NICK'S ITALIAN
OREGON WINE COUNTRY

ANTIPASTI

TOASTED ITALIAN SOURDOUGH BREAD	TOASTED BREAD SERVED WITH A SIDE OF EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, AGED BALSAMIC & PARMESAN & HOUSE MADE ROASTED GARLIC & WHITE BEAN BUTTER	9
MIXED GREEN SALAD	TUSCAN LETTUCES TOSSED IN ITALIAN VINAGRETTE WITH APPLES, PEARS, ROASTED HAZELNUTS & GORGONZOLA	15
ANTIPASTI BOARD	ITALIAN CHEESE & SALAMI SERVED WITH OLIVES, CRACKERS, MUSTARD, JAM & PICKLES.	24
TRADITIONAL CAESAR SALAD	CROUTONS & ANCHOVIES TOSSED WITH ROMAINE & TRADITIONAL CAESAR DRESSING. TOPPED WITH PARMESAN & CRACKED PEPPER.	16
CRISPY POLENTA	POLENTA CUT INTO FRIES & DEEP FRIED, TOPPED WITH BRAISED WILD BOAR & PORK CHEEK RAGOUT. FINSHED WITH FRESH RICOTTA, AGED BALSAMIC & CHIVES	18
ARUGULA SALAD	BEETS, HERBED RICOTTA, HAZELNUT CRUMBLE, OLIVE OIL & AGED BALSAMIC	16
HOUSE MADE GNOCCHI	HOUSE MADE GNOCCHI, WHITE WINE, GARLIC & CHIVE, CREAM SAUCE. FINISHED WITH PARMESAN & BREAD CRUMBS	18
BURRATA	IMPORTED BURRATA, CHERRY TOMATOES, PEARS, ROASTED BEETS & LOCAL APPLES. FINISHED WITH OLIVE OIL, AGED BALSAMIC & SERVED WITH TOAST POINTS	22
PORCHETTA SALAD	HOUSE MADE PORCHETTA SLICED THIN, TOPPED WITH ARUGULA & MIXED GREENS WITH PICKLED ONIONS & CAULIFLOWER. FINISHED WITH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC	14
STEAMED CLAMS	PROSCIUTTO, RED WINE, CALABRIAN CHILLIES, CHERRY TOMATOES & SMOKEY RED SAUCE, FINISHED WITH CRISPY CAPERS, CHOPPED PARSLEY & BASIL. SERVED WITH TOAST POINTS	20
ROASTED CHICKEN FLATBREAD	WOOD-FIRED CHICKEN , OLIVE OIL BASE, FRESH MOZZARELLA & PROVOLONE CHEESE. FINISHED WITH ARUGULA, PICKLED ONIONS & AGED BALSAMIC	15

PIZZA

OUR 24-HR FERMENTATION DOUGH
IN THE STYLE OF NAPOLI.

PROSCIUTTO & PEAR	WHITE SAUCE, MOZZARELLA & PROVOLONE BLEND, SHAVED PEARS, GORGONZOLA, CARAMELIZED ONIONS. FINISHED WITH PROSCIUTTO & ARUGULA	24
MARGHERITA	RED SAUCE, FRESH TOMATOES ROASTED GARLIC, MOZZARELLA CHEESE, BASIL & OLIVE OIL.	20
PEPPERONI & HOUSE MADE ITALIAN SAUSAGE	CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC, PEPPERONCINI & BASIL	21
PORCHETTA	WHITE SAUCE, HOUSE MADE PORCHETTA SLICED THIN, RICOTTA CHEESE, CHOPPED CALABRIANS, MOZZARELLA & PROVOLONE BLEND. FINISHED WITH ARUGULA, PICKLED ONIONS & AGED BALSAMIC	24

20% gratuity added to parties of 7 or more.

With the exception of food allergies, no substitutions please.

Consuming raw or undercooked foods
may increase your risk of food-borne illness.

PASTA

ALL OUR PASTAS ARE MADE IN HOUSE
&
SERVED WITH TOASTED GARLIC BREAD

RIGATONI BOLOGNESE	BEEF & PORK BOLOGNESE, TOSSED WITH RIGATONI & FINISHED WITH BREAD CRUMBS, PARMESAN & PARSLEY.	28
SPAGHETTI VONGOLE	CLAMS STEAMED IN WHITE WINE, HOUSE MADE PANCETTA, CALABRIAN CHILIES, ONIONS, GARLIC & BUTTER OVER SPAGHETTI NOODLES . FINISHED WITH PARSLEY & BREADCRUMBS	32
PAPPARDELLE	BRAISED WILD BOAR RAGOUT, ROASTED ROOT VEGETABLES, FINISHED WITH BREADCRUMBS, PARMESAN & CHIVES	30
MUSHROOM RAVIOLI	RAVIOLI FILLED WITH ROASTED MUSHROOMS & RICOTTA. WILTED ARUGULA & TRUFFLE CREAM SAUCE. FINISHED WITH CHOPPED HAZELNUTS & CHIVES	29
TAGLIATELLE	WHITE WINE & ROASTED GARLIC ALFREDO SAUCE, POACHED JUMBO SHRIMP, CHIVES. FINSHED WITH BREADCRUMBS	30
FUSILI PESTO	SMOKED CHICKEN THIGH, CREAMY HOUSE MADE PESTO, ROASTED ROOT VEGETABLES. FINISHED WITH BREADCRUMBS, FRESH RICOTTA & BASIL	27

SECONDI

WOOD-FIRED LAN ROC PORK CHOP	SMOKED ONION PUREE, ROASTED SQUASH & ROOT VEGETABLE SUCCOTASH, PORK, APPLE & HOUSE MADE PANCETTA REDUCTION SAUCE	32
VEAL ANTONIO	ONE VEAL CUTLET LIGHTLY BREADED & FRIED, TOPPED WITH RED SAUCE, FRESH MOZZARELLA, CHERRY TOMATOES, BASIL & CRISPY PROSCIUTTO. OVER ROASTED CAULIFLOWER	26
BRAISED PORK CHEEKS	BRAISED LAN ROC PORK CHEEKS, TRUFFLE INFUSED POLENTA, ROASTED CAULIFLOWER, TRUFFLE REDUCTION SAUCE, CHIVES	29
ROASTED CHICKEN BREAST	LEMON & ITALIAN SPICES BRINED CHICKEN BREAST SERVED WITH SMOKED ONION PUREE, ROASTED ROOT VEGETABLES & ITALIAN HERB CHICKEN JUS	30
RISOTTO	HOUSE MADE TRUFFLE BUTTER INFUSED RISOTTO WITH ROASTED ROOT VEGETABLES & CAULIFLOWER. FINISHED WITH PARMESAN CHEESE, CHIVES & AGED BALSAMIC VINEGAR	26

SANDWICHES

SHAVED PORCHETTA	HOUSE MADE PORCHETTA ROASTED & CHILLED AND SLICED THINLY. WARMED IN THE WOODFIRED OVEN WITH PICKLED ONIONS, ROASTED PEPPERS & MELTED TALLEGIO, SERVED ON A TOASTED ITALIAN ROLL WITH DIJONAISE	18
GABAGOOL	LAYERED WITH SOPPRESATTA & SPICY CAPOCOLLO, PROVOLONE CHEESE, & CHOPPED CALABRIANS. ROASTED IN THE WOOD-FIRED OVEN ON AN ITALIAN ROLL. FINISHED WITH ITALIAN VINAIGRETTE & ARUGULA	18
NICK'S CHEESEBURGER	1/3# PATTIE SEASONED WITH HOUSE MADE ITALIAN HERB SEA SALT. TOASTED BUN, DIJIONAISE, MELTED PROVOLONE, CARAMELIZED ONIONS, SHAVED LETTUCE, CHOPPED ITALIAN PEPPER SPREAD	16
CHOPPED CHEESE	GROUND BEEF PATTIE, CARAMELIZED ONIONS, PICKLED ONIONS, RED BELL PEPPER & JALAPENOS SEARED HARD & CHOPPED TOGETHER. TOPPED WITH AMERICAN CHEESE. SERVED ON AN ITALIAN ROLL WITH CALABRIAN CHILE AIOLI & SHAVED LETTUCE	15

COCKTAILS

BACIO ROSSO SAZERAC	WHISTLE PIG RYE, COGNAC, LUCID ABSINTHE, PEYCHAUDS BITTERS, TOSCHI CHERRY SYRUP	17
OLD ORCHARD	RYE WHISKEY, AMARETTO, BLACK WALNUT BITTERS	15
BLOOD ORANGE & CRANBERRY MARGARITA	HORNITOS REPOSADO, BLOOD ORANGE, HONEY, LEMON, LIME, COINTREAU, CRANBERRY	15
ASIAN PEAR	WILD ROOTS PEAR VODKA, YAZI GINGER VODKA, LIME.	16
ITALIAN NEGRONI	BOMBAY SAPPHIRE, COCCHI ROSA, SWEET VERMOUTH	14
SEASONAL LEMON DROP	HOUSE MADE PERSIMMON INFUSED VODKA, PERSIMMON SHRUB, LEMON	15
HARVEST OLD FASHIONED	BULLEIT BOURBON, HOUSE MADE SPICED ORANGE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS	14

WHITE WINES & PROSECCO

PINOT GRIS	RAPTOR RIDGE "VINEYARD SELECT" -23 WILLAMETTE VALLEY	14
VERDICCHIO	MARCHETTI DE CASTELLA DI JESI MARCHE -'23	11
PROSECCO	LOREDAN GASPARINI ASOLO PROSECCO SUPERIORE N/V	12
PECORINO	BARONE CORNACCHIA "CASANOVA" ABRUZZO - '22	13
CHARDONNAY	CANTELE SALENTO PUGLIA I.G.T. -'23	11

RED WINES

BARBERA	MARSHALL DAVIS COLUMBIA VALLEY WA -24	15
SANGIOVESE	CAMPOBELLO CHIANTI RISERVA D.O.C.G. - 21	11
DOLCETTO	VIETTA D'ALBA TREVI- D.O.C. - 23	14
NEBBIOLO	MAURO MOLINO LANGHE NEBBIOLO D.O.C. - '23	16
PINOT NOIR	RESONANCE WILLAMETTE VALLEY-'22	16

BEER & CIDER

2 TOWNS COSMIC CRISP CIDER	10
HOPWORKS OVERLAND IPA	7
PERONI	7

VODKA

GREY GOOSE	11
BELVEDERE	12
KETEL ONE	11
TITOS	12

GIN

RANSOM	11
FREELAND	13
BOMBAY DRY GIN	11
HENDRICKS	13
BOMBAY SAPPHIRE	11
TANGUERAY	11

RUM

CRUZAN ESTATE LIGHT	10
CRUZAN ESTATE DARK	10
RON ZACAPA 23YR	14
BACARDI SILVER	11

WHISKEY

ELIJAH CRAIG	11
FOUR ROSES	9
MAKERS MARK	9
WOODFORD RESERVE BOURBON / RYE	10
BASIL HAYDEN DARK RYE	12
BULLEIT BOURBON / RYE	9
BUFFALO TRACE	9
JAMESON	9
STAG BARREL SELECT	14
GEROGE DICKLE RYE	8
LARCENY	11
KNOB CREEK SINGLE BARREL	18
E.H. TAYLOR	20
WHISTLE PIG RYE	13
EAGLE RARE	14
BLANTONS	19
BOOKERS	25
WOODINVILLE RYE	16
HENRY MCKENNA	16

SCOTCH

ABERLOUR 12 YR	16
GLENFIDDCH 12 YR	13
MACALLAN 12YR	26
GLENMORANGIE NECTAR D'OR	22
OBAN MALT 14YR	23
LAGAVULIN 16YR	23
DALWHINNIE 15YR	18
JOHNNIE WALKER BLACK	12
GLENLIVET 12 YR	18

TEQUILA

LALO SILVER	10
DON RAMON REPOSADO	10
DON JULIO ANEJO	17
CORAZON	9
PATRON SILVER	12
PATRON ANEJO	14
HORNITOS REPOSADO	10

NON ALCOHOLIC

COKE, SPRITE, DIET COKE	3.5
CRANBERRY JUICE	3
SAN PELLEGRINO SMALL/ LARGE	4/7
PHONY NEGRONI	10
N/A BEERS	6