



February 4, 2012

## starters

Thyme flatbread with rabbit liver mousse, prosciutto and arugula	13
Baked hen eggs with cream, castelvetrano olives and herbed breadcrumbs	8
Semolina fritters and ricotta-sage fritters with aioli and pecorino-romano	7
Grilled octopus with fennel, oil-cured olives, arugula and pimenton	13
Raw tremiti olives from puglia	5
Frittata with bacon, leeks, mascarpone and thyme	9
Bruschetta with cuore di tonno, butter and lemon	7

## salads

Celery, parsley and capers with crispy sweetbreads, arugula, shallot and lemon	11
Lacinato kale with grapefruit, chevre and pine nuts	10
Radicchio and frisée with tesa, buttermilk blue cheese and walnuts	10

## pasta, risotto, polenta

Ricotta cavatelli with tomato-butter sauce and pecorino-romano	10/17
Strozzapreti with sage, brown butter and parmigiano-reggiano	10/17
Farrotto with leeks, hedgehog mushrooms, sage and duck egg	11/18
Soft polenta with rabbit ragu and parmigiano-reggiano	10/17

## entrees

Roasted half chicken with shoestring potatoes and arugula	18
Hanger steak with blue cheese butter and cornmeal onion rings	20
Cassoulet of pork sausage, braised lamb, roasted pork belly and white beans	22
Manila clams, mussels and scallop with tomato, garlic, fregola and saffron aioli	22
Duck confit with parsnip puree, black trumpet mushrooms and brussels sprouts	23

## vegetables

Mustard greens with pickled chilis and garlic	6
Brussels sprouts with garlic, bacon, creme fraiche and dijon mustard	6
Cornmeal onion rings	6

artisan bread and butter available by request

The Multnomah County Health Department would like to inform you that consuming raw or undercooked foods may indeed kill you. 20 percent gratuity is included for parties of 6 or more. Corkage: 20 per 750 ml. Of course we cater: visit [culinaryartistry.net](http://culinaryartistry.net) for information.