



NICK'S ITALIAN
OREGON WINE COUNTRY

ANTIPASTI

ITALIAN SOURDOUGH BREAD	LIGHTLY 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 VINAIGRETTE WITH APPLES, PEARS, ROASTED HAZELNUTS & GORGONZOLA	15
TRADITIONAL CAESAR SALAD	CROUTONS & ANCHOVIES TOSSED WITH ROMAINE & TRADITIONAL CAESAR DRESSING. TOPPED WITH PARMESAN & CRACKED PEPPER.	16
CHILLED WILD PEA & ONION SOUP	LEMON CURD, CANDIED HAZELNUTS, CROUTONS, WILD ONION BLOSSOMS & PICKLED FENNEL	11
RABBIT LIVER MOUSSE	TOAST POINTS, CHERRY & AMARO REDUCTION, DIJON, CRUSHED HAZELNUTS	10
ARUGULA SALAD	BEETS, FRESH 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
STEAMED CLAMS	HOUSE MADE PANCETTA, RED WINE, CALABRIAN CHILLIES, CHERRY TOMATOES & SMOKEY RED SAUCE, FINISHED WITH CRISPY CAPERS, CHOPPED PARSLEY & BASIL. SERVED WITH TOAST POINTS	20
NICK'S BRUSCHETTA	THREE PIECES OF TOASTED FOCCACCIA, RICOTTA, DICED TOMATOES, BASIL, PICKLED ONIONS & FENNEL, CALABRESE CHILLIES, OLIVE OIL & AGED BALSAMIC	12
HOUSE MADE LOX	THINLY SLICED LOX, TOASTED FOCCACCIA, WHIPPED LEMON CREAM CHEESE, CRISPY CAPERS, PICKLED ONIONS & FENNEL, LEMON VINAIGRETTE	14
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.

EARLY SEASON FORAGE	OLIVE OIL BASE, WILD FORAGED ONION, FRESH MOZZARELLA, RICOTTA, GREEN GARLIC, WILD WATERCRESS. FINISHED WITH PARMESAN, AGED BALSAMIC & CHIVES	20
BRIASED RABBIT	CREAMY RED SAUCE, MOZZARELLA & PROVOLONE BLEND, CALABRIAN CHILLIES, BRAISED RABBIT, ROASTED BABY CARROTS & ASPARAGUS. FINISHED WITH ARUGULA, PICKLED FENNEL & AGED BALSAMIC	24
MARGHERITA	RED SAUCE, FRESH TOMATOES ROASTED GARLIC, MOZZARELLA CHEESE, BASIL & OLIVE OIL.	20
PEPPERONI & HOUSE MADE ITALIAN SAUSAGE	RED SAUCE, CUPPING PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, FRESH GARLIC, PEPPERONCINI & BASIL	21
SMOKED CHICKEN	CREAMY PESTO SAUCE, SMOKED CHICKEN, TOMATOES, ROASTED GARLIC, PROVOLONE & MOZZARELLA BLEND, PICKLED FENNEL AND GARNISHED WITH CRISPY FRIED KALE	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 CHILLIES, ONIONS, GARLIC & BUTTER OVER SPAGHETTI NOODLES. FINISHED WITH PARSLEY & BREADCRUMBS	32
PAPPARDELLE	BRAISED WILD BOAR RAGOUT, WILD GREEN GARLIC & ONIONS, FINISHED WITH BREADCRUMBS, PARMESAN & CHIVES	30
LAMB TORTELLI	TORTELLI FILLED WITH BRAISED LAMB & RICOTTA, CELERY ROOT PUREE, BRAISED KALE, ROSEMARY, SMOKED TOMATO & LAMB JUS. FINISHED WITH BREADCRUMBS & PARMESAN	29
TAGLIATELLE	BRAISED RABBIT, WILTED SPINACH, ROASTED ASPARAGUS, WHITE SAUCE WITH CHIVES, PARSLEY & BASIL. FINISHED WITH BREADCRUMBS, PARMESAN & CHIVES	32
AGNOLOTTI	POACHED RABBIT & RICOTTA AGNOLOTTI, WILD PEA SHOOTS, HOUSE MADE PANCETTA, RABBIT JUS. FINISHED WITH BREADCRUMBS & PARMESAN	29
SPRING RISOTTO	RISOTTO COOKED IN A FORAGED GREEN GARLIC & ONION PESTO, WITH PEAS & CARROTS, GARNISHED WITH LEMON CURD, PICKLED ONIONS & CAULIFLOWER, RICOTTA & AGED BALSAMIC VINEGAR	28
PAN SEARED KING SALMON	VANILLA PARSNIP PUREE, ROASTED ASPARAGUS, BROWN BUTTER AND LEMON SAUCE, FENNEL FRONDS	30
BRAISED PORK CHEEKS	BRAISED LAN ROC PORK CHEEKS, CREAMY POLENTA, ROASTED CAULIFLOWER, PORK REDUCTION SAUCE, CHIVES	29
WOOD-FIRED LAN ROC PORK CHOP	SMOKED ONION PUREE, ROASTED ASPARAGUS, APPLE & HOUSE MADE PANCETTA DEMIGLACE	32
WOOD-FIRED CHICKEN BREAST	LEMON & ITALIAN SPICES BRINED CHICKEN BREAST SERVED WITH RISOTTO, ENGLISH PEAS & BABY CARROTS, HERBED CHICKEN GLACE	30

SECONDI

SANDWICHES

THE FUGAZZI "ITALIAN BAHN MI"	WILD BOAR RILETTE, MORTADELLA, ROSEMARY HAM, CALABRIAN CHILLIES, ARUGULA, PICKLED ONIONS, HOUSE MADE CHILE CRUNCH, FRESH JALAPENOS, DIJON MUSTARD ON AN ITALIAN ROLL	18
NICK'S CHEESEBURGER	1/3# PATTIE SEASONED WITH HOUSE MADE ITALIAN HERB SEA SALT. TOASTED BUN, DIJONNAISE, 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 PROVOLONE CHEESE. SERVED ON AN ITALIAN ROLL WITH CALABRIAN CHILE AIOLI & SHAVED LETTUCE	15