

# BRUNCH

SEASONAL PIZZETTE DOLCI	12
<i>ask your server for selection</i>	
FRITTATA VESTA	10
<i>Yukon Golds, kale, red onion, smoked provolone, rocket salad</i>	
PANNUKAKKU	9
<i>baked Finnish pancake, organic pure maple, Toschi cherries, mascarpone</i>	
<i>add crispy speck for that bacon vibe</i>	3
PIZZA BENEDICT	18
<i>olive oil, garlic, mascarpone, speck, farm egg, hollandaise</i>	
FROMAGE A TROIS	17
<i>pizza bianca with Taleggio, smoked provolone, mozzarella and Cazz's raw honey</i>	
<i>add farm egg &amp; 'wow!'</i>	2
ON THE BAY VONGOLE	18
<i>Manila clams, garlic, mascarpone, chili flake, gremolata</i>	

## SMALL PLATES

FS CAESAR	8
<i>organic Romaine &amp; radicchio, house garlic~focaccia croutons, Grana &amp; Pecorino Romana</i>	
<i>add Scalia anchovy</i>	2
HUMMUS PLATE	13
<i>seasonal vegetable marinade, olives, woodfired flatbread</i>	
WINTER SALAD	9
<i>woodfire~roasted organic cauliflower, Bob's Red Mill chick peas, Mama Lil's, lemon~tahini</i>	
ROCKET STAR	7
<i>arugula, lemon, Grana</i>	
<i>add toasted pine nuts</i>	2
TUSCAN CLAM CHOWDER	8
<i>Yukon Gold potatoes, kale, Manila clams, cream, chili flake</i>	
BURATTA	10
<i>Villa Manodori balsamico, Felsina Chianti evoo, house bread</i>	
VESTA ROASTED HAZELNUTS	6
<i>Oregon hazelnuts, Jacobsen fleur de sel, evoo, Piment d'Ville espelette</i>	
MIXED OLIVES	5
<i>with Cerignolas &amp; nicoise</i>	

*GF, vegetarian, and vegan options available on most items (ask your server)*

*20% gratuity will be added to parties of 8 or more. No separate checks please, multiple payments gladly accepted*

## NEOPOLITAN STYLE WOODFIRED PIZZA

### MARINARA

crushed San Marzano tomato, garlic, fresh oregano, 12  
*add toasted pine nuts, Pecorino and/or Scallia anchovy* 2ea

### MARGHERITA

tomato, fresh mozzarella, basil leaves, finished with evoo 14  
*sub vegan mozzarella* 2

### FROMAGE A TROIS

pizza bianca with Taleggio, smoked provolone, mozzarella, and Cazz's raw honey 17  
*add farm egg* 2

### ON THE BAY VONGOLE

Manila clams, garlic, mascarpone, chili flake, gremolata 18

### PEPPERONI

Ezzo pepperoni, mozzarella, Grana 17

### KOKUA

Olympia Provisions Coppa, fresh pineapple, Mama Lil's peppers, espelette 19

### S & P IS UP

fennel sausage, pepperonata, mozzarella, Grana Padano, chili flake, vodka sauce 18  
*sub veg sausage* 2

### NOLA

Central Grocery olive salad, Genoa salami, Olympic Provisions mortadella, provolone, mozz, sesame 19  
*add pepperoncini and/or Mama Lil's* 2

### MATCHMAKER

caramelized onion puree, shaved Brussels sprouts, speck, mozzarella, balsamic caramel 19

## BUILD YOUR OWN...STARTER PIE \$11

### add one dollar each for:

red onion  
dried oregano  
espelette  
gremolata  
pepperoncini  
garlic

### two dollars each:

kale Yukon Golds  
arugula fresh oregano  
fresh basil raw honey  
pineapple anchovy  
Grana Pecorino  
mascarpone olive salad  
farm egg side hot honey  
shaved cured egg yolk

### three dollars:

mozzarella di bufala Villa Manodori  
veggie sausage vegan mozz  
smoked provolone Taleggio  
mixed olives pine nuts  
Manila clams Felsina evoo  
pepperoni, speck, Coppa, mortadella,  
fennel sausage, Genoa salami

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CAFFE VITA FRENCH PRESS~ <i>espresso roast regular or Novacella decaf</i>	3 / 7
STEVEN SMITH FINE TEA~ <i>Bungalow, Lord Bergamot, Kandy, Fez, or Meadow</i>	2
LIKE CHOCOLATE FOR WATER~ <i>Ghiradelli Dark, espelette, sea salt, Aztec chocolate bitters</i>	4
<i>you could potentially add Devil's Own Mocha Rum for</i>	6
BOSS BLEND~ <i>a sort of bulletproof coffee but with vegan cultured butter and coconut manna</i>	4
HOUSE-SQUEEZED ORGANIC ORANGE & GRAPEFRUIT JUICE~ <i>solar battery!</i>	6
ITALIAN SODA~ <i>Monin blackberry, vanilla, or almond</i>	4
<i>add cream/whip</i>	1
YES WE CAN MAKE HOT OR MILK CHOCOLATE~ <i>with Ghiradelli Dark</i>	4
<i>add Stillwagon Mocha rum</i>	6

### N/A BEVERAGES AND MIXERS \$4

<i>Lurisiua sparkling water</i>	<i>Bitburger Beer n/a</i>
<i>Topo Chio grapefruit sparkling</i>	<i>Zevia sugar free cola</i>
<i>Aqua Panna still</i>	<i>Steelhead rootbeer</i>
<i>San Pelligrino limonata</i>	<i>Fever Tree Mediterranean Tonic</i>
<i>Lemoncoco Bevande Fresca Italiana</i>	<i>Cock &amp; Bull ginger beer</i>
<i>Boneyard King Cola CBD or lemon~ginger</i>	<i>Fever Tree bitter lemon</i>
<i>Vignette rose or cugigiwine soda</i>	<i>San Pellegrino chinotto</i>
<i>Mexican Coca~Cola Classic or 7up</i>	<i>Fentiman's Cherry Cola</i>
<i>Numi bergamot iced tea</i>	

### DOLCI

LOVELY RENE 'S GLACIER CAKE~ <i>rich flourless Ghiradelli &amp; Valrhona chocolate torte, vanilla</i>	9
<i>mascarpone, fresh whip, orange zest</i>	
HOUSE-MADE GELATO & SORBETTO~ <i>flavors change often...</i>	7

<i>Isole e Olena Vin Santo Chianti Classico 2007 ~ Italy</i>	10
<i>Fanal Madeira Rainwater ~ Spain</i>	6
<i>Fernando di Castilla Oloroso ~ Spain</i>	9
<i>Le Pere Jules Pomeau de Normandie ~ France</i>	8
<i>Burmiester 10yr Tawny or White Porto ~ Portugal</i>	8
<i>Frenet Branca ~ Italy</i>	7
<i>Caravella Limoncello ~ Italy</i>	6
<i>Amaro Nonino ~ Italy</i>	9
<i>Clear Creek Kirschwasser ~ Oregon</i>	11
<i>Aberlour 12yr Single Malt Scotch ~ Scotland</i>	12
<i>St. George Absinthe Verte ~ California</i>	13

## LUNCHTIME

Roman-style slices are cut from square pies, with a hardier, focaccia~like crust. Fulfilling on their own, and well suited for carry~out. Toppings change daily, with omnivore, vegetarian, and vegan selections. Please ask your server for details of the day....

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BURATTA	10
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## BEER & CIDER & STUFF

\$4

Rainier long neck  
Modelo  
Peroni Lager  
Moretti Rossa Dopplebock  
Blossom Brother's Blood Orange & Ginger  
Amstel Light  
Bitburger N/A

\$6

Phiriem Pilsner  
Duchess de Borgone  
San Juan Huckleberry Hard Seltzer  
Left Hand Brewery Nitro Milk Stout  
Buoy Czech-Style Pilsner  
Poquito Moscato .375

\$5

Stiegl Radler  
Anderson Valley Blood Orange Gose  
New Belgium 1554  
Base Camp New Wave Amber or S'mores Stout  
GoodLife Descender IPA  
Ninkasi Helle's Belle's Lager, Brightberry, or  
Heart and Science IPA  
Mother Earth Call Me Ginger Blonde Ale

\$7

Sunriver Brewery Cocoa Cow  
Breakside wood-aged Raspberry Sour  
Crux Half Hitched Imperial IPA  
Nectar Creek Wildflower Session Mead  
Lindeman's Cassis Lambic  
Ecliptic Capella Porter  
Stickmen The Bee's Knees Ale with Honey

## 7DEVILS BREWERY 22OZ

Endless Summer Blond  
Chinook Red  
Groundswell IPA  
Winter is Coming

\$11

## CIDER

Pere Jules Cidre de Normandie 12oz \$6  
Cidre Fermier Le Lieu Cheri~Normandie .750 \$13  
Cidrerie Sagardotegia Txopinondo (Basque) .750 \$14  
Cidre Fermier Cave de la Loterie Brut~Normandie .750 \$15  
Bristols Mangelwurzel Applebeet Cider~California .750 \$ 14  
Portland Cider Company Sangria 12oz \$5

# COCKTAILS

BELLINI- <i>Boiron white peach puree, Gasparini Prosecco DOCG ...just like Harry's</i>	10
MIMOSA- <i>house squeezed orange juice, Prosecco</i>	9
APEROL SPRITZ- <i>you know you know</i>	9
CAMPARI & SODA- <i>with lemon slice, Darling</i>	8
HOUSE BATCH BLOODY MARY- <i>choose Tito's, Mezcal Union, Vivacity Banker's Gin, or Maker's Mark</i>	12
ANTIQUE SCREWDRIVER- <i>Monopolowa, fresh OJ, Carpano Antica, orange bitters</i>	9
MICHELADA- <i>the fabulous and refreshing usual suspects</i>	8
FRONT STREET G&T- <i>Vivacity Banker's Gin, Fever Tree Mediterranean tonic, rosemary sprig, lime</i>	9
STUDIO CITY- <i>Tanqueray Rangpur gin, fresh grapefruit and lime juice, peach bitters, salt~sugar rim</i>	10
STILLWAGON MULE- <i>Stillwagon Ginger &amp; Fallernum rum, fresh lime juice, Bedford's ginger beer</i>	11
YOUR GRAMPS LIKES SMOKE AND TEQUILA- <i>Espolon, Amaro Nonino, fresh grapefruit, cardamom bitters, splash Mezcal Union, sugared salt</i>	11
COOBA LIBRA- <i>Stillwagon Distillery mocha rum, San Pelligrino Chinotto, Aztec chocolate bitters, lime</i>	10
VESPER REVIVAL- <i>Empress 1908 gin, Stillwagon Persian Reed vodka, Cocchi Americano, orange twist</i>	12
MIDTOWN, MAN. ~ <i>Maker's, Carpano Antica, Angostura, cherry &amp; orange bitters, up</i>	11
SAZERAC SQUARED ~ <i>Sazerac rye, Le Pere Jules Pommeau de Normandie, St. George absinthe rinse, Peychaud's,</i>	12

## GLASS POURS

### sparkling

- BOUVET ROSE EXCELLENCE NV CAB FRANC**~LOIRE VALLEY (mixed olives, roasted hazelnuts, Tuscan clam chowder, Fromage a Trois) it's dry and chalky with great phenolics, pronounced mousse...versatile food wine 7/27
- GASPARINI PROSECCO SUPERIORE DOCG NV**~VENETO (burrata, On The Bay Vongole, Marinara with toasted pine nuts) 9/34  
a vegan wine (no animal product fining) with zero dosage...great body, perfectly dry and crisp
- SARACCO MOSCATO D'ASTI NV DOCG**~PIEMONTE (Pannukakku, roasted hazelnuts, burrata, Winter Salad, NOLA) 7/27  
floral aromatics with stone fruit...light and sweet balanced with a pleasing bead...vegan
- CA' DE' MEDICI LAMBRUSCO TERRA CALDA 2016**~EMIGLIA ROMANA (Kokua, Fromage a Trois, roasted hazelnuts, Glacier Cake) 9/34  
Look...a good Lambrusco is thoroughly legit. Dark and inky, fairly dry, brambly/earthy notes, firm finish...

### white

- JEAN-LUC COLOMBO COTES DU RHONE BLANC 2016 CLAIR ETTE/ROUSANNE**~FRANCE (burrata, mixed olives, Margherita) 7/27  
dry with good structure, fresh fruit and candied citrus aromas...Les Abeilles means The Bees, and proceeds in part support UC Davis Bee Health and Survival Sciences
- PAGO CASA GRAN MALVASIA 2017**~VALENCIA (roasted hazelnuts, mixed olives, Vesta Frittata, On The Bay Vongole, Kokua) 8/31  
100% native yeast, organic, full-bodied, lush, and dry with distinctive characteristics that honor this ancient Mediterranean varietal
- ELIZABETH CHAMBERS PINOT GRIS 2016**~WILLAMETTE VALLEY (Pizza Benedict, Vesta Frittata, pannukakku, zuppa Toscana) 9/34  
90 points Wine Enthusiast well earned with bright minerality, full body, and crisp, nearly-green tropical aromas
- GOODFELLOW RICHARD'S CHARDONNAY 2016**~RIBBON RIDGE (Fromage a Trois, Kokua, S & P is up) 14/53  
Layers of aromatics from citrus to jasmine and from stonefruit to honey, ginger, and yeast. A phenomenal example of what Oregon-grown Chardonnay can express given the opportunity. Thank you Marcus!

### ROSE (ay...all day)

- BONNY DOON VIN GRIS DE CIGARE 2017**~CA CENTRAL COAST (Tuscan Chowder, pannukakku, Fromage a Trois) 8/31  
aromas of grapefruit & cassis, dry and crisp on palate with notes of pith and mineral
- CORSINI LANGE ROSATO (NEBBIOLO)**~PIEMONTE (burrata, FS Caesar, Pizza Benedict, Margherita, antipasti misti) 7/27  
lovely bright berry and citrus notes with pleasant minerality...dry and well balanced
- TRINQUEVEDEL TAVEL GRANACHE BLEND 2017**~SOUTHERN RHONE (mixed olives, roasted hazelnuts, Kokua, Vesta Frittata) 9/35  
a hands-down favorite from the only AOC designated solely for rose...power and finesse with notes of blood-orange, red currant, and lavender

### red

- GARAFOLI ANTICA OSTERIA VINO ROSSO SANGIOVESE-MONTEPULCIANO NV**~MARCHE (S&P is Up, FS Caesar, Pepperoni) 6/23  
medium-light body, fruit-driven, yet spicy and bold with an easy saline finish...very versatile food wine
- IRONSTONE OLD VINE ZINFANDEL 2016**~LODI (this could actually work with On The Bay Vongole, and pretty much any other pie) 7/27  
45 year old vines produce a food-friendly medium-bodied Zin with concentrated dark berry fruit and classic spiciness at finish
- CHATEAU LA FREYNELLE MERLOT-CAB SAUV 2015**~BORDEAUX (Marinera add toasted pine nuts, Margherita, Kokua) 8/31  
one of the better wines from the region at this price...lovely red fruit, fresh and balanced with good tannic structure~integrating well in 2018
- PAGLIARESE CHIANTI CLASSICO 2016**~TUSCANY (Pepperoni, S&P, NOLA, Burrata) 8/31
- EVESHAM WOOD PINOT NOIR 2017**~WILLAMETTE VALLEY (FS Caesar, Fromage a Trois, Pizza Benedict, Glacier Cake) 9/34  
always a magical aroma with this wine~2017 especially so...arguably one of the best values in Oregon Pinot ~so fresh, charming, and delicious.  
Thank you Erin!
- BODEGAS MUGA RIOJA 2014**~SPAIN (mixed olives, Pepperoni, S&P is Up, NOLA) 12/46  
rich, complex, and elegant with black fruit, anise, subtle minerality and smooth tannic structure

### sake

- MOMOKOWA SILVER**~FOREST GROVE (Pizza Benedict, Rocket Salad, Burrata, Kakua) 6/23  
classic dry sake, clean and bright with citrus, melon, and mineral components...good depth and food-friendly, plus... Oregon
- G JOY GENSU SAKE ONE**~FOREST GROVE (Front Street Vongole, Pannukakku, roasted hazelnuts, Fromage a Trois) 9/34  
medium-dry with full-bodied with aromas of stone fruit, pear, and melon with a hint of white pepper
- HAKKAI SAN HONJOZO SACRED MOUNTAIN**~JAPAN (S & P is Up, Vesta Frittata, Tuscan Clam Chowder, Pannukakku, On The Bay Vongole) Earthy, spicy, woody, and tropical can and do co-exist within a honeyed balance of campfire and minerality. Not kidding. 10/38

