

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 **La Carlina, Piedmont** From Asti, The Happy Hour Wine, Easy to Drink, Fruitful 24/6.50

Paitin "Serra" Piedmont From Alba, 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, Veneto** Black Cherry, Ripe Fruit 32

SANGIOVESE **Coltibuono "Cetamura", Tuscany** Chianti, Brilliant Ruby Red, Cherry Blackberry Nose, Cinnamon Clove Nuances 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

START + FINISH

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

PROSECCO **Malibrán "Ruio", Veneto** NV Fruity Notes, Apricot, Silky 23

Pasqua, Veneto Dry, Fruity, Aromas of Apple + Peach 8 (187ml)

MOSCATO **Elio Perrone "Sourgal" Piedmonte** Fantastic Sparkler, Peach, Orange Blossom 14(357ml)

DRINKS

Italian Soda/ Raspberry, Vanilla, Peach 3.75

Cremosa/ Raspberry, Vanilla, Peach with Cream 4.00

House Brewed Iced Tea 3.00 Fresh Lemonade 3.75

Bottled Coke or Diet Coke 2.00

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."

LUNCH ITEMS

...../Served until 4pm /.....

ZUPPE

Served w/ focaccia

soup + salad combo add: 3.00

MINISTRONE Garden Vegetables, Beans, Pacheri, Basil Pesto 8.95

TUSCAN BEAN Chicken, Tomatoes, Spinach, Cream, White Beans, Bacon, Truffle Oil 9.95

TOMATO FLORENTINE Tomatoes, Organic Spinach, Cream, Parmesan 7.50

PANINI

add: polenta fries or side salad 4.00

TUSCAN CHICKEN SALAD All-Natural Chicken Breast, Rosemary, Dried Plums, Walnuts, Whole Wheat Bread, Arugula, House Chips 11.95

LAMB BURGER Truffled Cheddar, Onion Marmellata, Tomato, Romaine, Polenta Fries 15.50

CAFFÈ

Americano or Espresso 3.00

Latte 4.75 Cappuccino 3.95 Mocha 4.25

Hot Tea 3.00

ANTIPASTI

FRESH FOCACCIA Basil Pesto 5.50

CRISPY CALAMARI Marinara 11.50

WOOD FIRED ARTICHOKE Roasted
Garlic Aioli 8.95

POLPETTINI Lamb Meatballs, Whipped
Ricotta, Agrodolce Sauce 9.95

ROGUE PIATTO Burrata, Pecorino,
Lemon Zested Chevre, Roasted Garlic
Cloves, Moscato Soaked Apricots, Marcona
Almonds, Dates, Estate Barbera Jelly,
Olives, Focaccia 14.95

CRAB DIP Dungeness Crab, Sweet
Cream, Parmesan, Focaccia Crumbs 10.95

CAPRESE Fresh Mozzarella,
Heirloom Tomatoes, Basil 9.95

WOOD-FIRED PIZZE

MARGARITA Mozzarella, Red Sauce, Torn Organic Basil 12.95

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

FUNGI Truffle Cheddar, Wild Mushrooms, Salsa Bianca,
Truffle Oil, Chives 13.95

TRE Red Sauce, Italian Sausage, Castelvetrano, Mushrooms,
Mozzarella, Provolone 15.25

PISTOU Basil Pesto, Ricotta, Chicken, Roasted Garlic,
Oven Tomatoes, Mozzarella 15.75

PROSCIUTTO+ARUGULA Red Sauce, Fresh Mozzarella, Truffle Oil 14.50

ZUCCHINE Zucchini, Ricotta, Lemon Zest, Red Pepper Flake, Sliced
Heirloom Tomato, Basil 13.95

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

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

CONTORNI

WOOD-FIRED ASPARAGUS Lemon Vinaigrette 7.25

CAST IRON POLENTA Parmesan, Oven Tomatoes 6.50

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, Basil
Balsamic Vinaigrette 9.25 add:chicken 4.25

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

RUSTICA Arugula, Radicchio, Bacon, Red Grapes,
Seasoned Walnuts, Gorgonzola, Lemon Vinaigrette 10.25
add:chicken 4.25



PIE + VINE

WOOD FIRED ITALIAN

PIATTI

PASTA ROSSO Oven Tomatoes, Olive Oil, Garlic,
Basil, Spaghetti 13.50 add:chicken 4.25

FETTUCCINI Alfredo Sauce 14.50 add:chicken 4.25

...../Dinner Only/

RIGATONI VERDE Pesto, Cream, Oven Dried
Tomatoes, Garlic, Roasted Chicken 16.50

BOAR BOLOGNESE Wild Boar Ragu, Pappardelle
Noodles 16.95

PASTA MARE Rock Shrimp, Lobster Sauce,
Calabrian Chilies, Lemon Zest, Spinach, Thin
Spaghetti, Focaccia Crumbs 17.95

CHEESE TORTELLINI White Sauce, Shoulder
Bacon, Peas, Gorgonzola 16.25

CLAM LINGUINE White Wine, Chili Flake,
Capers 16.95

POLPETTE Hand-rolled Meatballs, Italian
Sausage, Tomato Ragu, Bucatini 17.95

CHICKEN PARMESAN Linguine 17.95

RISOTTO Arborio Rice, Wild Mushrooms, Chives,
Truffle Oil, Parmesan 16.95

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

MELANZANA Roasted Eggplant, Basil Pesto,
Tomatoes, Fontina, Polenta, Arugula 17.50

{zucchini "zoodles" sub for pasta 2.00}

DOLCI

LEMON CHEESECAKE Amarena Cherry Sauce, Biscotti Crust 6.50

TIRAMISU Mascarpone, Ladyfingers, Espresso, Cocoa Powder 6.25

WARM APPLE CROSTADA with Honey Gelato 6.95

CIOCCOLATA CAKE Warm Center, Espresso Gelato 7.25 GF

LOCAL GELATO Vanilla, Caramel, Espresso Stracciatella 5.25 GF

AFFOGATO Gelato with a Shot of Espresso 6.95 GF