



## ANTIPASTI

ITALIAN SOURDOUGH BREAD	LIGHTLY TOASTED BREAD SERVED WITH A SIDE OF EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, AGED BALSAMIC & PARMESAN & TOMATO BASIL 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
SEAFOOD BISQUE	HOUSE MADE CREAMY BISQUE WITH CHOPPED CLAMS, SHRIMP & SALMON. GARNISHED WITH A DOLLOP OF LEMON WHIPPED CREAM CHEESE, CROUTONS & CHIVES	15
IMPORTED BURRATA	HOUSE MADE FOCCACIA, TOMATOES, STRAWBERRIES & CUCUMBERS, STRAWBERRY PUREE. GARNISHED WITH OLIVE OIL, AGED BALSAMIC & CHIVES	25
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
NICK'S BRUSCHETTA	THREE PIECES OF TOASTED FOCCACIA, RICOTTA, DICED TOMATOES, BASIL, PICKLED ONIONS & FENNEL, CALABRESE CHILLIES, OLIVE OIL & AGED BALSAMIC	12
HOUSE MADE LOX	THINLY SLICED LOX, TOASTED FOCCACIA, WHIPPED LEMON CREAM CHEESE, CRISPY CAPERS, PICKLED ONIONS & FENNEL, LEMON VINAIGRETTE	14
CHICKEN FLATBREAD	WOOD-FIRED CHICKEN, OLIVE OIL BASE, FRESH MOZZARELLA & PROVOLONE CHEESE. FINISHED WITH ARUGULA, PICKLED ONIONS & AGED BALSAMIC	15
OREGON SPRING MUSHROOMS	ROASTED FORAGED MUSHROOMS IN A WHITE WINE & AGED BALSAMIC CREAM SAUCE. TOPPED WITH BREADCRUMBS, CHIVES, PARMESAN, PICKLED CAULIFLOWER & ONIONS. SERVED WITH HOUSE MADE FOCCACIA	23

## PIZZA

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

LATE SPRING FORAGE	OLIVE OIL BASE, RICOTTA, FRESH MOZZARELLA, WILD SPRING ONIONS, GREEN GARLIC, MOREL MUSHROOMS & ASPARAGUS. FINISHED WITH CHIVES, PARMESAN & AGED BALSAMIC	24
SMOKED PORK	CREAMY RED SAUCE, MOZZARELLA & PROVOLONE BLEND, ITALIAN HERB SMOKED PORK BUTT, GORGONZOLA, CARAMELIZED ONIONS, PICKLED CAULIFLOWER	22
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

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, PANCETTA, CALABRIAN CHILIES, ONIONS, GARLIC & BUTTER OVER SPAGHETTI NOODLES. FINISHED WITH PARSLEY & BREADCRUMBS	32
PAPPARDELLE	BRAISED PORK CHEEK RAGOUT, WILD GREEN GARLIC & ONIONS, FINISHED WITH BREADCRUMBS, PARMESAN & CHIVES	30
MUSHROOM & LEEK RAVIOLI	RAVIOLI FILLED WITH ROASTED MUSHROOMS & BRAISED LEEKS, AGED BALSAMIC & BROWN BUTTER SAUCE, MELTED LEEKS & FINISHED WITH BREAD CRUMBS & PARMESAN	30
TAGLIATELLE	MOREL MUSHROOMS, LEEKS, ROASTED ASPARAGUS, WHITE SAUCE WITH CHIVES & FENNEL. FINISHED WITH BREADCRUMBS, AGED BALSAMIC, PARMESAN & CHIVES	30
AGNOLOTTI	ARTICHOKE, PARMESAN & RICOTTA FILLED AGNOLOTTI, PANCETTA LARDONS, ASPARAGUS & A WHITE WINE CREAM SAUCE. FINISHED WITH PARMESAN, BREADCRUMBS & FENNEL FRONDS	28

## SECONDI

PAN SEARED WILD KING SALMON	SMOKED ONION PUREE, ROASTED ASPARAGUS & SNAP PEAS, PICKLED FENNEL SALAD, DILL BEURRE BLANC	37
NICK'S CIOPPINO	CLAMS, SHRIMP & SALMON STEAMED IN A SPICY & SMOKEY RED SAUCE WITH ONIONS, CALABRIAN CHILLIES & GREEN GARLIC. SERVED WITH TOAST POINTS	42
LATE SPRING RISOTTO	RISOTTO WITH WILD ONIONS, GREEN GARLIC, WILD MUSHROOMS & FINISHED WITH RICOTTA, CHIVES, & BALSAMIC	32
WOOD-FIRED RIBEYE	12 OZ 1855 RIBEYE WOOD-FIRED TO MEDIUM & SLICED. MUSHROOM REDUCTION SAUCE, ROASTED ASPARAGUS WHIPPED POTATOES	49
WOOD-FIRED CHICKEN BREAST	LEMON & ITALIAN SPICES BRINED CHICKEN BREAST SERVED WITH RISOTTO, SNAP PEAS & BABY CARROTS, HERBED CHICKEN GLACE	30

## SANDWICHES

PORK BELLY	BRAISED PORK BELLY SEARED TO CRISPY, APPLE, PICKLED ONION & FENNEL SLAW, CALABRIAN CHILE AIOLI, JALAPENOS, ARUGULA & STRAWBERRY COMPOTE. ON AN ITALIAN ROLL	17
SALMON	SALMON SEASONED WITH HOUSE MADE ITALIAN HERB SEA SALT, CALABRIAN CHILE AIOLI, PICKLED FENNEL & ONIONS, ARUGULA, LEMON VINAIGRETTE. ON A TOASTED ITALIAN ROLL	17
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
NICK'S BURGER	1/3# PATTIE SEASONED WITH HOUSE MADE ITALIAN HERB SEA SALT. TOASTED BUN, DIJONAISE, CARAMELIZED ONIONS, SHAVED LETTUCE, ITALIAN PEPPER SPREAD	16