/ Spice, Black Fruit, Lingering Finish 35/9

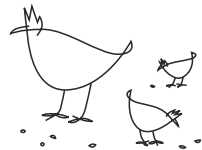
MALBEC **Weisinger Family Winery, Ashland** Big, Fruity, Ripe Plum, Blueberry, Violets, Touch of White Pepper, Delicate Bodied 38

ZINFANDEL **Sobon, Amador County, CA** Full-Bodied, Old Vine, Fragrant, Rich, Very Fruit Forward 24/6.50

SYRAH **Quady North "4-2,A" Rogue Vly** Flavors Combine Wild, Tart Berry Fruit, Orange Peel and Somewhat Earthy Tannins 30/7.50

CABERNET SAUVIGNON **Husch, Mendocino, CA** Layered Aromas, Cassis, Coffee, Vanilla, Unrelenting Richness 35/9.00

VINE + YARD



HOUSE VINES TO GLASS

ROSÉ Pressed from our 2017 Tempranillo, Lovely Strawberry Notes, Fully Dry 26/6.75

PINOT GRIS Hints of Stone Fruit, Defined Minerality, Crisp, Clean 25/6.25

TEMPRANILLO Great Cherry, Red Plum, Warm Vanilla, Excellent Tannins, Velvety Layers 33/8.5

WHITES

RIESLING **A to Z Wineworks, Willamette Vly** Touch of Sweet, Tangerine, Apricot, Gardenia, Juicy 28/7.00

VIOGNIER **Kriselle Cellars, Rogue Vly** Warm Tropical Fruit Tones, Mango, Green Banana, Seafood Perfect 28

PINOT GRIGIO **Schreckbichl Colterenzio, Alto Adige** Cool Climate, Lightly Floral, Elements of Lemon Peel 27

SAUVIGNON BLANC **Upper Five Vineyards, Rogue Vly** Biodynamic, Stainless Fermentation, Vibrant and Nice Fruit 28

CHARDONNAY **Jaxon Vineyards, Rogue Vly** Toasted Marshmallow, Caramel, Oak 30/7.50

DRAFT BEERS

Pilsner
Kolsche
Cream Ale
Amber
Hefeweizen
IPA
Hazy IPA
Kolsche
Porter
Pear Cider (btl)

CAFFÈ

Americano or Espresso 3.00

Latte 4.75

Cappuccino 4.50

Mocha 4.95

Hot Tea 3.00

DRINKS

Italian Soda/ Raspberry, Vanilla, Peach 3.75

Creмоса/ Raspberry, Vanilla, Peach with Cream 4.00

House Brewed Iced Tea 3.00

Fresh Lemonade 3.95

Bottled Coke, Diet Coke 2.75

START + FINISH

ICED SPRITZ **Quady "Vya" Sweet Vermouth,** Appertivo of Botanicals, Prosecco 10

PROSECCO **Pasqua, Veneto** Dry, Fruity, Aromas of Apple + Peach 23/8 (187ml)

MOSCATO **Elio Perrone "Sourgal" Piedmonte** Fantastic Sparkler, Peach, Orange Blossom

Filtered Water Served Upon Request. We Participate "Straws On Demand"

PRICING DOES NOT INCLUDE 5% ASHLAND MEALS TAX. LIMIT 2 CREDIT CARDS PER TABLE, \$1 CHARGE, PER CARD, THEREAFTER. 18% GRATUITY WILL BE CHARGED ON MISSING CREDIT CHARGE SLIPS AND FOR PARTIES OF 6 OR MORE. NO SUBSTITUTIONS OR SPLIT PLATES. ALL MODIFICATIONS CHARGED ALA CARTE. †"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Wild mushrooms are not an inspected product."

ANTIPASTI

FRESH FOCACCIA Basil Pesto 5.95

CRISPY CALAMARI Marinara 11.50

WOOD FIRED ARTICHOKE Roasted
Garlic Aioli 8.95 vegetarian

POLPETTINI Lamb Meatballs,
Stracciatella, Agrodolce Sauce 9.95

BAKED BURRATA Burrata, Yellow
Tomato Sauce, Chile Oil 10.95 vegetarian

WINTER CAPRESE Roasted
Beets, Burrata, Truffle Oil, White
Balsamic 9.95 vegetarian

MUSSELS Pacific NW Mussels,
Coppa Ham, Saffron Broth, Focaccia
10.95

WOOD-FIRED PIZZE

MARGARITA Mozzarella, Red Sauce, Torn Organic Basil 13.25 vegetarian

PEPPERONI All-Natural Pepperoni, Mozzarella, Provolone,
Red Sauce 14.95

TRUFFLER Truffle Cheddar, Wild Mushrooms, Salsa Bianca,
Truffle Oil, Chives 14.25 vegetarian

PROSCIUTTO+ARUGULA Red Sauce, Fresh Mozzarella, Truffle Oil
14.75

TRE Red Sauce, Italian Sausage, Castelvetro, Mushrooms,
Mozzarella, Provolone 15.75

TUSCAN KALE Pesto Kale, Stracciatella, Roasted Garlic,
Parmesan 13.95 vegetarian

POLLO BIANCO Chicken, White Sauce, Bacon, Roasted Garlic, Fontina,
Chives 14.95

COPPA CORSICA Coppa Cotta Ham, Honey, Stracciatella, Calabrian
Chile Oil 14.95

MEATBALL PIE Coppa House Meatballs Sliced, Mozzarella, Red Sauce, Thin
Red Onion 14.95

CONTORNI

ROASTED BROCCOLINI Lemon Vinaigrette 7.75

WOOD-OVEN BRUSSELS Brussels Sprout Leaves,
Balsamic Drizzle 6.50

ROASTED BEETS Truffle Oil 7.75

INSALATE

CAESAR Whole Leaf Romaine, Parmesan, Hand-Cut
Croutons, Classically Dressed 8.95 add:anchovies 3.00

MISTA Organic Greens, Oven Tomato, Red Onion, Roasted
Artichoke, Olives, Peppercini, Crispy Chickpeas, Balsamic
Vinaigrette 9.50/side 4.95 vegan add:chicken 4.25 vegetarian

TONNO Seared Ahi, Organic Greens, Cannellini Beans,
Capers, Olives, Marinated Tomatoes, Artichoke, White
Balsamic Vinaigrette 13.95†

WARM CAVOLETTI Brussels Sprout Leaves, Bacon,
Pear, Pumpkin Seeds, Ricotta Salata, Balsamic Vinaigrette
10.75 add:chicken 4.25 :dressing cannot be ordered on the side:



PIE + VINE

WOOD FIRED ITALIAN

PIATTI

{zucchini "zoodles" sub for pasta 2.00}

PASTA ALLA NORMA Eggplant Ragu, Cavatelli,
Ricotta Salata 14.50 vegetarian

MUSHROOM FETTUCCINI Alfredo Sauce, Wild
Mushrooms, Truffle Oil 14.75 vegetarian

POMODORO Tomato Sugo, Thin Spaghetti 8.95

BOAR BOLOGNESE LASAGNA 17.50

SHORT RIB Beef Short Rib, Gnocchi, Walnut
Cream Sauce, Lacinato Kale 17.95

CHEESE TORTELLINI White Sauce, Bacon,
Peas, Gorgonzola 16.75

CLAM LINGUINE White Wine, Chili Flake,
Capers 16.95

POLPETTE Hand-rolled Meatballs, Italian
Sausage, Tomato Ragu, Bucatini 18.50

GEMELLI Smoked chicken, sun-dried tomato, cream,
caramelized pearl onions, scallion, parmesan 16.75

CHICKEN PARMESAN Linguine 17.95

SAFFRON RISOTTO Oven Roasted Broccolini
15.95 :available vegan if requested:

RAVIOLI DI ZUCCA Browned Butter,
Gorgonzola, Biscotti Crumbs 14.95 vegetarian

LANGOSTINO MAC + CHEESE Orschiette
Pasta, Breadcrumb Topping 15.95

ZUPPE

Served w/ fresh backed focaccia

WHITE BEAN Italian Sausage, Cannellini Beans, Lacinato Kale 8.95

SQUASH Butternut Squash, Cream, Pumpkin Seeds, Gorgonzola,
Pear Garnish 7.95

add: GF brown rice crust 4.00 fresh arugula 2.95 or side anchovies 3.00